

starters

Warm Burrata <i>veg, N</i> <i>heirloom tomato, pesto, grilled focaccia</i>	22
Oysters* <i>1/2 dz daily selection, mignonette, cocktail sauce</i>	26
Marinated Cucumber <i>dill dressing, toasted panko, aleppo</i>	12
Chef's Selection Ceviche* <i>gf</i> <i>red onion, jalapeño, pineapple, avocado, citrus</i>	18
Thyme + Honey Glazed Carrots <i>veg, gf</i> <i>sweet savory, herb yogurt</i>	12
Corn Madeleines <i>veg</i> <i>Pepe Saya cultured butter</i>	12
Parmesan Potato Tots <i>chili garlic aioli</i>	10
Artisanal 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
Coppin's Salad <i>veg, gf</i> <i>Roothouse Aquaponics lettuce, roasted peach, blueberry, feta, pecan, champagne vinaigrette</i>	13

shared plates

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

Spaghetti alla Chitarra <i>shrimp, red pepper flake, zucchini</i>	28	Coppin's Burger <i>two 4 oz patties, cheddar, lettuce, tomato, onion, pickle, garlic aioli</i>	24
Steak Frites <i>beef fat fries, choice of peppercorn demi, béarnaise, or chimichurri</i>	40	Seared Salmon* <i>gf</i> <i>garlic and rosemary grilled zucchini and summer squash, lemon basil dressing</i>	36
Roasted Chicken <i>gf</i> <i>leek and potato hash, garlic chermoula</i>	32	Seared Scallops* <i>gf</i> <i>english peas, fava beans, harissa beurre blanc</i>	34
Sweet Corn Cappellacci <i>veg</i> <i>roasted corn, ricotta, corn nuts, parmesan</i>	22		

sides

Beef Fat Fries <i>parsley and garlic</i>	10	Sautéed Mushrooms <i>veg, gf</i> <i>Shroomery blend, thyme, garlic, brandy</i>	12
Brussels Sprouts <i>pancetta, red onion, brown sugar</i>	12	Crispy Potatoes <i>veg, gf</i>	12
		Asparagus <i>veg, gf</i>	10

N - nuts gf - gluten free veg - vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

craft cocktails

Coppin's Old Fashioned <i>Buffalo Trace bourbon, vanilla demerara, trinity bitters, orange peel, cherry</i>	14
Summer Sangria <i>lemon, strawberry, rosé</i>	12
Liquid Knowledge <i>Four Roses single barrel, ginger, lime, soda water, Jamaican #1 bitters</i>	16
Ultra Violet <i>by Emily Lanner</i> <i>gin, blueberry, coconut cream, framboise, pineapple, lemon</i>	12
Millennial <i>N, G by Jamie Grauvogel</i> <i>añejo tequila, strawberry, basil, lemon, egg white*</i>	14
Flamingo <i>by DeeJay Bonner</i> <i>Wheatley vodka, watermelon, Disco Inferno bitters, lime, cilantro</i>	12
Georgia Smash <i>N by Vikki Leonardi</i> <i>Jefferson's bourbon, white peach, mint, lemon, orange</i>	14
Summer Manhattan <i>N by Scott Sargent</i> <i>Hotel Covington New Riff rye, imperial stout reduction, Amaro Nonino, dry curaçao, cherry</i>	16

N - nuts G - gluten

zero proof

Amber Rush <i>iced tea, lemon, honey, ginger</i> 8
Dream House <i>watermelon, lime, Disco Inferno bitters, soda water</i> 10
Peach Blossom <i>N</i> <i>white peach, lemon, oat milk, orange flower water</i> 10

wines by the glass

<i>white</i>	<i>red</i>
Famille Dubard Sauvignon Blanc <i>"Coeur Du Mont" FRA</i>	Sean Minor Pinot Noir <i>American Canyon Napa County, CA</i>
Huia Sauvignon Blanc <i>Marlborough, NZ</i>	Scarpetta Frico Rosso Sangiovese Blend <i>Toscana, ITA</i>
The Pinot Project Pinot Grigio <i>Columbia Valley, WA</i>	Hayes Valley Meritage Merlot Blend <i>Central Coast, CA</i>
Chalk Hill Chardonnay <i>Sonoma, CA</i>	Tribute Cabernet Sauvignon <i>Sonoma, CA</i>
Fritz Willi Riesling <i>Mosel, GER</i>	
Placido Moscato d'Asti <i>Piedmont, ITA</i>	Indigenous Prosecco <i>Veneto, ITA</i>
Stemmari Rosé <i>Terre Siciliane, ITA</i>	Drappier Carte d'Or Brut <i>Champagne, FRA</i>
Whispering Angel Rosé <i>Provence, FRA</i>	Bouvet Brut Rosé <i>Loire Valley, FRA</i>

sparkling

brews

<i>bottles & cans</i>	<i>drafts</i>
High Noon <i>peach or pineapple hard seltzer, 5% ABV</i>	North Coast Scrimshaw <i>Pilsner, 4.5% ABV</i>
Urban Artifact Gadget <i>fruit tart, 7.8% ABV</i>	MadTree Seeing Colors <i>Hazy IPA, 6.5% ABV</i>
West Sixth Cerveza <i>Mexican-style lager, 4.6% ABV</i>	West Side Brewing Amber <i>Amber Ale, 5.3% ABV</i>
Cigar City Jai Alai <i>IPA, 7.5% ABV</i>	Country Boy Shotgun Wedding <i>Brown Ale, 5.5% ABV</i>
West Side Brewing <i>strawberry cider, 5.0% ABV</i>	Rhinegeist Truth <i>IPA, 7.2% ABV</i>
Braxton Fuel Injection <i>Russian imperial stout, 16.2% ABV</i>	Lexington Brewing Vanilla Barrel Cream Ale <i>Ale, 5.5% ABV</i>
Athletic Upside Dawn <i>non-alcoholic golden</i>	Fifty West Chasing Sunsets <i>Peach Ale, 5% ABV</i>

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