

Brunch



— HOTEL COVINGTON —

Small

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

Large

Breakfast Sandwich	16
<i>Maddy's english muffin, house-smoked canadian bacon, over-hard egg, white cheddar, lemon-dressed arugula, pepper jelly mayo</i> <i>*choice of beef fat breakfast potatoes or fresh fruit</i>	
Stuffed French Toast	15
<i>lemon + cream cheese danish filling, cornflake crust, roasted blueberry maple sauce</i>	
Seasonal Frittata	17
<i>fingerling potatoes, local cherry tomato, green chili, chihuahua + cotija cheeses, cilantro, quinoa wheat toast, simple arugula salad</i>	
Farmer's Omelette	15
<i>roasted mushrooms + zucchini, sundried tomato pesto, whipped goat cheese</i> <i>-or-</i> <i>smoked ham, jarlsberg, charred red peppers</i> <i>*choice of beef fat breakfast potatoes or fresh fruit</i>	
Buttermilk Pancakes	15
<i>fresh berries, maple syrup</i> <i>*add blueberries - 2 / chocolate chips - 2</i>	
Bagel + Lox	18
<i>Bagelry bagel (choice of plain or everything), house beet-cured salmon, whipped cream cheese, marinated red onion, chopped eggs + capers</i>	
Watermelon Salad	14
<i>local lettuces, candied pistachios, shaved red onion, feta, watermelon + orange vinaigrette</i> <i>*add chicken - 8 / salmon - 10</i>	
B+G	9/14
<i>black pepper biscuit, sausage gravy</i> <i>*add egg - 2.5</i>	
Brunch Burger	22
<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>	

Sides

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

Brunch Booze

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

Espresso Bar

Coffee	3.5	Chai Tea Latte	5.75
<i>Carabello "Tres Fincas"</i>		Matcha Latte	5.5
Nitro Cold Brew	6.5	Hot Chocolate	3.5
<i>Yield Coffee Roasters</i>		Add Flavor	1
Espresso	3	Specialty Milk	1
<i>Carabello "Tandem"</i>		<i>almond or oat</i>	
Macchiato	3.5	Iced Tea	4.5
Cortado	4	Hot Tea	4.5
Cappuccino	4.25	<i>*from most to least caffeine</i>	
Latte	5.5	<i>Irish Breakfast</i>	
Red Eye	5.5	<i>Lavender Earl Grey</i>	
Americano	3.5	<i>Blackberry Sage Oolong</i>	
Mocha	5.75	<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