

graze

with Iggy's sourdough & seasonal accompaniments

TRIO OF CHEESES
25

CHARCUTERIE
26

vegetable

FRENCH ONION DIP	10
house kettle chips	
SIMPLE GREEN SALAD	8
champagne vinaigrette	
WEDGE SALAD	16
bacon lardon, Stilton cheese, pickled red onion, croutons	
ROASTED DELICATA SQUASH+ BURRATA SALAD	17
frisée, spiced pistachios	
WARM FOCACCIA	8
ricotta, EVOO	
SHISHITO PEPPERS	10
Aleppo	
SPINACH + ARTICHOKE DIP	16
parmesan, Iggy's sourdough	
ROASTED PUMPKIN SOUP	13
latte spiced pepitas	
GRILLED BROCCOLINI	13
lemon, chili flake, Pecorino	
ROASTED BRUSSEL SPROUTS	16
gremolata, pickled chili, balsamic glaze	
CORN + SCALLION FRITTERS	14
pimenton aioli	
CRISPY SMASHED POTATOES	11
chermoula	
SHOESTRING FRIES	10
Urfa, rosemary	
POTATO GRATIN	10
Fontina, thyme	

fish

FLUKE CRUDO*	17
ginger, orange, sesame, crispy shallots	
COCKTAIL SHRIMP	15
cocktail sauce (4 each)	
NEW ENGLAND OYSTERS*	22
cocktail sauce + mignonette (6 each)	
SMOKED SALMON PÂTÉ	15
everything bagel chips	
GRILLED SHRIMP SKEWER	9
miso citrus glaze, shishito pepper	
SHRIMP + PORK DUMPLINGS	17
sesame chili, hazelnut	
FISH + CHIPS	16/31
tartar sauce	
MAINE LOBSTER RISOTTO	24/46
saffron, Pecorino Romano	

meat

GRILLED LAMB KOFTA	18
tahini yogurt, marinated cucumber	
CHICKEN WINGS	16
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	
SHORT RIB RADIATORI	19/36
broccolini, mushrooms, Pecorino	
ALCOVE BURGER*	25
cheddar cheese, bacon, caramelized onion, b + b pickles	
ALCOVE HALF CHICKEN	32
fennel pollen, jus	

big

let's feast!

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

ALCOVE WHOLE CHICKEN
fennel pollen, jus, potato gratin
61

16 OZ RIBEYE*
cippolini onion, bordelaise, crispy smashed potatoes

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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