

LUNCH

ALCOVE

raw bar

NEW ENGLAND OYSTER*
4 each

HALIBUT 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

CHILLED CORN SOUP
ricotta salata, pimentón oil
14

MONKFISH CROQUETTES
Tabasco tartar sauce
12

DEVEILED 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

GREEN SALAD
sherry vinaigrette
7

**FRIED SHISHITO
PEPPERS**
Aleppo
10

**ALCOVE
MARKET PICKLE**
rotating selection
7

KETTLE CHIPS
7

**CRISPY SMASHED
POTATOES**
fines herbs
10

FRENCH FRIES
*rosemary,
Urfa pepper*
9

**ROASTED
RAINBOW
CARROTS**
*English pea
hummus,
pine nut gremolata*
12

salads + bowls

GEM LETTUCE SALAD
*asparagus, focaccia crouton,
green goddess dressing*
14

ARUGULA + CHICORY SALAD
*pickled rhubarb, Great Hill blue cheese,
spiced pistacio, sherry vinaigrette*
14

BAMBOO RICE BOWL
*radish, papaya slaw,
English pea, saffron aioli*
14

GOLDEN QUINOA BOWL
avocado, black bean, grilled corn
14

FARRO BOWL
*oyster mushroom, corn,
Kalamata olive*
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

WEEKEND HOURS SATURDAY + SUNDAY

**BRUNCH
11AM-4PM**

**DINNER
4PM-10PM**

*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.