

starters

Warm Burrata *veg, N*
poached pear, pomegranate
seeds, hazelnuts, olive oil,
pomegranate reduction
22

Meatballs
seasoned ricotta, Parmigiano
Reggiano, focaccia
18

Zucchini Fritters *veg*
Tzatziki sauce
12

for the table

Parmesan Potato Tots
chili garlic aioli
12

Artisanal Meat
& Cheese Board *N*
selection of fine cheeses and
charcuterie, seasonal
accompaniments
26

Parker House Rolls *veg*
Pepe Saya cultured butter
12

raw bar

1/2 Dozen Oysters*
22

Hamachi Crudo*
citrus, olive oil,
Calabrian chili
20

soup and salads

French Onion Soup *three onions, croutons, Gruyère cheese* 14

Coppin's Salad *vegan, gf, N* Roothouse aquaponics, squash, pickled red onion, Craisins, candied pecans, maple vinaigrette 14

Crisp Wedge *gf* crisp lettuce, ranch, blue cheese, Nueske bacon, red onion, tomato 14

Caesar* *Roothouse aquaponics romaine, croutons, caesar dressing* 14

pasta

Bolognese
beef & pork San Marzano sauce,
rigatoni, Parmigiano Reggiano
26

Gnocchi Fonduta *veg*
Parmigiano Reggiano, gruyère,
pecorino, truffle oil
24

Pasta Americaine
lobster, rock shrimp, brandy
tomato cream, spaghetti
38

entrees

Grilled Pork Chop* *white bean cassoulet, braised collard greens* 36

Half Roast Chicken *gf* beef fat fries, chicken jus 34

Coppin's Burger *two 4 oz patties, cheddar, lettuce, tomato, onion, pickle, garlic aioli* 24

Steak Frites *gf* beef fat fries, choice of steak sauce or chimichurri 45

Seared Salmon* *Beluga lentils, Nueske bacon lardon, spinach, grain mustard beurre blanc* 36

Seared Scallops* *gf* parmesan risotto, local mushrooms, Pedro Ximenez sherry vinegar 38

Braised Bean Trio *vegan* celery root puree, cranberry, navy & black beans, roasted root vegetable, herb panko,
pickled mustard seed 22

sides

Beef Fat Fries *gf* parsley and garlic 10

Brussels Sprouts *pancetta, red onion, brown sugar* 12

Roasted Squash *N, veg, gf* labneh, pomegranate, pistachio 10

Sautéed Mushrooms *veg, gf* Shroomery blend, thyme, garlic, brandy 12

Grilled Broccolini *veg, gf* 10

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	16
Buffalo Trace, vanilla demerara, Trinity bitters, orange peel, cherry	
Liquid Knowledge	16
Four Roses single barrel, ginger, lime, soda, Jamaican #1 bitters	
Spiced Sangria	12
orange juice, raspberry, blackberry, spiced pear, Pessimist red blend	
Equinox N by Chris Camp	14
clarified milk punch: fruit cake syrup, Rittenhouse rye, Averna amaro, allspice, walnut bitters	
Northern Twilight by Emily Lanner	14
pineapple, spiced cranberry, gin, Luxardo, Drambuie, orange bitters, *egg white	
Standstill by Robbie McMath	14
lemon, Tito's vodka, shortbread, vanilla, Villon, Tuaca, *whole egg	
Cocktail for a Cause Tito's donates \$1 of every cocktail to a local charity of our choice.	
Golden Hour by Casey Jones	12
spiced orange, Kasama rum, white chocolate, Ancho Reyes, prosecco, seltzer	
Violet Night by Genesis Harris	14
vanilla, plum, lemon, blackberry, brandy, Villon	
The Watchfire by Lindsey Garber	16
served warm: coconut milk, cacao, reposado tequila, mezcal, chipotle syrup, marshmallows	
Winter Manhattan	18
Woodford Reserve barrel pick, Montenegro, Foro Amaro, vermouth, cherry	

zero proof

Winterberry
cranberry, pineapple,
ginger, cinnamon
8

Evening Glow N
spiced orange, oat milk,
black walnut, seltzer
10

Solstice Spritz
honey, grapefruit, Free Spirits
Apertivo, N/A sparkling wine
12

N - contains nuts
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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	Ridge Valley Zinfandel Blend	16 / 90**
Marlborough, NZ		Sonoma, CA	
The Pinot Project Pinot Grigio	13 / 70**	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	
Sabine Rosé	14 / 78**	Indigenous Prosecco	16 / 64
Provence, FRA		Veneto, ITA	
Whispering Angel Rosé	17 / 68	Nicolas Feuillatte Brut Champagne	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	Seasonal Cider	8
Mexican-style lager, 4.6% ABV		rotating	
Cigar City Jai Alai	6	West Side	8
IPA, 7.5% ABV		rotating	
Guinness	6	Country Boy	8
Irish Stout, 4.2% ABV		rotating	
Athletic Upside Dawn	5	Rhinegeist	8
non-alcoholic golden		rotating	
Michelob Ultra	5	Lexington Ale	8
Miller Lite	5	rotating	
		50 West	8
		rotating	



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