

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

SALMON 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

10

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

iggy's sourdough, stracciatella, aged balsamic, pine nut pesto

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.