

Warm Burrata and Tomatoes <i>veg</i> <i>aged balsamic, basil, focaccia</i>	22	Tuna Crudo* <i>gf</i> <i>Yuzu Kosho, pickled rhubarb, 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, jalapeño chili rub, micro mint and cilantro</i>	18	Artisanal Meat & Cheese Board <i>N</i> <i>selection of fine cheeses and charcuterie, seasonal accompaniments</i>	26
Zucchini Fritters <i>veg</i> <i>Tzatziki sauce</i>	12	Shishito Peppers <i>veg</i> <i>blistered, mint yogurt, orange + rose blossom honey, garlic breadcrumbs</i>	12
Parker House Rolls <i>veg</i> <i>Pepe Saya cultured butter</i>	10	Crisp Wedge <i>gf</i> <i>crisp lettuce, creamy ranch, blue cheese, bacon, red onion, tomato</i>	13
White Asparagus Soup <i>veg</i> <i>crackers, truffle, chives</i>	10		
Caesar* <i>romaine, croutons, caesar dressing</i>	13		

shared plate

Porterhouse *gf*
32 oz, choice of two sides

125

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		
Beef Fat Fries <i>gf</i> <i>parsley and garlic</i>	10	Sauteed 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

Coppin's Old Fashioned	
Buffalo Trace, vanilla demerara, trinity bitters, orange peel, cherry	
Liquid Knowledge	
Four Roses single barrel, ginger, lime, soda, Jamaican #1 bitters	
Rose Sangria	
raspberry, lemon, rose	
Tiger Lily	by Jamie Grauvogel
Tito's vodka, white peach, lemon, Velvet Falernum, aperitif, rose water	
*Cocktail for a Cause	Tito's donates \$1 of every cocktail to a local charity of our choice.
Willow	by Chris Camp
Tanqueray gin, cucumber, mint, thyme, celery shrub, lime, parsley oil	
Monarch	(N) by Casey Jones
passionfruit, raspberry, vanilla, rum, lime, seltzer, peach bitters	
Wild Indigo	by Lindsey Garber
hibiscus infused nigori sake, chamomile tea, elderflower	
Jewel Wing	by Robbie McMath
blanco tequila, pineapple, mint, cilantro, jalapeño, lime, saline	
Spring Manhattan	
Wenzel whiskey blend, Cocchi di Torino, Dolin, Cherry Heering	
Smoked Affair	(N)
Stagg Jr., Jefferson's Reserve single barrel, demerara, black walnut, orange, cherry	
Limited availability / Smoked and served tableside	

zero proof

by Joey Fening

14	
16	Dragonfly
	lime, mint, jalapeño,
12	cilantro pineapple, soda
	water
	7
12	Sweet Pea
	raspberry, vanilla, cream,
14	chocolate bitters
	9
12	French 00
	Free Spirits NA gin, lemon,
14	peach, alcohol removed
	sparkling
12	12
18	
28	N - nuts
	*Consuming raw eggs
	may increase your risk of
	food-borne illness

wines by the glass

white

Famille Dubard Sauvignon Blanc	12 I 65**
"Coeur Du Mont" FRA	
Huia Sauvignon Blanc	15 I 60
Marlborough, NZ	
The Pinot Project Pinot Grigio	12 I 65**
Columbia Valley, WA	
Chalk Hill Chardonnay	15 I 85**
Sonoma, CA	
Fritz Willi Riesling	16 I 64
Mosel, GER	
La Morandina Moscato d'Asti	13 I 52
Piedmont, ITA	

rosé

Stolpman "Love You Bunches" Rose	14 I 78**
Santa Barbara County, CA	
Whispering Angel Rose	17 I 68
Provence, FRA	

**Liter

red

Sean Minor Pinot Noir	14 I 78**
American Canyon, Napa County, CA	
Scarpetta Frico Rosso Sangiovese Blend	13 I 70**
Toscana, ITA	
Daou Pessimist Red Blend	15 I 85**
Paso Robles, CA	
La Coux Cotes-du-Rhone	14 I 78**
Rhone Valley, FRA	
Tribute Cabernet Sauvignon	13 I 70**
Sonoma, CA	

sparkling

Indigenous Prosecco	12 / 48
Veneto, ITA	
Drappier Carte d'Or Brut	20 / 80
Champagne, FRA	
Bouvet Brut Rose	14 I 52
Loire Valley, FRA	

brews

bottles & cans

High Noon	6
peach or pineapple, hard seltzer, 5% ABV	
West Sixth Cerveza	6
Mexican-style lager, 4.6% ABV	
Cigar City Jai Alai	6
IPA, 7.5% ABV	
Guinness	6
Irish Stout, 4.2% ABV	
Athletic Upside Dawn	5
non-alcoholic golden	

drafts

Scrimshaw	8
Pilsner, 4.5% ABV	
Lexington Ale	8
rotating	
Country Boy	8
rotating	
Rhinegeist	8
rotating	
West Side	8
rotating	
50 West	8
rotating	
Madtree	8
rotating	



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