

Warm Burrata and Tomatoes <i>veg</i> <i>aged balsamic, basil, focaccia</i>	22	Tuna Crudo* <i>gf</i> <i>Yuzu Kosho, pickled green apples, radish and shiso oil</i>	18
Meatballs <i>seasoned ricotta, parmesan, focaccia</i>	18	Coppin's Salad <i>veg, gf, N</i> <i>Roothouse Aquaponics lettuce, radish, strawberry, cantaloupe, pistachios, apple & dill vinaigrette</i>	13
Smoked Pork Belly <i>gf</i> <i>watermelon salsa, jalapeno chili rub, micro mint and cilantro</i>	18	Artisanal Meat & Cheese Board <i>N</i>	26
Zucchini Fritters <i>veg</i> <i>Tzatziki sauce</i>	12	<i>selection of fine cheeses and charcuterie, seasonal accompaniments</i>	
Parker House Rolls <i>veg</i> <i>Pepe Saya cultured butter</i>	12	Shishito Peppers <i>veg</i> <i>blistered, mint yogurt, orange + rose blossom honey, garlic breadcrumbs</i>	12
White Asparagus Soup <i>veg</i> <i>croutons, truffle, chives</i>	10	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		

shared plate

Porterhouse <i>gf</i> 32 oz, choice of two sides	125
---	-----

entrees

Cavatelli Basil Pesto <i>veg, N</i>	23	Coppin's Burger <i>two 4 oz patties, cheddar, lettuce, tomato, onion, pickle, garlic aioli</i>	24
Steak Frites <i>gf</i> <i>beef fat fries, choice of steak sauce or chimichurri</i>	42	Seared Salmon* <i>N</i> <i>spring herb spaetzle, romesco</i>	36
Roasted Chicken <i>gf</i> <i>white bean and brussel salad, carrot soubise, honey glaze</i>	32	Seared Scallops* <i>gf</i> <i>harissa beurre blanc English peas, mint, radish, preserved lemon gremolata</i>	38
Spring Cappellacci <i>asparagus, ricotta, parmesan brodo, crispy pancetta, lemon zest</i>	26		

sides

Beef Fat Fries <i>gf</i> <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	Asparagus <i>veg, gf</i>	10
Parmesan Potato Tots <i>chili garlic aioli</i>	12		

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
Liquid Knowledge <i>Four Roses single barrel, ginger, lime, soda, Jamaican #1 bitters</i>	16
Rosé Sangria <i>raspberry, lemon, rosé</i>	12
Tiger Lily <i>by Jamie Grauvogel</i> <i>Tito's vodka, white peach, lemon, Velvet Falernum, aperitif, rose water</i> <small>*Cocktail for a Cause Tito's donates \$1 of every cocktail to a local charity of our choice.</small>	12
Willow <i>by Chris Camp</i> <i>Tanqueray gin, cucumber, mint, thyme, celery shrub, lime, parsley oil</i>	14
Monarch (N) <i>by Casey Jones</i> <i>passion fruit, raspberry, vanilla, rum, lime, seltzer, peach bitters</i>	12
Wild Indigo <i>by Lindsey Garber</i> <i>hibiscus infused nigori sake, chamomile tea, elderflower</i>	14
Jewel Wing <i>by Robbie McMath</i> <i>blanco tequila, pineapple, mint, cilantro, jalapeño, lime, saline</i>	12
Chrysalis (N) <i>by Scott Sargent</i> <i>blackstrap rum, 100 proof rye, bourbon cream, coffee liqueur, ginger, black walnut</i>	14
Spring Manhattan <i>Wenzel whiskey blend, Cocchi di Torino, Dolin, Cherry Heering</i>	18
Smoked Affair (N) <i>Stagg Jr., Jefferson's Reserve single barrel, demerara, black walnut, orange, cherry</i> <small>Limited availability Smoked and served tableside</small>	28

zero proof

<p>Dragonfly <i>lime, mint, jalapeño, cilantro pineapple, soda water</i> 7</p> <p>Sweet Pea <i>raspberry, vanilla, cream, chocolate bitters</i> 9</p> <p>French 00 <i>Free Spirits NA gin, lemon, peach, alcohol removed sparkling</i> 12</p>

N - nuts
*Consuming raw eggs may increase your risk of food-borne illness

wines by the glass

white		red	
Famille Dubard Sauvignon Blanc <i>"Coeur Du Mont" FRA</i>	12 / 65**	Sean Minor Pinot Noir <i>American Canyon, Napa County, CA</i>	14 / 78**
Huia Sauvignon Blanc <i>Marlborough, NZ</i>	15 / 60	Scarpetta Frico Rosso Sangiovese Blend <i>Toscana, ITA</i>	13 / 70**
The Pinot Project Pinot Grigio <i>Columbia Valley, WA</i>	12 / 65**	Daou Pessimist Red Blend <i>Paso Robles, CA</i>	15 / 85**
Chalk Hill Chardonnay <i>Sonoma, CA</i>	15 / 85**	La Coux Côtes-du-Rhône <i>Rhône Valley, FRA</i>	14 / 78**
Fritz Willi Riesling <i>Mosel, GER</i>	16 / 64	Tribute Cabernet Sauvignon <i>Sonoma, CA</i>	13 / 70**
La Morandina Moscato d'Asti <i>Piedmont, ITA</i>	13 / 52		
rosé		sparkling	
Stolpman "Love You Bunches" Rosé <i>Santa Barbara County, CA</i>	14 / 78**	Indigenous Prosecco <i>Veneto, ITA</i>	12 / 48
Whispering Angel Rosé <i>Provence, FRA</i>	17 / 68	Drappier Carte d'Or Brut <i>Champagne, FRA</i>	20 / 80
		Bouvet Brut Rosé <i>Loire Valley, FRA</i>	14 / 52

**Liter

brews

bottles & cans		drafts	
High Noon <i>peach or pineapple, hard seltzer, 5% ABV</i>	6	Scrimshaw <i>Pilsner, 4.5% ABV</i>	8
West Sixth Cerveza <i>Mexican-style lager, 4.6% ABV</i>	6	Lexington Ale <i>rotating</i>	8
Cigar City Jai Alai <i>IPA, 7.5% ABV</i>	6	Country Boy <i>rotating</i>	8
Guinness <i>Irish Stout, 4.2% ABV</i>	6	Rhinegeist <i>rotating</i>	8
Athletic Upside Dawn <i>non-alcoholic golden</i>	5	West Side <i>rotating</i>	8
		50 West <i>rotating</i>	8
		Madtree <i>rotating</i>	8



love BOURBON?

Take one of your favorite
HOTEL COVINGTON
barrel picks home today.

