

NEW ENGLAND OYSTER*
4 each

LITTLENECK CLAM*
2.5 each

raw bar

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

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

COCKTAIL SHRIMP
4.5 each

starter

LEMON RICOTTA FRITTERS
strawberry rhubarb sauce
14

ALCOVE NUT GRANOLA
honey yogurt, pineapple, strawberry
12

CHIPS + FRENCH ONION DIP
10

DEVEILED 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

salad

GEM LETTUCE SALAD
*asparagus, focaccia crouton,
green goddess dressing*
15

ARUGULA + CHICORY SALAD
*pickled rhubarb, Great Hill Blue cheese,
spiced walnut, sherry vinaigrette*
15

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

breakfast

BREAKFAST SANDWICH
*butter croissant, prosciutto,
cheddar, fried egg*
14

BRIOCHE FRENCH TOAST
*dark chocolate, torched meringue,
strawberry*
15

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

handheld

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

SMOKED SALMON PÂTÉ
*everything bagel, cucumber, arugula,
pickled onion*
15

PROSCIUTTO + MOZZARELLA MELT
ramp 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

**APPLEWOOD
SMOKED BACON**
6

HOME FRIES
*caramelized onions,
parmesan cheese*
10

**IGGY'S
SOUDOUGH
TOAST**
5

**BUTTER
CROISSANT**
5

**LEMON
POPPYSEED
BREAD**
5

**FRIED
SHISHITO
PEPPERS**
Aleppo pepper
10

GREENS SALAD
sherry vinaigrette
7

KETTLE CHIPS
7

FRENCH FRIES
*rosemary,
Urfa pepper*
9

JOIN US FOR WEEKDAY POWER LUNCH

MONDAY-FRIDAY
12PM-3PM

TWO + THREE COURSE OPTIONS

IT'S GRADUATION SEASON!

REACH OUT TO
EVENTS@ALCOVEBOSTON.COM
FOR ALL OF YOUR GRADUATION
EVENT NEEDS!

*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.