

# LUNCH

# ALCOVE

## for the table

### BLUEFIN TUNA TARTARE\*

*bamboo rice, crushed avocado,  
pickled mango, tamari*  
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

*whipped 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

*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 NEW ENGLAND OYSTERS

WITH THE PURCHASE OF A BEVERAGE

MONDAY THRU FRIDAY

3PM-5PM

## GRAB YOUR TICKETS FOR CELLAR SATURDAYS!

EVERY SATURDAY IN JANUARY, WE  
HOST AN INTIMATE EXPLORATION OF  
DIFFERENT WINE REGIONS,  
PAIRED WITH LIGHT SNACKS.

\$115 PER CLASS

ALL 4 CLASSES FOR \$400

JANUARY 4TH: SONOMA COAST

JANUARY 12TH: TUSCANY

JANUARY 18TH: BORDEAUX

JANUARY 25TH: CHAMPAGNE

## lunch plates

### BAR HARBOR MUSSELS

*lemon parsley butter,  
pink peppercorn dressing,  
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

*Iggy's sourdough,  
Mozzarella House stracciatella,  
aged balsamic*  
17

### ALCOVE BURGER\*

*Iggy's brioche, bacon,  
caramelized onions, sharp VT cheddar,  
house b+b pickles*  
23

### GRILLED BAR STEAK\*

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

**TAKE OUT + DELIVERY  
AVAILABLE**

\*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.

# BEVERAGES

# ALCOVE

## cocktails

### big love great for sharing

**CHAMPSIDE**  
15 | 60

black pepper tequila, lime,  
blackberry sage, ginger

PITCHER FOR 4

**PARTY FOUL**  
110

Tequila Ocho Plata,  
cherry, cacao, lemon

PUNCH BOWL FOR 8

**APEROL SPRITZ**  
15 | 60

Aperol, cava,  
soda water

PITCHER FOR 4

**CHAMPSIDE - 15**  
black pepper tequila,  
blackberry, sage, ginger

**RASPBERRY  
LIME RICKEY - 15**  
Brigham's style

**APEROL SPRITZ - 15**  
Aperol, cava, soda water

**AUTOPILOT - 17**  
bourbon, pumpkin jam,  
egg white\*

**ZAKIM - 14**  
bourbon, Punt e Mes, Alcové falernum

**CITRUS MILK PUNCH - 9**  
cinnamon, cardamom, juniper

**ROSÉ SANGRIA - 14**  
strawberry, orange blossom

**SMOKE SIGNALS - 15**  
Del Maguey Vida de Muertos mezcal,  
ginger, cassis

**THE LONGEST  
JOURNEY - 15**  
2009 Alcové Plantation Australian Rum,  
Aperol, Smith & Cross,  
Carpano Antico

**ESPRESSO MARTINI - 15**  
vodka, espresso, cardamom

## hot drinks

**HOT BUTTERED  
RUM CIDER - 15**  
2009 Alcové Plantation Australian  
Rum, clove, cinnamon, ginger  
butter

**HOT CHOCOLATE - 16**  
Green Chartreuse, cardamom,  
fennel whipped cream

## spirit free

**QUEEN'S BEE - 11**  
Seedlip Garden 108,  
honey, lemon

**NO WAKE - 11**  
Navarro Vineyards  
Gewürztraminer, blackberry  
sage, soda water

**POMELO - 11**  
grapefruit, tonic, rosemary

## bottles & cans

**NIGHTSHIFT 'NITE LITE' - 7**  
Light Lager, Everett, MA  
12 OZ | 4.3%

**TECATE - 6**  
Lager, Monterrey, Mexico  
12 OZ | 4.5%

**BUD LIGHT - 6**  
Light Lager, St. Louis, MO  
12 OZ | 4.2%

**BLACK HOG BREWING 'HAZY' - 10**  
IPA, Oxford, CT  
16 OZ | 6.2%

**BELL'S BREWING  
'KALAMAZOO STOUT' - 8**  
Stout, Comstock, MI  
12 OZ | 5.7%

**BRASSERIE D'ACHOUFFE  
'LA CHOUFFE' - 10**  
Belgian Ale, Achouffe, Belgium  
11.2 OZ | 8%

**ISASTEGI  
SAGARDO NATURALA - 10**  
Cider, Basque, Spain  
330 ML | 6%

**HIGH LIMB 'HONEY POT' - 11**  
Cider, Plymouth, MA  
16 OZ | 6.8%

**ATHLETIC BREWING CO  
'FREE WAVE' - 7**  
Non-Alcoholic, San Diego, CA  
12 OZ | 0.5%

## wine by the glass

### sparkling

**BISOL JEIO PROSECCO - 15**  
NV, Valdobbiadene, Italy

**LINI '910' LAMBRUSCO ROSÉ - 16**  
NV, Emilia-Romagna, Italy

### white

**CHÂTEAU NICOT - 15**  
'23, Entre-Deux-Mers, France

**MARINE LAYER 'LAS BRISAS VINEYARD'  
VERMENTINO - 20**  
'22, Sonoma, CA

**MICHEL DELHOMMEAU  
'ST. VINCENT' - 14**  
'14, Muscadet Sèvre et Maine, France

**C.H. BERRES ESTATE KABINETT RIESLING - 14**  
'20, Mosel, Germany

**HOOK + WINE CHARDONNAY - 16**  
'22, Russian River Valley, CA

### rosé

**MARINE LAYER 'CARINA' - 20**  
'23, Sonoma, CA

### red

**VALLE DELL'ACATE  
'IL FRAPPATO' - 17**  
'21, Vittoria, Italy

**PAVETTE PINOT NOIR - 15**  
'21, Lodi, CA

**CASTELLO DI AMA 'AMA' - 19**  
'21, Chianti Classico, Italy

**DAMILANO 'MARGHE' NEBBIOLO - 18**  
'21, Langhe, Italy

**CHÂTEAU TROUQUART  
'CLOS SAINT-JACQUES' - 16**  
'19, St. Georges St. Emilion, France

### sherry

**BODEGAS LA CIGARRERA  
MANZANILLA - 8**  
NV, Sanlúcar de Barrameda, Spain

## draft

**VONN TRAPP 'PILSNER' - 10**  
Bohemian Pilsner, Stowe, VT  
16 OZ | 5.4%

**TRUE NORTH  
'NORTHERN HAZE' IPA - 11**  
IPA, Ipswich, MA  
16 OZ | 6.7%

**LONE PINE 'BRIGHTSIDE' - 11**  
IPA, Portland, ME  
16 OZ | 7.1%

**FIDDLEHEAD 'WHITE' - 11**  
Witbier, Shelburne, VT  
16 OZ | 5.3%

**OXBOW 'FARMHOUSE PALE ALE' - 10**  
Saison, Newcastle, ME  
12 OZ | 6%

**MAST LANDING  
'GUNNER'S DAUGHTER' - 10**  
Milk Stout, Westbrook, ME  
12 OZ | 5.5%