

NEW ENGLAND OYSTER*
4 each

LITTLENECK CLAM*
2.5 each

raw bar

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

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

COCKTAIL SHRIMP
4.5 each

ALCOVE PASTRY BASKET
*butter croissant, strawberry coffee cake,
lemon poppyseed bread,
chocolate chip almond scone*
16 or 4 each

starter

ALCOVE NUT GRANOLA
honey, yogurt, pineapple, pomegranate
12

CHIPS + FRENCH ONION DIP
10

DEVILED CRAB DIP
everything bagel chips
16

SPINACH + ARTICHOKE DIP
grilled sourdough
14

HOUSE MADE FOCACCIA
olive oil, chili flake
6
ADD: fresh ricotta +4 / red sauce +2 /
honey butter +2

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

salad

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

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

GRILLED + ROASTED SALAD
ADDITIONS:
shrimp +13
chicken +13
beef + lamb kofta +9
salmon +16

breakfast

BREAKFAST SANDWICH
*butter croissant, prosciutto,
cheddar, fried egg*
13

BRIOCHE FRENCH TOAST
apple caramel, whipped cream
15

SCRAMBLE PLATE
*scrambled eggs, bacon,
Iggy's sourdough toast, home fries*
19

ASPARAGUS + CHEVRE STRUDEL
preserved lemon cream
19

handheld

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

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

PROSCIUTTO + MOZZARELLA MELT
arugula pesto, aged balsamic
17

FRIED CHICKEN
B+B pickles, Alcové secret sauce
17

GRILLED CHEESE
Fontina, whole grain mustard
13

BACON CHEESEBURGER*
cheddar, caramelized onion, pickles
23

little's

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

MAC + CHEESE
10

sides

ONE EGG
3

**FRIED
SHISHITO
PEPPERS**
Aleppo pepper
10

**APPLEWOOD
SMOKED BACON**
6

HOME FRIES
*caramelized onions,
parmesan cheese*
10

GREENS SALAD
sherry vinaigrette
7

KETTLE CHIPS
7

**IGGY'S
SOUR DOUGH
TOAST**
5

FRENCH FRIES
*rosemary,
Urfa pepper*
9

JOIN US FOR WEEKDAY POWER LUNCH

MONDAY-FRIDAY
12PM-3PM

TWO + THREE COURSE OPTIONS

LOVE WHISKEY?

JOIN US APRIL 30TH @ 7:30 PM
FOR AN ALCOVE WHISKEY DINNER

DETAILS COMING SOON!

*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.