

LUNCH

ALCOVE

share plates

BLUEFIN TUNA TARTARE*

*bamboo sticky rice, crushed avocado,
pickled mango, tamari soy*
21

CRAB TOAST

*b+b pickles, asian pear,
grilled sourdough*
17

COCKTAIL SHRIMP

*horseradish, lemon,
cocktail sauce
(4 pieces)*
15

LITTLE LEAF GREENS

*roasted fennel, cucumber,
red onion, cider vinaigrette*
10

FRENCH ONION DIP

house kettle chips
11

WARM FOCACCIA

mozzarella house ricotta + evoo
11

PROSCIUTTO BITES

*stracciatella cheese, aged balsamic,
fried wheat dough
(3 pieces)*
13

SPINACH ARTICHOKE DIP

*served hot, grated parmesan,
iggy's country loaf*
15

LAMB KOFTA SLIDERS*

*martin's sweet rolls, garlic aioli, mint
(2 pieces)*
15

SHOESTRING FRIES

urfa chili salt + pink peppercorn ranch
11

salads + bowls

POWER LUNCH BOWL

*brown rice + quinoa, roasted cauliflower,
golden raisins, avocado dressing*
13

PANZANELLA

*farm tomatoes, cucumber, arugula,
country croutons, parmesan,
red wine vinaigrette*
15

KALE CRUNCH

*crispy chickpeas, biber spiced carrot,
cabbage, sumac buttermilk*
15

ADDITIONS:

grilled chicken 11

crispy chicken 11

blackened shrimp 13

grilled salmon 13



\$1 PEARLS FEATURING NEW ENGLAND OYSTERS

MONDAY THRU FRIDAY
3PM-5PM

WEEKEND HOURS SATURDAY + SUNDAY

BRUNCH
11AM-4PM

DINNER
4PM-10PM

lunch plates

BAR HARBOR MUSSELS

*lemon parsley butter,
pink peppercorn, shoestring fries*
17

BLACKENED SHRIMP TACOS

*chorizo spice, pickled mango,
crunchy cabbage slaw*
19

CRISPY CHICKEN SANDWICH

*iggy's brioche, garlic mayo,
fresno chili jam, lettuce*
19

LOCH DUART SALMON*

*shaved fennel, castelvetro olives,
hazelnuts, red pepper romesco*
21

PROSCIUTTO MELT

*pullman's loaf, stracciatella,
aged balsamic*
17

ALCOVE BURGER*

*iggy's brioche, bacon, caramelized onion,
sharp cheddar, house pickles*
23

GRILLED BAR STEAK*

*8 oz skirt steak, steakhouse butter,
horseradish, dressed greens*
25

*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.