



— HOTEL COVINGTON —

## BRUNCH

<p>CVG 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>Seasonal Frittata 18 <i>asparagus, spinach, chicken sausage, leeks, manchego, wheat toast, simple arugula salad</i></p> <p>Breakfast Sandwich 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>Kentucky Farmer's Omelette veg 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>Porkopolis Omelette 18 <i>Glier's goetta, smoked local ham, gruyère</i> <i>*choice of beef fat breakfast potatoes or fresh fruit</i></p> <p>Buttermilk Pancakes veg 15 <i>maple syrup</i> <i>*add blueberries - 2 / chocolate chips - 2</i></p> <p>Greek Yogurt veg, gf 12 <i>house-made honey almond granola, berries</i></p>	<p>Crisp Wedge gf 13 <i>crisp lettuce, creamy ranch, blue cheese, bacon, red onion, tomato</i> <i>*add chicken - 9 / Faroe Island salmon - 16</i></p> <p>Bagel + Lox 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>Panini ATL veg 15 <i>avocado, tomato, lettuce, green goddess dressing</i> <i>*choice of beef fat breakfast potatoes or fresh fruit</i></p> <p>Coppin's Brunch Burger 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>Breakfast Hash 17 <i>beef fat potatoes, scrambled eggs, chorizo, pickled onions, crema, cotija</i></p> <p>Steak &amp; Eggs 36 <i>10 oz sirloin, two eggs any style, breakfast potatoes</i></p>	<p>Banana Nut Bread N 10 <i>whipped cinnamon butter</i></p> <p>B+G 9 <i>black pepper biscuit, sausage gravy, scallions</i> <i>*add egg - 3</i></p> <p>Parmesan Potato Tots veg 12 <i>chili garlic aioli</i></p> <p>Fresh Fruit 6</p> <p>Two Eggs Any Style 6</p> <p>Beef Fat Breakfast Potatoes 6 <i>confit shallots, smoked paprika</i></p> <p>Applewood Smoked Bacon 6</p> <p>Glier's Goetta 6</p> <p>TS Farms Chicken Sausage 7</p> <p>Toast + Butter 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>	

*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>	
Liquid Knowledge	16
<i>Four Roses single barrel, ginger, lime, soda water, Jamaican #1 bitters</i>	
Sangria	12
<i>orange, spices, red wine</i>	
"Love Thee Still" by Chris Camp	12
<i>rooibos tea, 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 (N)	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 Grauvogel (G)	16
<i>spiced rum, butterscotch, creme anglaise, caramel, marshmallow, coldfoam</i>	
Royal Street by Robbie McMath (N)	14
<i>brown butter washed Four Roses, banana, brown sugar, pineapple, orange, black walnut</i>	
Northern Crown by Emily Lanner	12
<i>reposado tequila, spiced pear, lime, vanilla, red wine float</i>	
Winter Manhattan	18
<i>Wenzel whiskey blend, Cocchi di Torino, Dolin, Cheery Heering, root beer bitters</i>	
Smoked Affair (N) - Limited availability   Smoked and served tableside	28
<i>Stagg Jr. &amp; Jefferson's Reserve single barrel, demerara, black walnut, orange, cherry</i>	

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