

Brunch



— HOTEL COVINGTON —

Small

"Tots"	10
<i>parmesan potato bites, chili garlic mayo</i>	
Avocado Toast	13
<i>honey wheat, rainbow carrot ribbons, chile vinaigrette</i>	
Snack Cake	7
<i>fresh blueberries, meyer lemon glaze</i>	
Country Ham Biscuit	9
<i>black pepper biscuit, Benton's country ham, arugula, lemon vinaigrette, pepper jelly, mayo</i>	
Greek Yogurt	9
<i>house-made honey almond granola, 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	17
<i>cornflake-crusting, mocha cream, caramel crème anglaise, chocolate oat crumble</i>	
Seasonal Frittata	19
<i>bacon, brussels sprouts, red onion, mushrooms, smoked gouda, wheat toast, simple arugula salad</i>	
Farmer's Omelette	15
<i>roasted Shroomery mushrooms, braised leeks, garlic confit + parmesan cream cheese</i>	
<i>-or-</i>	
<i>smoked ham, fried kale, muenster, sambal + roasted red pepper sauce</i>	
<i>*choice of beef fat breakfast potatoes or fresh fruit</i>	
Buttermilk Pancakes	15
<i>maple syrup</i>	
<i>*add blueberries - 2 / chocolate chips - 2</i>	
Bagel + Lox	19
<i>Bagelry bagel (choice of plain or everything), house beet-cured salmon, whipped cream cheese, marinated red onion, chopped eggs + capers</i>	
Citrus + Fennel Salad	14
<i>local lettuces, feta, shaved fennel, oranges, candied almonds, citronette</i>	
<i>*add chicken - 9 / Faroe Island salmon - 12</i>	
Shrimp + Grits	21
<i>chimichurri-marinated Oishii shrimp, smoked gouda grits, tomato gravy</i>	
Root Veggie Hash	18
<i>roasted peppers, grilled onions, two poached eggs, chipotle hollandaise, fried kale</i>	
<i>*add Shroomery mushrooms - 3</i>	
<i>*add chorizo - 5</i>	
Brunch Burger	23
<i>steakburger, applewood-smoked bacon, sunny-up egg, cheddar + pepper jack, hashbrowns, creole-aise, local lettuces, challah bun</i>	
<i>*choice of beef fat breakfast potatoes or fresh fruit</i>	

Sides

B+G	9
<i>black pepper biscuit, sausage gravy</i>	
<i>*add egg - 2.5</i>	
Chorizo + Feta Grits	9
<i>*add egg - 2.5</i>	
Banana Oatmeal	9
<i>walnut + banana bread crumble</i>	
Two Eggs Any Style	5
Beef Fat Breakfast Potatoes	6
Applewood Smoked Bacon	6
Glier's Goetta	6
TS Farms Chicken Sausage	7
Fresh Fruit	6
Toast + Butter	4
<i>biscuit, english muffin, sourdough, or honey wheat</i>	
House-Made Local Preserves	1

Brunch Booze

Coppin's Mimosa	10
<i>orange, pineapple, cranberry, or grapefruit</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 cold brew, demerara</i>	

Espresso Bar

Coffee	3.5	Chai Tea Latte	5.75
<i>Carabello "Tres Fincas"</i>		Matcha Latte	5.5
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 Lavender</i>	
Red Eye	5.5	<i>Earl Grey</i>	
Americano	3.5	<i>Blackberry Sage Oolong</i>	
Mocha	5.75	<i>Mango Green</i>	
		<i>White Peach</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.