

graze

with Iggy's sourdough & seasonal accompaniments

TRIO OF CHEESES
25

CHARCUTERIE
26

vegetable

FRENCH ONION DIP 10
house kettle chips

STRAWBERRY GAZPACHO 14
herb crème fraîche

PANZANELLA SALAD 15
cherry tomato, cucumber, red wine vinaigrette

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

STRAWBERRY + BURRATA SALAD 17
sherry vinaigrette, toasted pine nuts

WARM FOCACCIA 8
ricotta, EVOO

SHISHITO PEPPERS 10
Aleppo

WILD MUSHROOM STRUDELS 14
fontina, lime, herbs

SPINACH + ARTICHOKE DIP 16
parmesan, Iggy's sourdough

ARUGULA PESTO TAGLIATELLE 16
confit cherry tomato, pecorino

GRILLED ASPARAGUS 14
black garlic hummus, golden raisin

CRISPY SMASHED POTATOES 11
chermoula

SHOESTRING FRIES 10
Urfa, rosemary

fish

STRIPED BASS COCKTAIL* 17
red onion, Green Tobasco

COCKTAIL SHRIMP 15
cocktail sauce (4 each)

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

SMOKED SALMON PÂTE 15
everything bagel chips

NEW ENGLAND STUFFED MUSSELS 15
chorizo, lemon, buttery breadcrumbs

PAN SEARED SEA SCALLOPS 24
roasted eggplant caponata

GRILLED OCTOPUS 20
pecan muhammara, pickled fennel

MONKFISH SCHNITZEL 22
arugula pesto, seasonal vegetable salad

SALT COD CROQUETTES 14
pimenton aioli

FISH + CHIPS 16/31
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* 25
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
panzanella salad
61

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

add on

SHRIMP 13

SALMON 15

GRILLED CHICKEN 11

STEAK 17

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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