



— HOTEL COVINGTON —

## BRUNCH

<p><b>CVG</b> 18  <i>two eggs any style, choice of beef fat breakfast potatoes or fresh fruit, choice of toast (sourdough, honey wheat, biscuit, or english muffin), choice of meat (bacon, goetta, or chicken sausage)</i></p> <p><b>Seasonal Frittata</b> 18  <i>asparagus, spinach, chicken sausage, leeks, manchego, wheat toast, simple arugula salad</i></p> <p><b>Breakfast Sandwich</b> 16  <i>texas toast, bacon, fried egg, red wine onion, cheddar, honey mustard</i>  <i>*choice of beef fat breakfast potatoes or fresh fruit</i></p> <p><b>Kentucky Farmer's Omelette veg</b> 15  <i>Shroomery roasted mushrooms, sautéed onion, gruyere cheese, balsamic reduction</i>  <i>*choice of beef fat breakfast potatoes or fresh fruit</i></p> <p><b>Porkopolis Omelette</b> 16  <i>Glier's goetta, smoked local ham, gruyère</i>  <i>*choice of beef fat breakfast potatoes or fresh fruit</i></p> <p><b>Buttermilk Pancakes veg</b> 15  <i>maple syrup</i>  <i>*add blueberries - 2 / chocolate chips - 2</i></p>	<p><b>Crisp Wedge gf</b> 12  <i>crisp lettuce, creamy ranch, blue cheese, bacon, red onion, tomato</i>  <i>*add chicken - 9 / Faroe Island salmon - 16</i></p> <p><b>Bagel + Lox</b> 20  <i>Bagelry bagel, house beet-cured salmon, whipped cream cheese, arugula, marinated red onion, chopped eggs, capers</i>  <i>*choice of plain or everything bagel</i></p> <p><b>Panini ATL veg</b> 15  <i>avocado, tomato, lettuce, green goddess dressing</i>  <i>*choice of beef fat breakfast potatoes or fresh fruit</i></p> <p><b>Coppin's Brunch Burger</b> 24  <i>two 4 oz steakburgers, cheddar, tomato jam, horseradish mayo, candied bacon</i>  <i>*choice of beef fat breakfast potatoes or fresh fruit</i>  <i>*add egg - 3</i></p> <p><b>Breakfast Hash</b> 16  <i>beef fat potatoes, scrambled eggs, chorizo, pickled onions, crema, cotija</i></p>	<p><b>Greek Yogurt veg, gf</b> 9  <i>house-made honey almond granola, berries</i></p> <p><b>Banana Nut Bread N</b> 10</p> <p><b>B+G</b> 9  <i>black pepper biscuit, sausage gravy, scallions</i>  <i>*add egg - 3</i></p> <p><b>Parmesan Potato Tots veg</b> 10  <i>chili garlic aioli</i></p> <p><b>Fresh Fruit</b> 6</p> <p><b>Two Eggs Any Style</b> 6</p> <p><b>Beef Fat Breakfast Potatoes</b> 6  <i>confit shallots, smoked paprika</i></p> <p><b>Applewood Smoked Bacon</b> 6</p> <p><b>Glier's Goetta</b> 6</p> <p><b>TS Farms Chicken Sausage</b> 7</p> <p><b>Toast + Butter</b> 4  <i>biscuit, english muffin, sourdough, or honey wheat</i>  <i>*ask your server about our house-made preserves</i></p>
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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

## ESPRESSO BAR

Coffee	4	Hot Chocolate	4
Cold Brew	7	Add Flavor	1
Espresso	3	Specialty Milk	1
Cortado	4	<i>almond or oat</i>	
Cappuccino	5	Iced Black Tea	4
Latte	6	Hot Tea	5
Americano		<i>English Breakfast</i>	
Mocha	3	<i>Lavender Earl Grey</i>	
Chai Tea Latte	7	<i>Moroccan Mint</i>	
Matcha Latte	7	<i>Jasmine</i>	
		<i>Chamomile Flowers</i>	
		<i>Rooibos with Dried Berries</i>	

## BRUNCH BOOZE

Coppin's Mimosa	10
<i>orange, pineapple, cranberry, or grapefruit</i>	
Mimosa Pitcher	40
<i>bottle of sparkling wine, carafe of freshly-squeezed orange juice</i>	
Coppin's Bloody Mary	14

*All cocktails are thoughtfully crafted using house made and seasonal ingredients.*

*\*Consuming raw eggs may increase your risk of food-borne illness.*

*N = contains nuts, G - contains gluten  
\*\*Alcohol is available after 9am on Sundays*

## CRAFT COCKTAILS

Coppin's Old Fashioned	14
<i>Buffalo Trace bourbon, vanilla demerara, trinity bitters, orange peel, Luxardo cherry</i>	
Fall Sangria	12
<i>orange, spices, red wine</i>	
Liquid Knowledge	16
<i>Four Roses single barrel, ginger, lime, soda water, Jamaican #1 bitters</i>	
Golden Era <i>by Jamie Grauvogel (N)</i>	14
<i>dark rum, mango, chai, lime, passion fruit, amaretto</i>	
Annie Lee <i>by Karen Bouley</i>	12
<i>Tito's vodka, pineapple, vanilla, blood orange, lemon</i>	
<i>*Cocktail for a Cause   Tito's donates \$1 of every cocktail to a local charity of our choice</i>	
Grand Opening <i>by Scott Sargent</i>	14
<i>pear, tequila, cinnamon, orange, egg white*</i>	
The Long Ride <i>by Robbie McMath</i>	14
<i>gin, pomegranate reduction, rosemary, cocchi di torino</i>	
Coppin's Fall Manhattan	16
<i>New Riff singlebarrel rye, imperial stout reduction, Amaro Nonino, dry curacao, cherry</i>	

## ZERO PROOF COCKTAILS

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