

dinner

available until 10 p.m. thursday through sunday

starters

grilled peaches + prosciutto ★..... \$12
verjus, toasted almonds, thai basil

unripened grape juice

lamb kofta \$14
lamb meatballs, minted yogurt puree + cucumber, pickled vegetables, fresh mint + cilantro, toasted pita

warm asparagus salad ▲..... \$13
lemon vinaigrette, gribiche, arugula, brioche croutons

capers, shallots, garlic, lemon, fire herbs, chopped egg

charcuterie plate \$18
selection of cured meats & rillettes, pickled vegetables, grilled bread

cheese tower ▲ ● for two \$18 / for more \$28
four cheeses, dried fruit, crackers, bread

don't forget the wine!

★ for additional starters, flip the menu and check out our bar snacks!

entrees

farrotto w/ spring vegetables ▲..... \$18
risotto style farro, baby carrots, snap peas, asparagus, turnips, pea shoots, meyer lemon

roasted local halibut ★ \$23
carrot vadouvan, sautéed baby carrots, shaved carrots, carrot top pesto

a mild french colonial curry

roasted half chicken ★ \$19
jidori chicken, wild mushroom barley porridge, spring onion jus

w/ shallots and thyme

grilled pork chop ★ \$21
crispy potato pancakes, caramelized rhubarb, sautéed kale, black pepper pork jus

grilled flat iron steak ★ \$22
roasted fingerling potatoes, creamy kale, green garlic chimichurri

green garlic, lemon, chili, cilantro and parsley

alcove classics

organic greens

wraps + melts

more between bread

classic cobb salad ★ \$16
grilled chicken, applewood smoked bacon, bleu cheese, hard boiled egg, tomato, avocado, iceberg, romaine, balsamic vinaigrette on the side

mediterranean steak salad ★ .. \$17
grilled filet mignon medallions-portabello mushrooms-onions, tomatoes, cucumbers, feta, kalamata olives, spicy herb puree, red wine vinaigrette

poached salmon salad ★ \$17
chilled poached salmon, dijon lemon glaze, fresh herbs, romaine, hard-boiled egg, shaved carrots, radishes, poached baby potatoes, more fresh herbs, lemon vinaigrette



poached in a court bouillion

additions & multiplications

truffle fries \$8
w/ lemon aioli
yukon gold fries \$7
sweet potato fries \$7
onion rings
w/chipotle ketchup & bacon bleu cheese

beignet style

soup..... cup \$5 / bowl \$7
served with bagel chips

 served with your choice of yukon gold fries, onion rings, alcove house salad, caesar salad or apple-pear coleslaw 

buffalo chicken wrap \$15
crispy fried chicken, spicy buffalo sauce, bacon bleu cheese, tomato, coleslaw, flour tortilla

vegan wrap ▲ \$15
hummus, avocado, tomato, sprouts, roasted bell pepper, arugula, spinach tortilla

turkey pesto panino ● \$15
sliced turkey breast, emmental swiss, tomato, pesto, focaccia

tuna melt..... \$15
albacore tuna, aged vermont cheddar, caramelized onions, tomato, sourdough

roasted chicken sandwich \$15
pulled jidori chicken, double cream brie, romaine, tomato, light aioli, rustic roll

burger..... \$15
choice of angus beef, turkey or house-made veggie
aged vermont cheddar, iceberg, tomato, horseradish aioli, brioche bun
bacon \$2, grilled onions \$1.5, avocado \$2

french dip..... \$17
sliced angus beef, horseradish mayo, emmental swiss, crispy fried onions, french roll, au jus on the side

marinated and slow roasted

tacos ★ \$17
choice of filet mignon, carnitas or blackened salmon
tomatillo + avocado salsa, cilantro, onions, lemon, warm tortillas, herbed brown rice + black beans on the side

vegetarian ▲ gluten free ★ contains nuts ●

location
1929 hillhurst avenue
los angeles, ca 90027

contact
323.644.0100
events@alcovecafe.com

hours
sunday-wednesday
6:00 a.m. - midnight

thursday - sunday
6 a.m. - 1 a.m.