



— HOTEL COVINGTON —

## BRUNCH

<p><b>CVG</b> 20  <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> 17  <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> 18  <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>Greek Yogurt veg, gf</b> 12  <i>house-made honey almond granola, berries</i></p>	<p><b>Crisp Wedge gf</b> 13  <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 steakhburgers, 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> 17  <i>beef fat potatoes, scrambled eggs, chorizo, pickled onions, crema, cotija</i></p> <p><b>Steak &amp; Eggs</b> 36  <i>10oz sirloin, two eggs any style, breakfast potatoes</i></p>	<p><b>Banana Nut Bread N</b> 10  <i>whipped cinnamon butter</i></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> 12  <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	5	Hot Chocolate	7
Cold Brew	7	Add Flavor	1
Espresso	4	Specialty Milk	
Cortado	5	<i>almond or oat</i>	
Cappuccino	6	Iced Black Tea	4
Latte	7	Hot Tea	5
Americano	4	<i>English Breakfast</i>	
Mocha	7	<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	45
<i>bottle of sparkling wine, carafe of freshly-squeezed orange juice</i>	
Coppin's Bloody Mary	16

————— **ZERO PROOF COCKTAILS** —————

Honey Honey (N)	6
<i>lime, honey, black walnut, soda water</i>	
I.L.Y.S.M.	8
<i>marshmallow, chocolate, cream</i>	
L'Amour	10
<i>Free Spirits Milano, aperitif, lemon, rooibos tea, soda water</i>	

————— **CRAFT COCKTAILS** —————

Coppin's Old Fashioned	14
<i>Buffalo Trace bourbon, vanilla demerara, trinity bitters, orange peel, Luxardo cherry</i>	
Sangria	12
<i>orange, spices, red wine</i>	
Liquid Knowledge	16
<i>Four Roses single barrel, ginger, lime, soda water, Jamaican #1 bitters</i>	
"Lovee Thee Still" by Chris Camp	12
<i>rooibos tea infused Tito's grapefruit, lemon, rose water, Peychaud's, egg white*</i>	
<i>*Cocktail for a Cause   Tito's donates \$1 of every cocktail to a local charity of our choice</i>	
Verona by Scott Sargent	14
<i>pink peppercorn infused mezcal, lime, blackberry, ginger, honey, dill &amp; grapefruit infused Dolin</i>	
Antoinette by Casey Jones	14
<i>strawberry infused gin, chocolate simple syrup, lemon, rose water, egg white*</i>	
Nightingale by Jamie Grauwogel	16
<i>spiced rum, butterscotch, creme anglaise, caramel, marshmallow, coldfoam</i>	
Northern Crown by Emily Lanner	12
<i>reposado tequila, spiced pear, lime, vanilla, red wine float</i>	
Winter Manhattan	
<i>Wenzel whiskey blend, Cocchi di Torino, Dolin, Cheery Heering, root beer bitters</i>	
A Smoked Affair (N)	
<i>Stagg Jr. &amp; Jefferson's Reserve single barrel, demerara, black walnut, orange, cherry</i>	
<i>Limited availability / Smoked and served tableside</i>	

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

*All cocktails are thoughtfully crafted using house made and seasonal ingredients.  
\*Consuming raw eggs may increase your risk of food-borne illness.*