

graze

with Iggy's sourdough & seasonal accompaniments

TRIO OF CHEESES
25

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
WILD MUSHROOM STRUDELS fontina, lime, herbs	14
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 PÂTÉ everything bagel chips	15
GRILLED OCTOPUS pecan muhammara, pickled fennel	20
SALT COD CROQUETTES pimenton aioli	14
FISH + CHIPS tartar sauce	16/31
TUNA + PORK DUMPLINGS sesame chili, hazelnut	17

add on

+ 15 SALMON	+17 STEAK	+11 GRILLED CHICKEN	+13 SHRIMP
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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	25

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	16

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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