

*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

Spicy Shrimp  
spaghetti, Calabrian  
chilies, red sauce, olive oil  
38

*entrees*

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

Half Roast Chicken *gf beef fat fries, chicken jus* 38

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* 46

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

Seared Scallops\* *gf parmesan risotto, local mushrooms, Pedro Ximenez sherry vinegar* 46

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



*N - contains nuts*

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

## wines by the glass

<i>white</i>	<i>red</i>
Famille Dubard Sauvignon Blanc "Coeur Du Mont" <i>FRA</i>	Sean Minor Pinot Noir <i>American Canyon, Napa County, CA</i>
Hunky Dory Sauvignon Blanc <i>Marlborough, NZ</i>	Ridge Valley Zinfandel Blend <i>Sonoma, CA</i>
The Pinot Project Pinot Grigio <i>Columbia Valley, WA</i>	Daou Pessimist Red Blend <i>Paso Robles, CA</i>
Chalk Hill Chardonnay <i>Sonoma, CA</i>	La Coux Côtes-du-Rhône <i>Rhône Valley, FRA</i>
Fritz Willi Riesling <i>Mosel, GER</i>	Tribute Cabernet Sauvignon <i>Sonoma, CA</i>
La Morandina Moscato d'Asti <i>Piedmont, ITA</i>	
<i>rosé</i>	<i>sparkling</i>
Sabine Rosé <i>Provence, FRA</i>	Indigenous Prosecco <i>Veneto, ITA</i>
Whispering Angel Rosé <i>Provence, FRA</i>	Nicolas Feuillatte Brut Champagne <i>Champagne, FRA</i>
**Liter	Bouvet Brut Rosé <i>Loire Valley, FRA</i>

## brews

<i>bottles &amp; cans</i>	<i>drafts</i>
High Noon <i>peach or pineapple, hard seltzer, 5% ABV</i>	Scrimshaw <i>Pilsner, 4.5% ABV</i>
West Sixth Cerveza <i>Mexican-style lager, 4.6% ABV</i>	Seasonal Cider <i>rotating</i>
Cigar City Jai Alai <i>IPA, 7.5% ABV</i>	West Side <i>rotating</i>
Guinness <i>Irish Stout, 4.2% ABV</i>	Country Boy <i>rotating</i>
Athletic Upside Dawn <i>non-alcoholic golden</i>	Rhinegeist <i>rotating</i>
Michelob Ultra	Lexington Ale <i>rotating</i>
Miller Lite	50 West <i>rotating</i>



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