



— 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, caramelized onions, cheddar, honey mustard</i> <i>choice of beef fat breakfast potatoes or fresh fruit</i></p> <p>Kentucky Farmer's Omelette veg 17 <i>sautéed spinach, tomato confit, gruyere cheese, green goddess</i> <i>choice of beef fat breakfast potatoes or fresh fruit</i></p> <p>Porkopolis Omelette 18 <i>Glier's goetta, smoked local ham, Wisconsin cheddar</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>Caesar* 13 <i>romaine, croutons, caesar dressing</i> <i>add chicken - 9 / Faroe Island salmon - 16</i> <i>tuna - 14 / steak - 18</i></p> <p>Cobb Salad 14 <i>local lettuces, Nueske bacon, hard boiled egg, red onion, tomato, cheddar, avocado dressing</i> <i>add chicken - 9 / Faroe Island salmon - 16</i> <i>tuna - 14 / steak - 18</i></p> <p>Bagel + Lox* 20 <i>Bagelry plain or everything bagel, beet-cured salmon, whipped cream cheese, arugula, marinated red onion, chopped eggs, capers</i></p> <p>Spring Vegetable Panini N, veg 15 <i>roasted squash, roasted red pepper, zucchini, mozzarella, pesto, romesco, ciabatta</i> <i>choice of beef fat breakfast potatoes or fresh fruit</i></p> <p>Coppin's Brunch Burger* 24 <i>two 4 oz patties, cheddar, tomato jam, horseradish mayo, candied bacon, breakfast potatoes</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 & Eggs 36 <i>10 oz sirloin, two eggs any style, breakfast potatoes</i></p>	<p>Cinnamon Roll 10 <i>orange glaze</i></p> <p>B+G 12 <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>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	6
Cold Brew	7	Add Flavor	1
Espresso	4	Milk Options	
Cortado	5	<i>whole, almond, oat</i>	
Cappuccino	5	Iced Black Tea	4
Latte	6	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>Orange 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** —————

by Joey Fening

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

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