

LUNCH

ALCOVE

raw bar

NEW ENGLAND OYSTER*
4 each

LITTLENECK CLAM*
2.5 each

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

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

COCKTAIL SHRIMP
4.5 each

starters

CHIPS + FRENCH ONION DIP
10

SPINACH + ARTICHOKE DIP
grilled sourdough
14

PARSNIP SOUP
butter toasted sage, pimentón
14

DEVILED CRAB DIP
everything bagel chips
16

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

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

PROSCIUTTO + MOZZARELLA MELT
arugula pesto, aged balsamic
17

BACON CHEESEBURGER*
cheddar, caramelized onion, pickles
23

sides

GREENS SALAD
sherry vinaigrette
7

**FRIED SHISHITO
PEPPERS**
Aleppo
10

**ALCOVE
MARKET PICKLE**
rotating selection
7

KETTLE CHIPS
7

**CRISPY SMASHED
POTATOES**
finest 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 chilis, papaya slaw,
green curry*
14

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

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

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

JOIN US FOR DINE OUT BOSTON

WEEKDAY LUNCH

MONDAY, MARCH 11 - FRIDAY, MARCH 15

MONDAY, MARCH 18 - FRIDAY, MARCH 22

IT'S TIME TO HATCH SOME

EASTER PLANS

JOIN US FOR EASTER SUNDAY!

MENU SPECIALS + À LA CARTE

*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.

BEVERAGES

ALCOVE

cocktails

CRANBERRY '59 - 15

citron vodka, cranberry jam, bubbles

2023 APPLE MARTINI - 14

Compass Box 'Artist Blend' Scotch, apple, lemon, cinnamon

APOTHECARY - 15

Sipsmith gin, elderflower, grapefruit, rosemary

ENGLISH AUTUMN - 14

gin, tamarind, lemon

EXPLORER - 15

*Absolut Elyx vodka, pineapple, cinnamon, whole egg**

COURTSIDE - 14

black pepper tequila, blood orange, ginger

THE LONGEST JOURNEY - 14

Smith and Cross rum, Alcove Select Plantation rum, Aperol

SMOKE SIGNALS - 15

Del Maguey Vida de Muertos mezcal, ginger, cassis

ZAKIM - 14

bourbon, Punt e Mes, Alcove falernum

SHIPWRECK'D - 15

pisco, sesame orgeat, lemon

hot drinks

WASSAIL - 14

Pierre Ferrand 1840 cognac, mulled cider

CABIN FEVER - 14

hot chocolate, Fernet Menta, green Chartreuse

spirit free

QUEEN'S BEE - 11

Seedlip Garden 108, honey, lemon

POMELO - 11

grapefruit, tonic, rosemary

bottles & cans

NIGHTSHIFT 'NITE LITE' - 7

Light Lager, Everett, MA

12 OZ | 4.3%

TECATE - 6

Lager, Monterrey, Mexico

12 OZ | 4.5%

BUD LIGHT - 6

Light Lager, St. Louis, MO

12 OZ | 4.2%

BLACK HOG BREWING 'HAZY' - 10

IPA, Oxford, CT

16 OZ | 6.2%

BELL'S BREWING 'KALAMAZOO STOUT' - 8

Stout, Comstock, MI

12 OZ | 5.7%

BRASSERIE D'ACHOUFFE

'LA CHOUFFE' - 10

Belgian Ale, Achouffe, Belgium

11.2 OZ | 8%

ISASTEGI

SAGARDO NATURALA - 10

Cider, Basque, Spain

330 ML | 6%

HIGH LIMB 'HONEY POT' - 11

Cider, Plymouth, MA

16 OZ | 6.8%

ATHLETIC BREWING CO

'FREE WAVE' - 7

Non-Alcoholic, San Diego, CA

12 OZ | 0.5%

wine by the glass

sparkling

HUBER - 15

NV, Traisental, Austria

LINI '910' LAMBRUSCO ROSÉ - 15

NV, Emilia-Romagna

white

M.A.N. 'WARRELWIND'

'22, Sauvignon Blanc - 15

'22, Western Cape, South Africa

MARINE LAYER 'LAS BRISAS VINEYARD'

VERMENTINO - 20

'22, Sonoma, CA

MICHEL DELHOMMEAU

'ST. VINCENT' - 14

'13, Muscadet Sèvre et Maine, France

BENANTI - 20

'22, Etna, Italy

GÜNTHER STEINMETZ

'BRAUNEBERGER' RIESLING - 14

'22, Mosel, Germany

HOOK + WINE

CHARDONNAY - 15

'22, Russian River Valley, CA

rosé

AMEZTOI 'RUBENTIS' - 16

'22, Getariako Txakolina, Spain

CHATEAU PRADEAUX - 19

'22, Bandol, France

red

VALLE DELL'ACATE

'IL FRAPPATO' - 17

'21, Vittoria, Italy

DOMAINE COLIN - 15

'22, Coteaux du Vendômois, France

PATIENT COTTAT

'LE GRAND CAILLOU' PINOT NOIR - 15

'22, Loire, France

DAMILANO 'MARGHE' NEBBIOLO - 18

'21, Langhe, Italy

CHÂTEAU TROUQUART

'CLOS SAINT-JACQUES' - 16

'19, St. Georges St. Emilion, France

sherry

BODEGAS LA CIGARRERA

MANZANILLA - 8

NV, Sanlúcar de Barrameda, Spain

draft

VONN TRAPP 'PILSNER' - 10

Bohemian Pilsner, Stowe, VT

16 OZ | 5.4%

LONE PINE 'BRIGHTSIDE' - 11

IPA, Portland, ME

16 OZ | 7.1%

OXBOW 'FARMHOUSE PALE ALE' - 10

Saison, Newcastle, ME

12 OZ | 6%

TRUE NORTH 'NORTHERN HAZE' IPA - 11

IPA, Ipswich, MA

16 OZ | 6.7%

FIDDLEHEAD 'WHITE' - 11

Witbier, Shelburne, VT

16 OZ | 5.3%

MAST LANDING 'GUNNER'S DAUGHTER' - 10

Milk Stout, Westbrook, ME

12 OZ | 5.5%