



— HOTEL COVINGTON —

STARTERS

Warm Burrata <i>veg, N</i> <i>heirloom tomato, pesto, grilled focaccia</i>	22
Chef's Selection Ceviche <i>gf</i> <i>red onion, jalapeño, pineapple, avocado, citrus</i>	20
Corn Madeleines <i>veg</i> <i>Pepe Saya cultured butter</i>	12
Artisinal Meat & Cheese Board <i>N</i> <i>selection of fine cheeses and charcuterie, seasonal accompaniments</i>	26
Smoked Pork Belly <i>gf</i> <i>watermelon salsa, jalapeño chili rub, mint, cilantro</i>	18

SALADS

Crisp Wedge <i>gf</i> <i>crisp lettuce, creamy ranch, blue cheese, bacon, red onion, tomato</i>	13
Caesar <i>romaine, croutons, caesar dressing</i>	13
Spring Vegetable Salad <i>veg, gf</i> <i>Roothouse Aquaponics lettuce, apples, carrots, fava beans, red onion, sunflower seeds mint pea purée, honey rose vinaigrette</i>	13

SHARED PLATES FOR TWO

Tomahawk <i>gf</i> <i>32 oz ribeye, garlic mashed potatoes, sautéed mushrooms</i>	130
Whole Lamb Rack <i>herb-crusted, asparagus, crispy potatoes</i>	110

ENTREES

Lemon Ricotta Gnocchi <i>confit chicken legs and thighs, carrots, english peas, chicken jus</i>	24
Steak Frites <i>beef fat fries, choice of peppercorn demi, bearnaise, or chimichurri</i>	44
Roasted Chicken <i>gf</i> <i>leek and potato hash, garlic chermoula</i>	36
Potato Agnolotti <i>veg</i> <i>Calabrian pepper, spring onion, parmesan</i>	24
Seared Salmon <i>gf</i> <i>garlic and rosemary grilled zucchini and summer squash, lemon basil dressing</i>	36
Seared Scallops <i>gf</i> <i>english peas, fava beans, harissa beurre blanc</i>	32

SIDES

Parmesan Potato Tots <i>chili garlic aioli</i>	10
Beef Fat Fries <i>parsley and garlic</i>	10
Thyme + Honey Glazed Carrots <i>veg, gf</i> <i>sweet and savory, herb yogurt</i>	12
Brussels Sprouts <i>pancetta, red onion, brown sugar</i>	12
Sautéed Mushrooms <i>veg, gf</i> <i>Shroomery blend, thyme, garlic, brandy</i>	12
Broccolini <i>veg, gf</i>	12
Garlic Mashed Potatoes <i>veg, gf</i>	10
Crispy Potatoes <i>veg, gf</i>	10
Asparagus <i>veg, gf</i>	12

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

20% gratuity will be added to 6 or more separate checks
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
gf = gluten free . *veg* = vegetarian. *N* = contains nuts