

# 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

**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

**RAINBOW  
CARROT  
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**  
*pickled rhubarb, 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**  
*acorn squash,  
pomegranate, parsnip purée*  
15

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

## JOIN US FOR WEEKDAY POWER LUNCH

**MONDAY-FRIDAY  
12PM-3PM**

**TWO + THREE COURSE OPTIONS**  
**CINCO DE MAYO IS RIGHT AROUND  
THE CORNER!**  
**JOIN US MAY 5TH @ 2PM  
FOR FOOD AND BEVERAGE  
SPECIALS ON OUR PATIO!**

\*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.