

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 mint sauce
14

MAPLE + NUT GRANOLA BOWL
honey yogurt, pineapple, strawberry
12

CHIPS + FRENCH ONION DIP
10

MONKFISH CROQUETTES
Tabasco tartar sauce
12

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

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

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

BRIOCHE FRENCH TOAST
peach, whipped crème fraîche
15

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

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

handheld

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

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

PROSCIUTTO + MOZZARELLA MELT
arugula pesto, aged balsamic
17

FRIED CHICKEN
B+B pickles, Alcove 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

**COFFEE
CAKE**
5

**APPLEWOOD
SMOKED BACON**
6

**FRIED
SHISHITO
PEPPERS**
Aleppo pepper
10

HOME FRIES
*caramelized onions,
parmesan cheese*
10

GREENS SALAD
sherry vinaigrette
7

**IGGY'S
SOUR DOUGH
TOAST**
5

KETTLE CHIPS
7

**BUTTER
CROISSANT**
5

FRENCH FRIES
*rosemary,
Urfa pepper*
9

JOIN US FOR WEEKDAY POWER LUNCH

MONDAY-FRIDAY
12PM-3PM

TWO + THREE COURSE OPTIONS

PLANNING A SPECIAL EVENT?

REACH OUT TO
EVENTS@ALCOVEBOSTON.COM
FOR ALL OF YOUR
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.