

# ALCOVE

SHARING IS CARING  
WE RECOMMEND  
3-4 plates per person

12.7.25

## breakfast

ALCOVE GRANOLA BOWL <i>yogurt, seasonal fruit</i>	11
STEAK + FRIED EGGS <i>homefries</i>	32
BREAKFAST SANDWICH <i>prosciutto, egg, cheese, pimenton aioli</i>	15
SCRAMBLE PLATE <i>scrambled eggs, bacon, Iggy's sourdough, homefries</i>	21
BAKED EGGS <i>confit tomato, chermoula salad, Iggy's sourdough</i>	21
FRENCH TOAST STICKS <i>maple syrup, powdered sugar</i>	12
HOMEFRIES <i>caramelized onion, parmesan</i>	11

## vegetable

SIMPLE GREEN SALAD <i>champagne vinaigrette</i>	8
WEDGE SALAD <i>bacon lardon, Stilton cheese, pickled red onion, croutons</i>	16
DELICATA SQUASH + BURRATA <i>frisée, spiced pistachios</i>	17
WARM FOCACCIA <i>ricotta, EVOO</i>	8
FRENCH ONION DIP <i>house kettle chips</i>	10
SPINACH + ARTICHOKE DIP <i>Iggy's sourdough</i>	16
POWER BOWL <i>farro + quinoa, pickled chickpea, golden raisins, avocado dressing + 5 bacon + 4 egg</i>	16
SHISHITO PEPPERS <i>Aleppo</i>	10
SHOESTRING FRIES <i>Urfa, rosemary</i>	10

## fish

NEW ENGLAND OYSTERS* <i>cocktail sauce + mignonette (6 each)</i>	22
COCKTAIL SHRIMP <i>cocktail sauce (4 each)</i>	15
SMOKED SALMON PÂTÉ <i>Iggy's everything bagel chips</i>	15
CORN + SCALLION FRITTERS <i>pimenton aioli</i>	14
SHRIMP TACOS <i>cabbage slaw, avocado, radish</i>	18
FISH + CHIPS <i>tartar sauce</i>	16/31

## meat

PROSCIUTTO BITES <i>stracciatella, fried dough</i>	15
GRILLED FLATBREAD <i>ricotta, sun dried tomato, olives, 'nduja sausage, egg</i>	21
FRIED CHICKEN SANDWICH <i>Calabrian chili crisp, hazelnut, fried egg, ranch</i>	22
PROSCIUTTO MELT <i>pesto, stracciatella</i>	19
ALCOVE BURGER <i>cheddar cheese, bacon, caramelized onion, b+pickles</i>	25

## add on

EGG	4
BACON	5
SHRIMP	13
SALMON	15
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.

