



Warm Burrata and Tomatoes	veg	22	Roasted Carrots	N, veg, gf	12
<i>aged balsamic, basil, focaccia</i>			<i>carrot top verde, avocado, pistachio</i>		
Meatballs		18	Zucchini Fritters	veg	12
<i>seasoned ricotta, parmesan, focaccia</i>			<i>Tzatziki sauce</i>		
Smoked Pork Belly	gf	18	Tuna Crudo*	gf	18
<i>watermelon salsa, jalapeño chili rub, micro mint and cilantro</i>			<i>Yuzu Kosho, pickled stone fruit</i>		
Parker House Rolls	veg	12	Coppin's Salad	veg, gf	13
<i>Pepe Saya cultured butter</i>			<i>little gem lettuce, lemon cream, radish, mint, sunflower seeds</i>		
Artisanal Meat & Cheese Board	N	26	Caesar*		13
<i>selection of fine cheeses and charcuterie, seasonal accompaniments</i>			<i>romaine, croutons, caesar dressing</i>		
Shishito Peppers	veg	12	Crisp Wedge	gf	13
<i>blistered, mint yogurt, orange + rose blossom honey, garlic breadcrumbs</i>			<i>crisp lettuce, creamy ranch, blue cheese, bacon, red onion, tomato</i>		

shared plate

Porterhouse gf125

32 oz, choice of two sides

entrees

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

sides

Beef Fat Fries	gf	10	Parmesan Potato Tots		12
<i>parsley and garlic</i>			<i>chili garlic aioli</i>		
Brussels Sprouts		12	Sautéed Mushrooms	veg, gf	12
<i>pancetta, red onion, brown sugar</i>			<i>Shroomery blend, thyme, garlic, brandy</i>		
Sautéed Squash	N, veg, gf	10	Asparagus	veg, gf	10
<i>lemon crème fraîche, grilled zucchini, pistachio</i>					

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	14
Buffalo Trace, vanilla demerara, Trinity bitters, orange peel, cherry	
Liquid Knowledge	16
Four Roses single barrel, ginger, lime, soda, Jamaican #1 bitters	
Rosé Sangria	12
raspberry, vanilla, lemon, rosé	
Pretty Little Baby	14
by Jamie Grauvogel	
watermelon, jalapeño, blanco tequila, lime, Disco Inferno bitters, eggwhite*	
Bring Me A Dream	14
by Emily Lanner	
blueberry, gin, yuzu sake, lemon, Earl Grey tea, soda, house-made blueberry sorbet	
It Had To Be You	12
by Casey Jones	
orange, lemon, cataloupe, Tito's vodka, Greek yogurt, grapefruit, vanilla	
Cocktail for a Cause Tito's donates \$1 of every cocktail to a local charity of our choice.	
Sweet Adeline (N)	14
by Lindsey Garber	
peach, browned butter & biscuit infused Woodford bourbon, black walnut, pecan toffee	
Moonlight Bay	12
by Robbie McMath	
coconut cream, pineapple, banana, rum, blackberry, lime	
Summer Manhattan	16
Elijah Craig barrel proof, raspberry, Foro Amaro, Cocchi di Torino, Bolivar bitters	

Wishing Well

blueberry, Earl Grey, cream

7

At Last

raspberry, vanilla, lemon,

soda water

9

The Sunny Side

pineapple, coconut,

orange

11

N - nuts

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

wines by the glass

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

**Liter

brews

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



love BOURBON?

Take one of your favorite

HOTEL COVINGTON

barrel picks home today.

