

FOOD



raw bar

NEW ENGLAND OYSTER*
4 each

COCKTAIL SHRIMP
4.5 each

LITTLENECK CLAM*
2.5 each

SHELLFISH PLATTER*
104

**30G HOOK + LINE
WHITE STURGEON
CAVIAR***
French onion dip + chips
125

HALIBUT CEVICHE*
*coconut milk, grilled pineapple,
jalapeño, lime*
16

DEVILED CRAB DIP
everything bagel chips
17

appetizers

CHIPS + FRENCH ONION DIP
10

SPINACH + ARTICHOKE DIP
grilled sourdough
14

PARSNIP SOUP
butter toasted sage, pepitas, pimentón oil
14

SAN DANIELE PROSCIUTTO BITE
*Mozzarella House stracciatella,
whole wheat fried dough*
5

SHRIMP CROQUETTES
green Tabasco tartar sauce
16

BEEF + LAMB KOFTA
cucumber, tahini yogurt
17

HOUSE MADE FOCACCIA
olive oil, chili flake
6

ADD: fresh ricotta +4 /
red sauce +2 / honey butter + 2

**FORMAGGIO KITCHEN
CHEESE PLATE**
*rotating selection, grilled bread,
seasonal accompaniment*
23

BABY ICEBERG SALAD
*Great Hill blue cheese, focaccia
crouton, pink peppercorn ranch,
everything spice*
15

ARUGULA + CHICORY SALAD
*Black Mission fig, pickled fennel,
Marcona almond, sherry vinaigrette*
14

GRILLED + ROASTED SALAD ADDITIONS:
shrimp +20
chicken +13
beef + lamb kofta +12
steak +25

family meal

**GRILLED HALF OR
WHOLE CHICKEN**
choice of one or three sides
34 / 60

entrees

QUINOA SUCCOTASH
*Brussels sprouts, kale, black bean,
delicata squash, mushroom*
26

SALMON GRAVLAX SANDWICH
*everything bagel, cucumber, arugula,
pickled onion, cream cheese*
17

MONKFISH MILANESE
*delicata squash, hazelnut,
cubanelle pepper aioli*
31

TURKEY CLUB
*crispy confit bacon, cubanelle pepper,
avocado*
18

GRILLED SHRIMP TACOS
*avocado crema, red cabbage slaw,
pineapple salsa*
20

FRIED CHICKEN SANDWICH
B+B pickles, Alcove secret sauce
17

GRILLED CHEESE
Fontina, whole grain mustard
14

**BACON
CHEESEBURGER***
cheddar, caramelized onion, pickles
23

sides

GREENS SALAD
sherry vinaigrette
7

KETTLE CHIPS
7

**FRIED
SHISHITO
PEPPERS**
Aleppo
10

FRENCH FRIES
rosemary, Urfa pepper
9

**CRISPY SMASHED
POTATOES**
fines herbs
10

**ALCOVE
MARKET
PICKLE**
rotating selection
7

**FALL SQUASH
CAPONATA**
*pine nut, herbs,
olive oil*
10

kid's meals

**ALL NATURAL ALCOVE
CHICKEN FINGERS + FRIES**
14

MAC + CHEESE
10

*Brunch 11am to 2:30pm
every Saturday + Sunday.*

*Planning an event? Contact
events@alcoveboston.com for details!*

*Join the Alcove Wine of the Month Club:
\$65 for two bottles of wine and fun facts about the
wines. A new theme every month!*

*May be raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or any member of your party has a food allergy or sensitivity.

We apply a 4% Kitchen Administrative fee, which primarily benefits our back of house staff, including cooks and dishwashers. By Massachusetts law, kitchen staff may not be included in the tip pool. We therefore use this administrative fee as a way to improve wages and increase benefits for our back of house staff. This administrative fee does not represent a tip or service charge for our front of house service staff, which includes servers, runners, bussers, and bartenders.