

graze

with Iggy's sourdough & seasonal accompaniments

TRIO OF CHEESES
23

CHARCUTERIE
26

vegetable

- FRENCH ONION DIP

house kettle chips

10
- WEDGE SALAD

speck, Stilton cheese, pickled red onion, croutons

16
- BABY ARUGULA SALAD

pickled rhubarb, spiced pistachio, mixed olives

14
- STRAWBERRY + BURRATA SALAD

sherry vinaigrette, toasted pine nuts

17
- WARM FOCACCIA

ricotta, EVOO

8
- SHISHITO PEPPERS

Aleppo

10
- SPINACH + ARTICHOKE DIP

parmesan, Iggy's sourdough

16
- ARUGULA PESTO TAGLIATELLE

confit cherry tomato, pecorino

16
- GRILLED ASPARAGUS

black garlic hummus, golden raisin

14
- CRISPY SMASHED POTATOES

chermoula

11
- ROASTED TOMATO SOUP

herb oil

13
- SHOESTRING FRIES

Urfa, rosemary

10

fish

- COCKTAIL SHRIMP

cocktail sauce (4 each)

15
- NEW ENGLAND OYSTERS*

cocktail sauce + mignonette (6 each)

22
- SMOKED SALMON PÂTE

everything bagel chips

12
- GRILLED OCTOPUS

pecan muhammara, pickled fennel

20
- SWORDFISH CROQUETTES

pimenton aioli

14
- FISH + CHIPS

tartar sauce

16
- TUNA + PORK DUMPLINGS

sesame chili, hazelnut

17

meat

- STEAK TARTARE*

parmesan gougères, horseradish

18
- GRILLED LAMB KOFTA

tahini yogurt, marinated cucumber

17
- CHICKEN WINGS

colatura caramel, Calabrian chili

17
- PORK RIBS

nuoc cham, pickled chili, Thai herbs

17
- PROSCIUTTO BITES

stracciatella, fried dough

15
- GRILLED FLATBREAD

ricotta, sun dried tomato, olives, 'nduja sausage

18
- ALCOVE BURGER*

cheddar cheese, bacon, caramelized onion, b + b pickles

23

big

let's feast!

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

ALCOVE WHOLE CHICKEN
baked polenta, wild mushroom ragoût
61

16 OZ RIBEYE*
crispy smashed potato, cippolini onion, bordelaise
67

kid's meal

- CHICKEN FINGERS + FRIES

14
- MAC + CHEESE

10
- GRILLED CHEESE

14

add on

+ 14 SALMON

+16 STEAK

+10 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.



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