

## vegetable

<b>FRENCH ONION DIP</b> <i>house kettle chips</i>	10
<b>WEDGE SALAD</b> <i>speck, Stilton cheese, pickled red onion, croutons</i>	16
<b>BIBB SALAD</b> <i>shaved radish, tarragon vinaigrette</i>	14
<b>WARM FOCACCIA</b> <i>ricotta, EVOO</i>	8
<b>SHISHITO PEPPERS</b> <i>Aleppo</i>	9
<b>SPINACH + ARTICHOKE DIP</b> <i>parmesan, Iggy's sourdough</i>	15
<b>CRISPY SMASHED POTATOES</b> <i>chermoula</i>	9
<b>ROASTED SQUASH SOUP</b> <i>pimentón, Bra Duro cheese</i>	12
<b>BUCATINI POMODORO</b> <i>fried garlic, basil</i>	15
<b>SHOESTRING FRIES</b> <i>Urfa, black garlic bbq</i>	9
<b>fish</b>	
<b>COCKTAIL SHRIMP</b> <i>yuzu cocktail sauce (4 each)</i>	15
<b>NEW ENGLAND OYSTERS*</b> <i>chili-cucumber granita (4 each)</i>	13
<b>GRILLED OCTOPUS</b> <i>walnut muhammara, pickled fennel</i>	20
<b>FISH + CHIPS</b> <i>tartar sauce</i>	15
<b>SHRIMP + PORK DUMPLINGS</b> <i>French onion broth</i>	16

**big**  
*let's feast!*

**WHOLE ROASTED BRANZINO**  
*Calabrian chili crisp, hazelnut, lettuce cups, marinated cucumber*  
48

**ALCOVE WHOLE CHICKEN**  
*baked polenta, wild mushroom ragoût*  
59

**16 OZ RIBEYE\***  
*crispy smashed potato, cippolini onion, bordelaise*  
64

## meat

<b>STEAK TARTARE*</b> <i>parmesan gougères, horseradish</i>	19
<b>ROMAN PIZZA</b> <i>'Nduja, house hot honey, marjoram</i>	15
<b>ALCOVE CHICKEN WINGS</b> <i>colatura caramel, Calabrian chili</i>	16
<b>PORK RIBS</b> <i>nuoc cham, pickled chili, Thai herbs</i>	16
<b>PROSCIUTTO BITES</b> <i>stracciatella, fried dough</i>	14
<b>CONFIT DUCK LEG</b> <i>lentils du Puy, braised kale</i>	28
<b>ALCOVE BURGER*</b> <i>cheddar cheese, bacon, caramelized onion, b + b pickles</i>	23
<b>kid's meal</b>	
<b>CHICKEN FINGERS + FRIES</b>	14
<b>MAC + CHEESE</b>	10
<b>GRILLED CHEESE</b>	14

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.

\*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.

