



— HOTEL COVINGTON —

APPETIZERS

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

SOUP + SALADS

Tomato Soup <i>coconut milk, lemongrass, ginger, basil oil, house-made croutons</i>	10
Coppin's Wedge <i>iceberg, heirloom cherry tomatoes, toasted pecans, applewood bacon, blue cheese crumbles, house-made ranch</i> <i>*add chicken - 9 / Faroe Island salmon - 12</i>	12
Roasted Acorn Squash <i>quinoa, charred onion vinaigrette, red wine reduction, pickled cranberries, ricotta</i>	12
Coppin's Caesar <i>romaine, house-made croutons, parmesan, house-made caesar dressing</i> <i>*add anchovy - 5 / chicken - 9 / Faroe Island salmon - 12</i>	14

From appetizers to desserts, we locally source the highest quality ingredients at Coppin's. Pair with one of our signature cocktails or mocktails curated by our esteemed mixologists.

SIDES

Hand-Cut Beef Fat Fries <i>tossed with parsley + garlic, aioli</i>	8
Crispy Brussels Sprouts <i>pancetta, red onion, garlic, brown sugar</i>	8
Lobenstein Farm Broccoli <i>toasted panko, gremolata</i>	8
Fingerling Potatoes <i>tossed in herb butter</i>	8

MAINS

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>	24
Portabella Steak <i>mashed celery root, parsley + horseradish</i> <i>*add chicken - 9 / Faroe Island salmon - 12</i>	26
Ricotta Gnocchi <i>roasted turnips, carrots, rutabaga, brown butter sage, green onion, parmesan</i> <i>*add chicken - 9 / Faroe Island salmon - 12</i>	28
Faroe Island Salmon <i>confit tomatoes, shaved root vegetable salad, grapefruit segments</i>	28
Romesco Chicken <i>airline chicken breast, lemon thyme carrots, gremolata</i>	31
Tomahawk Pork Chop <i>Dark Wood Farm bitter greens, white bean purée, celery + fresno chutney</i>	32
Pan Seared Snapper <i>sautéed kale, soubise, black garlic reduction</i>	42
Bone-in Short Rib <i>celery, carrots, yukon mashed potatoes, red wine demi-glace</i>	42
Steak Frites <i>8 oz. prime flat iron, bourbon peppercorn sauce, beef fat fries</i>	44

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.