

LUNCH

ALCOVE

for the table

SALMON 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

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, pine nut pesto
17

ALCOVE BURGER*

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

add shoestring fries 6

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*

CITRUS MILK PUNCH - 9
jalapeño, agave

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

ZAKIM - 14
bourbon, Punt e Mes, Alcové falernum

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
gin syrup, honey, lemon

MILES' COLLINS - 11
orange, ginger, lime

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

LE MONDE PINOT GRIGIO - 14
'22, Prata Di Pordenone, Italy

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

**MICHEL DELHOMMEAU
'ST. VINCENT' - 14**
'20, 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

DOMAINE DU BAGNOL - 18
'23, Cassis, France

red

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

PAVETTE PINOT NOIR - 15
'21, Lodi, CA

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%