

Brunch



— HOTEL COVINGTON —

Small

Tots <i>parmesan potato bites, chili garlic mayo</i>	10
Ricotta Toast <i>Sixteen Bricks quinoa wheat, roasted strawberries, fris�e, candied lemon + pistachio dukkah</i>	13
Stone Fruit Oatmeal <i>walnut streusel</i>	9
Breakfast Cookies <i>rolled oats, banana, dried apricots, pepitas, almonds, maple orange glaze</i>	6
Greek Yogurt <i>house-made honey almond granola, fresh berries</i>	9

Large

Breakfast Sandwich <i>Maddy's english muffin, house-smoked canadian bacon, over-hard egg, pepper jack, local lettuces, special sauce</i> <i>*choice of beef fat breakfast potatoes or fresh fruit</i>	16
Stuffed French Toast <i>lemon + cream cheese danish filling, cornflake crust, roasted blueberry maple sauce</i>	15
Seasonal Frittata <i>fingerling potatoes, local cherry tomato, green chili, chihuahua + cotija cheeses, cilantro, quinoa wheat toast, simple arugula salad</i>	17
Farmer's Omelette <i>asparagus, confit bell pepper + shallot, goat cheese -or- smoked ham, fontina, arugula</i> <i>*choice of beef fat breakfast potatoes or fresh fruit</i>	15
Buttermilk Pancakes <i>fresh berries, maple syrup</i> <i>*add blueberries - 2 / chocolate chips - 2</i>	15
Bagel + Lox <i>Bagelry bagel (choice of plain or everything), house beet-cured salmon, whipped cream cheese, marinated red onion, chopped eggs + capers</i>	18
Strawberry Salad <i>local lettuces, pink peppercorn-candied almonds, goat cheese, roasted strawberry + white balsamic vinaigrette</i> <i>*add chicken - 8 / salmon - 10</i>	14
B+G <i>black pepper biscuit, sausage gravy</i> <i>*add egg - 2.5</i>	9/14
Brunch Burger <i>steakburger, applewood-smoked bacon, sunny-up egg, cheddar + pepper jack, hashbrowns, creole-aise, local lettuces</i> <i>*choice of beef fat breakfast potatoes or fresh fruit</i>	22

Sides

Two Eggs Any Style	5
Beef Fat Breakfast Potatoes	6
Chorizo + Feta Grits <i>*add egg - 2.5</i>	9
Applewood Smoked Bacon	6
Glier's Goetta	6
TS Farms Chicken Sausage	7
Fresh Fruit	6
Toast + House-Made Preserves <i>biscuit, english muffin, sourdough, or quinoa wheat</i>	4

Brunch Booze

Coppin's Mimosa <i>choice of liqueur: orange, grapefruit, cranberry, blackberry, raspberry, strawberry, black currant, pomegranate, banana, pineapple, apricot, or peach</i>	10
Mimosa Pitcher <i>bottle of sparkling wine, carafe of freshly-squeezed orange juice</i>	40
Coppin's Bloody Mary <i>house-made mix, vodka, house-pickled vegetables</i>	14
Espresso Martini <i>vodka, Boone County bourbon cream, Yield nitro cold brew, demerara</i>	16

Espresso Bar

Coffee <i>Carabello "Tres Fincas"</i>	3	Chai Tea Latte	4.5
Nitro Cold Brew <i>Yield Coffee Roasters</i>	6	Matcha Latte	4.5
Espresso <i>Carabello "Tandem"</i>	2.5	Hot Chocolate	3
Macchiato	3	Add Flavor	.5
Cortado	3.5	Specialty Milk <i>almond or oat</i>	.5
Cappuccino	4	Iced Tea	4
Latte	4.5	Hot Tea <i>*from most to least caffeine</i>	4
Red Eye	4	<i>Irish Breakfast</i>	
Americano	3	<i>Blackberry Sage Oolong</i>	
Mocha	5	<i>Mango Green</i>	
		<i>White Peach</i>	
		<i>Peppermint Rooibos</i>	
		<i>Turmeric Bliss Herbal</i>	

20% gratuity will be added to parties of 8 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

We believe in using the freshest + highest-quality ingredients available