

## graze

*with Iggy's sourdough & seasonal accompaniments*

TRIO OF CHEESES  
23

CHARCUTERIE  
26

### vegetable

**FRENCH ONION DIP** 10  
*house kettle chips*

**WEDGE SALAD** 16  
*speck, Stilton cheese, pickled red onion, croutons*

**BABY ARUGULA SALAD** 14  
*pickled rhubarb, spiced pistachio, mixed olives*

**WARM FOCACCIA** 8  
*ricotta, EVOO*

**SHISHITO PEPPERS** 10  
*Aleppo*

**SPINACH + ARTICHOKE DIP** 16  
*parmesan, Iggy's sourdough*

**ARUGULA PESTO TAGLIATELLE** 16  
*confit cherry tomato, parmesan*

**GRILLED ASPARAGUS** 14  
*black garlic hummus, golden raisin*

**CRISPY SMASHED POTATOES** 11  
*chermoula*

**ROASTED TOMATO SOUP** 13  
*herb oil*

**SHOESTRING FRIES** 10  
*Urfa, rosemary*

### fish

**COCKTAIL SHRIMP** 15  
*cocktail sauce (4 each)*

**NEW ENGLAND OYSTERS\*** 22  
*cocktail sauce + mignonette (6 each)*

**SMOKED SALMON PÂTÉ** 12  
*everything bagel chips*

**HERB MARINATED SWORDFISH SKEWER** 16  
*crispy potato*

**GRILLED OCTOPUS** 20  
*pecan muhammara, pickled fennel*

**SWORDFISH CROQUETTES** 14  
*pimenton aioli*

**FISH + CHIPS** 16  
*tartar sauce*

**TUNA + PORK DUMPLINGS** 17  
*sesame chili, hazelnut*

### meat

**STEAK TARTARE\*** 18  
*parmesan gougères, horseradish*

**GRILLED LAMB KOFTA** 17  
*tahini yogurt, marinated cucumber*

**CHICKEN WINGS** 17  
*colatura caramel, Calabrian chili*

**PORK RIBS** 17  
*nuoc cham, pickled chili, Thai herbs*

**PROSCIUTTO BITES** 15  
*stracciatella, fried dough*

**GRILLED FLATBREAD** 18  
*ricotta, sun dried tomato, olives, 'nduja sausage*

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

## 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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