

# ALCOVE

WELCOME TO OUR NEW SMALL PLATES MENU

1.6.25

THIS MENU IS DESIGNED TO SHARE

*we recommend 2 -3 plates per person*

## vegetable + grain

<b>POWER BOWL</b> <i>brown rice + quinoa, roasted cauliflower, golden raisins, avocado dressing</i>	13
<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>FRENCH ONION DIP</b> <i>house kettle chip</i>	10
<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>SHOESTRING FRIES</b> <i>Urfa, black garlic bbq</i>	9

## Alcove Classics

*live laugh lovejoy*

**SIMPLE GREEN SALAD | 7**

**PROSCIUTTO BITES | 14**  
*stracciatella, fried dough*

**HALF CHICKEN | 24**  
*fennel pollen, jus*

**BURGER | 23**  
*cheddar cheese, bacon,  
caramelized onion, b + b pickles*

## fish

<b>COCKTAIL SHRIMP</b> <i>yuzu cocktail sauce (4 each)</i>	15
<b>SALMON CRUDO*</b> <i>ajo blanco, Marcona almond, charred grape</i>	18
<b>FISH + CHIPS</b> <i>tartar sauce</i>	15
<b>SHRIMP + PORK DUMPLINGS</b> <i>French onion broth</i>	16
<b>FISH TACO</b> <i>cabbage slaw, avocado, radish</i>	7

## 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 WINGS</b> <i>colatura caramel, Calabrian chili</i>	16
<b>PORK RIBS</b> <i>nuoc cham, pickled chili, Thai herbs</i>	16
<b>MINI CHICAGO ITALIAN BEEF</b> <i>roast beef, giardiniera pickles, stewed peppers</i>	11
<b>FRIED CHICKEN SLIDER</b> <i>Calabrian chili crisp, hazelnut, ranch</i>	8

## kids

<b>CHICKEN FINGERS + FRIES</b>	14
<b>MAC + CHEESE</b>	10
<b>GRILLED CHEESE</b>	14

## add on

+ 14 SALMON

+16 STEAK

+9 GRILLED CHICKEN

+12 SHRIMP

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.