



— HOTEL COVINGTON —

— APPETIZERS —

Brown Butter Cornbread <i>local honey, jalapeño butter</i>	8
"Tots" <i>parmesan potato bites, chili garlic mayo</i>	10
Elote Fritters <i>roasted corn, cotija cheese, lime + cilantro buttermilk dip, tajin</i>	10
Country-Fried Mushrooms <i>Shroomery oyster mushrooms, crispy batter, charred sweet pepper aioli</i>	15
Buffalo Mozzarella <i>roasted pistachios, raspberry gastrique, opal basil, EVOO, 16 Bricks arcade sourdough</i>	22
Grilled Oishii Shrimp <i>chile + lime marinated, cilantro</i>	17
Country Ham Biscuit <i>black pepper biscuit, Benton's country ham, arugula, lemon vinaigrette, pepper jelly, mayo</i>	9
Chickpea + White Bean Hummus <i>roasted garlic, EVOO, seasonal pickled vegetables, lavosh crackers</i>	26
Artisan Cheese + Charcuterie Board <i>three cured meats, two local cheeses, pimento cheese, pickles, house-made preserves, 16 Bricks arcade sourdough</i>	14

— SOUP + SALADS —

Ham, Bean, + Potato Soup <i>cannellini beans, haricots verts, purple fingerlings, cornbread croutons</i>	10
Blueberry Salad <i>80 Acres lettuces, blueberries, shaved watermelon radish, pickled red onions, feta, sunflower seeds, mint vinaigrette *add chicken - 9 / Faroe Island salmon - 12</i>	14
Carrots Three Ways <i>preserved meyer lemon yogurt, charred carrots, carrot chips, micro carrot greens, lavender honey vinaigrette</i>	12

*To further elevate your Coppin's experience,  
your server will tell you about this evening's  
features. From appetizers to desserts, we locally  
source the highest quality ingredients.  
Pair with one of our signature cocktails or  
mocktails curated by our esteemed mixologists.*

— SIDES —

Hand-Cut Beef Fries <i>tossed with parsley + garlic, aioli</i>	7
Blistered Shishito Peppers <i>pimento, feta, CinSoy soy sauce salt</i>	10
Lobenstein Farm Broccoli <i>toasted panko, gremolata</i>	10

— MAINS —

Fire Roasted Succotash <i>barbecue kohlrabi, Shroomery mushrooms, zucchini, carrots, lima beans, corn, fire roasted tomato, blue corn grits *add chicken - 9 / Faroe Island salmon - 12</i>	26
Lemon Risotto <i>crispy prosciutto, english peas, smoked cherry tomatoes, parmesan *add chicken - 9 / Faroe Island salmon - 12</i>	28
Pan-Seared Barramundi <i>jasmine rice, makrut lime + coconut sauce, yellow squash, chili crisp</i>	31
Faroe Island Salmon <i>wheatberries, charred bok choy, cranberries, walnuts, chive purée, tamarind vinaigrette</i>	28
Chicken Provençal <i>airline chicken breast, lemon herb orzo, tomatoes, shallot confit, gordal olives, capers</i>	31
Tomahawk Pork Chop <i>Dark Wood Farm bitter greens, white bean purée, lovage + fresno chutney</i>	32
Coppin's Burger <i>Sakura Farms wagyu, bacon jam, aged cheddar, special sauce, local heirloom tomato, Roothouse Aquaponics lettuces, Sixteen Bricks challah bun, beef fat fries</i>	22
Filet Mignon <i>heirloom eggplant + zucchini, roasted poblano cream, crispy shallots + haricot verts</i>	42

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.