



— HOTEL COVINGTON —

## BRUNCH

<b>CVG*</b>	20	<b>Caesar*</b>	14	<b>Cinnamon Roll N</b>	10
<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>		<i>romaine, croutons, caesar dressing</i>		<i>maple glaze, chopped pecans</i>	
<b>Seasonal Frittata</b>	18	<b>Cobb Salad</b>	14	<b>B+G</b>	12
<i>bacon, green onion, broccolini, cheddar, wheat toast, simple arugula salad</i>		<i>romaine, ham, avocado, cheddar, cherry tomato, hard-boiled egg, red wine vinaigrette</i>		<i>black pepper biscuit, sausage gravy, scallions</i>	
<b>Breakfast Sandwich</b>	16	<i>add chicken - 12 / Faroe Island salmon - 16</i>		<i>add egg* - 3</i>	
<i>texas toast, bacon, fried egg, caramelized onions, cheddar, honey mustard</i>		<b>Steak &amp; Eggs</b>	36	<b>Parmesan Potato Tots</b>	12
<i>choice of beef fat breakfast potatoes or fresh fruit</i>		<i>10 oz sirloin, two eggs any style*, breakfast potatoes</i>		<i>chili garlic aioli</i>	
<b>Kentucky Farmer's Omelette veg</b>	17	<b>Avocado Toast N, veg</b>	14	<b>Fresh Fruit</b>	6
<i>sautéed spinach, tomato confit, gruyere cheese, green goddess</i>		<i>honey wheat, lemon oil, sea salt</i>		<b>Two Eggs Any Style*</b>	6
<i>choice of beef fat breakfast potatoes or fresh fruit</i>		<i>add egg* - 3</i>		<b>Beef Fat Breakfast Potatoes</b>	6
<b>Porkopolis Omelette</b>	18	<b>Coppin's Brunch Burger*</b>	24	<i>confit shallots, smoked paprika</i>	
<i>Glier's goetta, smoked local ham, Wisconsin cheddar</i>		<i>two 4 oz patties, cheddar, tomato jam, horseradish mayo, candied bacon, breakfast potatoes</i>		<b>Applewood Smoked Bacon</b>	6
<i>choice of beef fat breakfast potatoes or fresh fruit</i>		<i>add egg* - 3</i>		<b>Glier's Goetta</b>	6
<b>Buttermilk Pancakes veg</b>	15	<b>Breakfast Hash</b>	17	<b>Chicken Sausage</b>	7
<i>maple syrup</i>		<i>beef fat potatoes, scrambled eggs, chorizo, pickled onions, crema, cotija</i>		<b>Toast + Butter</b>	4
<i>add blueberries - 2 / chocolate chips - 2</i>				<i>biscuit, english muffin, sourdough, or honey wheat</i>	
<b>Greek Yogurt veg, gf</b>	12			<i>ask your server about our house-made preserves</i>	
<i>house-made honey almond granola, berries</i>				<b>Banana Bread</b>	10
				<i>whipped maple butter</i>	

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

*\*\*Alcohol is available after 9am on Sundays*

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

Winterberry	8
<i>cranberry, pineapple, ginger, cinnamon</i>	
Evening Glow N	10
<i>spiced orange, oat milk, black walnut, seltzer</i>	
Solstice Spritz	12
<i>honey, grapefruit, Free Spirits Apertivo, N/A sparkling wine</i>	

*All cocktails are thoughtfully crafted using house made and seasonal ingredients  
N - contains nuts*

## CRAFT COCKTAILS

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

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