

DINNER

For the Table

BENTON'S HAM BISCUIT 5
arugula, mayo, pepper jelly

FRITTERS 8
crispy batter, spiced sweet potato,
smoked maple syrup

CHICKEN & WAFFLE 14
harissa honey lime sauce, whipped chevre

PEMAQUID MUSSELS 14
see server for daily preparation

BURRATA 10
roasted delicata squash, pecan streusel,
bacon vinaigrette

PORK BELLY 14
crispy pork belly, jonagold apples, mint, cilantro,
red onion, peanut crumble, lemongrass vinaigrette

WILD TEMPURA MUSHROOMS 12
lemon maple chili, scallion

ROMAN GNOCCHI 10
momma's tomato gravy

HOUSE FLAT BREADS 14
apple, bacon, arugula, pecorino, balsamic
-or-
salami, roasted garlic, ricotta, san marzano

CAULIFLOWER SOUP 9
benton's ham, toasted pepitas, chili oil

SHYLA'S PINEAPPLE CHILI 9
ground pork, jalapeno, lime crema, cilantro

HEIRLOOM PEAR SALAD 12
farm feta, vadouvan granola, smoked local honey

GARDEN ROOTS SALAD 10
local lettuces, season fruits, nuts, local cheeses,
chive vinaigrette

+ grilled chicken 7 -or- grilled salmon 9

COPPIN'S CHARCUTERIE 24
2 house cured meats, 2 local artisan cheeses, honey,
dijon mustard, house pickles, local grilled bread

meat only 18

LOCAL ARTISAN CHEESE BOARD 18
my artiano ervie, urban stead street ched, urban stead
gouda, honey, satsuma mandarin oranges, house pickles,
local grilled bread



— HOTEL COVINGTON —

Entrees

STRIPED BASS 30
crimson grape farro, roasted broccolini, mussel caper cream sauce
Suggested pairing: Estancia Pinot Grigio

COPPIN'S BURGER 18
sakura farms wagyu, aged cheddar,
applewood bacon, aioli, garlic parsley fries
Suggested pairing: Braxton Horsepower

SAKURA FARMS WAGYU RIBEYE 40
7oz ribeye, wild mushrooms, roasted parsnip, beef jus
Suggested pairing: Gran Passione Rosso

ORZO RISOTTO 21
chevre, parmesan, pistou, pickled jalapeno,
hot honey, toasted pistachio
Suggested pairing: Heinz Eifel Riesling

+ grilled chicken 7 -or- grilled salmon 9

ED HILLS CHICKEN 25
white bean ragu, goetta, rapini, leek confit
Suggested pairing: Chalk Hill Chardonnay

PAN SEARED SEA SCALLOPS 36
apple, bacon, sunchoke, watercress
Suggested pairing: Starborough Sauvignon Blanc

WOODLANDS PORK LOIN CHOP 30
miso brown butter, spaghetti squash, cranberries
Suggested pairing: Heavyweight Pinot Noir

BUTCHER'S CUT FOR TWO 89
22oz wagyu ribeye, beef jus, marrow butter,
agave guanciale brussels sprouts

ROASTED CHICKEN FOR TWO 40
confit chicken leg and thigh, bacon braised savoy cabbage,
fingerling potatoes, balsamic caramel

Sides

POTATOES LYONNAISE 9
twice baked kennebec, caramelized
onions, roasted garlic, aged
cheddar

BRUSSELS SPROUTS 9
agave, guanciale, red chili flake

ROASTED BROCCOLINI 9
cotija, citrus

MAC N CHEESE 8
fusilli, sultanas, aged cheddar,
almond crumble

MADDY'S CORNBREAD 6
white cheddar, jalapeno, honey butter

TOTS 6
parmesan potato bites,
chili garlic mayo

20% GRATUITY WILL BE ADDED TO PARTIES OF 8+

Consuming **raw or undercooked** meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WE BELIEVE IN THE FRESHEST, HIGHEST QUALITY INGREDIENTS AVAILABLE