

ALCOVE

WELCOME TO OUR NEW SMALL PLATES MENU

7.7.25

THIS MENU IS DESIGNED TO SHARE

we recommend 3-4 plates per person

vegetable + grain

POWER BOWL <i>farro + quinoa, pickled chickpea, golden raisins, avocado dressing</i>	16
STRAWBERRY GAZPACHO <i>herb crème fraîche</i>	14
PANZANELLA SALAD <i>cherry tomato, cucumber, red wine vinaigrette</i>	15
BABY ARUGULA SALAD <i>pickled rhubarb, spiced pistachio, mixed olives</i>	14
STRAWBERRY + BURRATA SALAD <i>sherry vinaigrette, toasted pine nuts</i>	17
FRENCH ONION DIP <i>house kettle chips</i>	10
WARM FOCACCIA <i>ricotta, EVOO</i>	8
SHISHITO PEPPERS <i>Aleppo</i>	10
SPINACH + ARTICHOKE DIP <i>parmesan, Iggy's sourdough</i>	16
CRISPY SMASHED POTATOES <i>chermoula</i>	11
SHOESTRING FRIES <i>Urfa, rosemary</i>	10

Alcove Classics

live laugh lovejoy

SIMPLE GREEN SALAD | 7

PROSCIUTTO BITES | 15
stracciatella, fried dough

HALF CHICKEN | 27
fennel pollen, jus

kids

CHICKEN FINGERS + FRIES	14
MAC + CHEESE	10

add on

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

graze

with seasonal accompaniments

TRIO OF CHEESE
25

CHARCUTERIE
26

fish

COCKTAIL SHRIMP <i>cocktail sauce (4 each)</i>	15
SMOKED SALMON PÂTÉ <i>Iggy's everything bagel chips</i>	15
FISH + CHIPS <i>tartar sauce</i>	16/31
TUNA + PORK DUMPLINGS <i>sesame chili, hazelnut</i>	17

meat

STEAK TARTARE* <i>parmesan gougères</i>	18
CHICKEN WINGS <i>colatura caramel, Calabrian chili</i>	17
PORK RIBS <i>nuoc cham, pickled chili, Thai herbs</i>	17
GRILLED FLATBREAD <i>ricotta, sun dried tomato, mixed olives, 'nduja sausage</i>	18

handheld

stacked + savory

ALCOVE BURGER | 25
cheddar cheese, bacon, caramelized onion, b + b pickles

FRIED CHICKEN | 18
Calabrian chili crisp, hazelnut, ranch

SHRIMP TACOS | 18
cabbage slaw, avocado, radish

GRILLED CHEESE | 16
Iggy's sourdough

PROSCIUTTO MELT | 19
arugula pesto



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