

*starters*

Warm Poached Pear and Burrata <i>veg, N</i>	22
<i>pomegranate seeds, hazelnuts, olive oil, balsamic reduction, focaccia</i>	
Oysters*	26
<i>1/2 dz daily selection, mignonette, cocktail sauce</i>	
Meatballs	18
<i>seasoned ricotta, parmesan, focaccia</i>	
Thyme + Honey Glazed Carrots <i>veg, gf</i>	12
<i>sweet savory, herb yogurt</i>	
Corn Madeleines <i>veg</i>	12
<i>Pepe Saya cultured butter</i>	
Parmesan Potato Tots	12
<i>chili garlic aioli</i>	
Artisanal Meat & Cheese Board <i>N</i>	26
<i>selection of fine cheeses and charcuterie, seasonal accompaniments</i>	

*soup & salads*

Butternut Squash Bisque <i>gf, veg</i>	10
<i>spiced pepitas, nutmeg, chives</i>	
Crisp Wedge <i>gf</i>	13
<i>crisp lettuce, creamy ranch, blue cheese, bacon, red onion, tomato</i>	
Caesar*	13
<i>romaine, croutons, caesar dressing</i>	
Coppin's Salad <i>veg, gf, N</i>	13
<i>Roothouse Aquaponics lettuce, winter squash, pickled red onions, craisins, candied pecans, maple vinaigrette</i>	

*shared plate*

Tomahawk <i>gf</i>	130
<i>32 oz ribeye, choice of two sides</i>	

*entrees*

Bone-In Pork Chop <i>gf</i>	36	Coppin's Burger	24
<i>white bean cassoulet, collard greens</i>		<i>two 4 oz patties, cheddar, lettuce, tomato, onion, pickle, garlic aioli</i>	
Steak Frites <i>gf</i>	42	Seared Salmon* <i>gf</i>	36
<i>beef fat fries, choice of peppercorn demi, steak sauce or chimichurri</i>		<i>butternut squash, cranberry gastrique</i>	
Roasted Chicken <i>gf</i>	32	Seared Scallops* <i>gf</i>	38
<i>leek and potato hash, chicken jus</i>		<i>roasted beets, harissa beurre blanc</i>	
Celery Root Agnolotti <i>veg, N</i>	24	Coffee Crusted Duck <i>gf</i>	42
<i>brown butter, balsamic, thyme, walnuts</i>		<i>blueberry, yam puree, charred endive</i>	

*sides*

Beef Fat Fries <i>gf</i>	10	Sautéed Mushrooms <i>veg, gf</i>	12
<i>parsley and garlic</i>		<i>Shroomery blend, thyme, garlic, brandy</i>	
Brussels Sprouts	12	Crispy Potatoes <i>veg, gf</i>	12
<i>pancetta, red onion, brown sugar</i>			
White Bean Cassoulet <i>gf</i>	10	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, vanilla demerara, trinity bitters, orange peel, cherry</i>	14
Fall Sangria <i>orange, spices, red wine</i>	12
Liquid Knowledge <i>Four Roses single barrel, ginger, lime, soda, Jamaican #1 bitters</i>	16
Golden Era <i>by Jamie Grauvogel</i> <i>dark rum, mango, chai, lime, passion fruit, amaretto</i>	14
Annie Lee <i>by Karen Bouley</i> <i>Tito's vodka, pineapple, vanilla, blood orange, lemon</i>	12
<small>*Cocktail for a Cause   Tito's donates \$1 of every cocktail to a local charity of our choice.</small>	
Grand Opening <i>by Scott Sargent</i> <i>pear, tequila, cinnamon, orange, egg white*</i>	14
The Long Ride <i>by Robbie McMath</i> <i>gin, pomegranate reduction, rosemary, cocchi di torino</i>	14
Coppin's Fall Manhattan <i>N</i> <i>New Riff single barrel rye, imperial stout reduction, Amaro Nonino, dry curacao, cherry</i>	16

*N - nuts G - gluten C - contains caffeine*

## zero proof

Vintage Velvet <i>blueberry, lemon, vanilla, pineapple, oat milk</i> 7
Window Shopping (c) <i>cold brew, mango, chai, orange, soda water, lemon bitters</i> 8
Seasonal Spritz <i>ask your server or bartender about our rotating zero proof spritz!</i> 10

## wines by the glass

### white

Famille Dubard Sauvignon Blanc <i>"Coeur Du Mont" FRA</i>	12 / 65**
Huia Sauvignon Blanc <i>Marlborough, NZ</i>	15 / 60
The Pinot Project Pinot Grigio <i>Columbia Valley, WA</i>	12 / 65**
Chalk Hill Chardonnay <i>Sonoma, CA</i>	15 / 85**
Fritz Willi Riesling <i>Mosel, GER</i>	16 / 64
La Morandina Moscato d'Asti <i>Piedmont, ITA</i>	13 / 52

### rosé

Stemmari Rosé <i>Terre Siciliane, ITA</i>	12 / 65**
Whispering Angel Rosé <i>Provence, FRA</i>	17 / 68

**\*\*Liter**

### red

Sean Minor Pinot Noir <i>American Canyon Napa County, CA</i>	14 / 78**
Scarpetta Frico Rosso Sangiovese Blend <i>Toscana, ITA</i>	13 / 70**
Daou Pessimist Red Blend <i>Paso Robles, CA</i>	15 / 85**
La Coux Côtes-du-Rhône <i>Rhône Valley, FRA</i>	14 / 78**
Tribute Cabernet Sauvignon <i>Sonoma, CA</i>	13 / 70**

### sparkling

Indigenous Prosecco <i>Veneto, ITA</i>	12 / 48
Drappier Carte d'Or Brut <i>Champagne, FRA</i>	20 / 80
Bouvet Brut Rosé <i>Loire Valley, FRA</i>	14 / 52

## brews

### bottles & cans

High Noon <i>peach or pineapple, 5% ABV</i>	6
Urban Artifact Gadget <i>fruit tart, 7.8% ABV</i>	8
West Sixth Cerveza <i>Mexican-style lager, 4.6% ABV</i>	6
Cigar City Jai Alai <i>IPA, 7.5% ABV</i>	6
Braxton Fuel Injection <i>Russian imperial stout, 16.2% ABV</i>	12
Athletic Upside Dawn <i>non-alcoholic golden</i>	5

### drafts

North Coast Scrimshaw <i>Pilsner, 4.5% ABV</i>	8
Lexington Ale <i>rotating</i>	8
Country Boy <i>rotating</i>	8
Rhinegeist <i>rotating</i>	8
West Side <i>rotating</i>	8
50 West <i>rotating</i>	8
Madtree <i>rotating</i>	8

*love*  
**BOURBON?**

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**HOTEL COVINGTON**  
*barrel picks home today.*

