



— HOTEL COVINGTON —

## LUNCH

<p><b>Parmesan Potato Tots</b> 14 <i>Coppin's famous golden potato tots served with chili garlic aioli</i></p> <p><b>Shroomery Mushroom Flatbread</b> veg 20 <i>caramelized onion, chive, ricotta, truffle oil</i></p> <p><b>Nduja Flatbread</b> 20 <i>spicy nduja, herb pesto, cojita cheese, micro cilantro</i></p> <p><b>Burrata</b> veg, N 24 <i>heirloom tomato, pea pesto, grilled sourdough</i></p> <p><b>Chocolate Chip Cookie</b> 6 <i>warm chocolate chip cookie, soft and gooey with rich melted chocolate throughout</i></p>	<p><b>Coppin's Tomato Soup</b> veg 14 <i>coconut milk, lemongrass, ginger, basil oil, croutons</i></p> <p><b>Caesar Salad*</b> 16 <i>romaine, croutons, caesar dressing</i></p> <p><b>Coppin's Salad*</b> vegan, gf, N 16 <i>Roothouse aquaponics lettuce, strawberries, herbs, hazelnuts and white balsamic vinaigrette</i></p> <p><b>Cobb Salad*</b> gf 18 <i>romaine, ham, avocado, cheddar, hard-boiled egg, cherry tomato, red wine vinaigrette</i></p> <p><b>Tuna Niçoise*</b> 28 <i>fingerling potato, green bean, olive, soft egg</i></p> <p><b>Triple Play</b> veg 18 <i>Texas toast, Wisconsin cheddar, Muenster cheese, tomato soup, arugula salad</i></p> <p>+ chicken breast 12 + Faroe Island salmon 18 + steak 20</p>	<p><b>Coppin's Turkey Club</b> 20 <i>turkey, cheddar, lettuce, bacon, tomato, avocado, onion, club sauce</i></p> <p><b>Chicken Sandwich</b> 20 <i>Meunster cheese, roasted red peppers, fresh basil, local lettuce, basil aioli</i></p> <p><b>Veggie Burger</b> veg 20 <i>quinoa and red beet patty, pickled onions, lettuce, tomato, jalapeño aioli</i></p> <p><b>Coppin's Burger*</b> 26 <i>two 4oz burgers, cheddar, lettuce, tomato, onion, pickle garlic aioli</i></p> <p><b>Halloumi &amp; Hummus Wrap</b> 18 <i>grilled halloumi, hummus, pickled onion, arugula, cucumber, tomato</i></p> <p><b>Steak Frites</b> 38 <i>6oz NY strip with crispy beef fat fries</i></p> <p><i>All sandwiches served with crispy beef fat fries or simple arugula salad</i></p>
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20% gratuity will be added to parties of 6 or more and/or 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



## Classic 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, Ginger Allspice bitters*

## Zero Proof

Petal & Stem 8  
*prickly pear, lime, rose water, seltzer*

Helios 10  
*orange, pineapple, raspberry shrub, lemon*

Verde Lux 10  
*lime, kiwi, orange, house-made sorbet, N/A sparkling wine*

## 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 Tea Latte	7	<i>Orange Jasmine</i>	
		<i>Chamomile Flowers</i>	
		<i>Rooibos with Dried Berries</i>	

## Wines by the Glass

### White

Famille Dubard Sauvignon Blanc 12/65\*\*

*"Coeur Du Mont" FRA*

Hunky Dory Sauvignon Blanc 15/60\*\*

*Marlborough NZ*

The Pinot Project Grigio 13/70\*\*

*Columbia Valley, WA*

Chalk Hill Chardonnay 15/85\*\*

*Sonoma, CA*

La Morandina Moscato d'Asti 13/52\*\*

*Piedmont, ITA*

### Rosé

Sabine Rosé 14/78\*\*

*Provence, FRA*

Whispering Angel Rosé 17/68\*\*

*Provence, FRA*

### Red

Sean Minor Pinot Noir 14/78\*\*

*American Canyon, Napa County, CA*

Gran Passione Rosso 16/90\*\*

*Veneto, ITA*

Daou Pessimist Red Blend 15/85\*\*

*Paso Robles, CA*

La Coux Côtes-du-Rhône 14/78\*\*

*"Coeur Du Mont" FRA*

Tribute Cabernet Sauvignon 13/70\*\*

*Sonoma, CA*

### Sparkling

Indegenous Prosecco 16/64

*Veneto, ITA*

Nicolas Feuillatte Brut Champagne 20/80

*Champagne, FRA*

Bouvet Brut Rosé 14/52

*Louire Valley, FRA*

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