

LUNCH

ALCOVE

raw bar

NEW ENGLAND OYSTER*
4 each

FLUKE CEVICHE*
*coconut milk, pineapple,
jalapeño, lime*
16

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

LITTLENECK CLAM*
2.5 each

COCKTAIL SHRIMP
4.5 each

starters

CHIPS + FRENCH ONION DIP
10

SPINACH + ARTICHOKE DIP
grilled sourdough
14

DEVILED CRAB DIP
everything bagel chips
16

MONKFISH CROQUETTES
tabasco tartar sauce
12

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

BEEF + LAMB KOFTA
cucumber, tahini yogurt
15

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

HOUSE MADE FOCACCIA
olive oil, chili flake
6

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

little's

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

MAC + CHEESE
10

sandwiches

SMOKED SALMON PÂTÉ
*everything bagel, cucumber, arugula,
pickled onion*
14

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

GRILLED SHRIMP TACOS
*avocado, red cabbage slaw,
pineapple salsa*
18

FRIED CHICKEN
B+B pickles, Alcove secret sauce
17

GRILLED CHEESE
Fontina, whole grain mustard
13

BACON CHEESEBURGER*
cheddar, caramelized onion, pickles
23

PROSCIUTTO + MOZZARELLA MELT
arugula pesto, aged balsamic
17

sides

GREENS SALAD
sherry vinaigrette
7

**FRIED SHISHITO
PEPPERS**
Aleppo
10

**ALCOVE
MARKET PICKLE**
rotating selection
7

KETTLE CHIPS
7

**CRISPY SMASHED
POTATOES**
fines herbs
10

FRENCH FRIES
*rosemary,
Urfa pepper*
9

**SQUASH
CAPONATA**
pine nut, herbs
10

salads + bowls

BABY ICEBERG SALAD
*Great Hill blue cheese, focaccia crouton,
pink peppercorn ranch, everything spice*
14

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

BAMBOO RICE BOWL
*pickled bok choy, papaya slaw,
green curry*
14

GOLDEN QUINOA BOWL
avocado, black bean, cubanelle pepper aioli
14

FARRO BOWL
*roasted winter vegetables,
pomegranate, parsnip*
15

ADDITIONS:
shrimp +15
chicken +13
beef + lamb kofta +9
salmon +16

**JOIN US FOR
CELLAR SATURDAYS!**
TAUGHT BY ALCOVE'S OWN
TOM SCHLESINGER-GUIDELLI

JANUARY 27TH: BORDEAUX

\$115 PER CLASS

*2pm start time with weekly regional wine focus of 4
wines + snacks*

BAROLO WINE DINNER
FEBRUARY 26TH @ 6PM
RECEPTION + 4 COURSE DINNER
\$175

*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.