## ALCOVE

## WELCOME TO OUR SMALL PLATES MENU THIS MENU IS DESIGNED TO SHARE

we recommend 3-4 plates per person

## graze

with Iggy's sourdough & seasonal accompaniments

TRIO OF CHEESES

CHARCUTERIE

26

## vegetable meat FRENCH ONION DIP 10 **STEAK TARTARE\*** 18 house kettle chips parmesan gougères, horseradish **WEDGE SALAD** 16 speck, Stilton cheese, pickled red onion, croutons **GRILLED LAMB KOFTA** 17 **BABY ARUGULA SALAD** tahini yogurt, marinated cucumber 14 pickled rhubarb, spiced pistachio, mixed olives **CHICKEN WINGS** 17 colatura caramel, Calabrian chili WARM FOCACCIA 8 ricotta, EVOO **PORK RIBS** 17 nuoc cham, pickled chili, Thai herbs SHISHITO PEPPERS 10 Aleppo **PROSCIUTTO BITES** 15 stracciatella, fried dough **SPINACH + ARTICHOKE DIP** 16 parmesan, Iggy's sourdough **GRILLED FLATBREAD** 18 **GRILLED ASPARAGUS** 14 ricotta, sun dried tomato, olives, 'nduja sausage black garlic hummus, golden raisin **ALCOVE BURGER\*** 23 **CRISPY SMASHED POTATOES** 11 cheddar cheese, bacon, caramelized onion, chermoula b + b pickles **ROASTED TOMATO SOUP** 13 herb oil **SHOESTRING FRIES** 10 - big Urfa, rosemary let's, feast! fish WHOLE ROASTED BRANZINO **COCKTAIL SHRIMP** 15 Calabrian chili crisp, hazelnut, lettuce cups, cocktail sauce (4 each) marinated cucumber 48 **NEW ENGLAND OYSTERS\*** 22 cocktail sauce + mignonette (6 each) **ALCOVE WHOLE CHICKEN** SMOKED SALMON PÂTÉ baked polenta, wild mushroom ragoût 12 everything bagel chips 61 16 OZ RIBEYE\* **BUCATINI PUTTANESCA** 18 crispy smashed potato, cippolini onion, bordelaise confit tuna, anchovy butter HERB MARINATED SWORDFISH SKEWER 16 crispy potato

add on

**SALT COD CROQUETTES** 

pecan muhammara, pickled fennel

**SHRIMP + PORK DUMPLINGS** 

**GRILLED OCTOPUS** 

sesame chili, hazelnut

pimenton aïoli

FISH + CHIPS

tartar sauce

+ 14 SALMON

+16 STEAK

14

20

16

17

+10 GRILLED CHICKEN

kid's meal

MAC + CHEESE

**GRILLED CHEESE** 

**CHICKEN FINGERS + FRIES** 

+12 SHRIMP

14

10

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.