

# BRUNCH

# ALCOVE

## for the table

### LEMON RICOTTA FRITTERS

*strawberry mint sauce*

14

### IGGY'S STICKY BUN

*toasted pecan*

7

### MAPLE + NUT GRANOLA BOWL

*yogurt, fresh berries, wild flower honey*

11

### 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

### FRENCH ONION DIP

*house kettle chips*

11

### WARM FOCACCIA

*honey butter + 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

### 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

## little's

### ALL NATURAL ALCOVE CHICKEN FINGERS + FRIES

14

### MAC + CHEESE

10

## \$1 PEARLS

### NEW ENGLAND OYSTERS

WITH THE PURCHASE OF A BEVERAGE

MONDAY THRU FRIDAY  
3PM-5PM

## brunch plates

### BRIOCHE FRENCH TOAST

*whipped cream cheese, maple bourbon, grilled pineapple, cinnamon*

15

### BREAKFAST SANDWICH

*butter croissant, prosciutto, cheddar, fried egg*

13

### THE WEST END CLASSIC

*scrambled eggs, bacon, iggy's sourdough toast, home fries*

19

### 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

### PROSCIUTTO MELT

*pullman's loaf, stracciatella, aged balsamic*

17

### ALCOVE BURGER\*

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

23

\*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

### SUMMER CITRUS MILK PUNCH - 9

*cinnamon, cardamom, juniper*

### BELLE DU JOUR - 15

*cognac, Benedictine, bubbles*

### ROSÉ SANGRIA - 14

*peach, orange blossom*

### RASPBERRY LIME RICKEY - 15

*Brigham's style*

### SMOKE SIGNALS - 15

*Del Maguey Vida de Muertos mezcal, ginger, cassis, lime*

### ESPRESSO MARTINI - 15

*vodka, espresso, cardamom*

### BLOODY MARY - 14

*Alcove vegetable vodka*

## coffee & tea

### RARE TEA CO. - 6

*Black and Green:*

*Lost Malawi English Breakfast*

*Earl Grey*

*Genmaicha*

*Herbal:*

*English Peppermint*

*Lemon Blend*

*Wild Rooibos*

### DRIP COFFEE - 5

### ESPRESSO - 6

### CAPPUCCINO - 7

## 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 - 15

*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 - 15

*'22, Russian River Valley, CA*

### rosé

#### MONTENIDOLI 'CANAIUOLO' - 14

*'23, Tuscany, Italy*

#### MARINE LAYER 'CARINA' - 20

*'23, Sonoma, CA*

### red

#### VALLE DELL'ACATE 'IL FRAPPATO' - 17

*'21, Vittoria, Italy*

#### DOMAINE COLIN - 15

*'22, Coteaux du Vendômois, France*

#### PATIENT COTTAT 'LE GRAND CAILLOU' PINOT NOIR - 15

*'22, Loire, France*

#### DAMILANO 'MARGHE' NEBBIOLO - 18

*'21, Langhe, Italy*

#### CHÂTEAU TROQUART 'CLOS SAINT-JACQUES' - 16

*'19, St. Georges St. Émilion, 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%**