



— HOTEL COVINGTON —

starters

Burrata *veg, N*
heirloom tomato, pea pesto,
grilled sourdough
24

Meatballs
seasoned ricotta, Parmigiano
Reggiano, focaccia
20

Zucchini Fritters *veg*
Tzatziki sauce
14

for the table

Parmesan Potato Tots
Coppin's famous golden potato tots
served with chili garlic aioli
14

Artisanal Meat
& Cheese Board *N*
selection of fine cheeses and
charcuterie, seasonal
accompaniments
28

Parker House Rolls *veg*
Pepe Saya cultured butter
14

raw bar

1/2 Dozen Oysters*
mignonette,
cocktail sauce
28

Hamachi Crudo*
ginger dressing,
pickled cucumber
24

soup and salads

Coppin's Tomato Soup *coconut milk, lemongrass, ginger, basil oil, croutons* 14

Crisp Wedge *gf* *crisp lettuce, ranch, blue cheese, Nueske bacon, red onion, tomato* 16

Coppin's Salad *vegan, gf, N* *Roothouse aquaponics lettuce, strawberries, herbs, hazelnuts and white balsamic vinaigrette* 16

Caesar Salad* *Roothouse aquaponics romaine, croutons, caesar dressing* 16

pasta

Bolognese
beef & pork San Marzano sauce,
rigatoni, Parmigiano Reggiano
28

Gnocchi Fonduta *veg*
Parmigiano Reggiano, gruyère,
pecorino, truffle oil
26

Bucatini al Limone *veg*
Parmigiano Reggiano, chili flake,
toasted bread crumbs
26

entrees

Grilled Pork Chop* *english pea ragu, smoked pork belly* 38

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

Coppin's Burger *two 4 oz patties, cheddar, lettuce, tomato, onion, pickle, garlic aioli* 26

Steak Frites *gf* *beef fat fries, choice of steak sauce or chimichurri* 48

Seared Salmon* *Beluga lentils, Nueske bacon lardon, spinach, grain mustard beurre blanc* 38

Grilled Branzino *white beans, zhoug* 45

sides

Beef Fat Fries *gf* *crispy beef fat fries finished with garlic and fresh parsley* 12

Brussels Sprouts *pancetta, red onion, brown sugar* 14

Sautéed Mushrooms *veg, gf* *shroomery blend, thyme, garlic, brandy* 14

Grilled Asparagus *veg* 14

20% gratuity will be added to parties of 6 or more and/or separate checks

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, Ginger Allspice bitters</i>	16
Nova Vita <i>by Jamie Grauvogel</i> <i>rum, mint, kiwi, lime, house-made kiwi orange sorbet</i>	14
Flora Spritz <i>by Genesis Harris</i> <i>prickly pear, Cincinnati gin, St. Germain, Chambord, lime, prosecco, seltzer</i>	14
The Philosopher <i>by Robbie McMath</i> <i>lemon, orange, honey, rhubarb, apricot, reposado tequila, orange flower water</i>	14
Lost Paradise <i>by Chris Camp</i> <i>coconut, lime, pineapple, mezcal, banana, Blackstrap rum float</i>	14
Aurora <i>by Lindsey Garber</i> <i>raspberry shrub, limoncello, Tito's vodka, Italicus, Giffard Framboise</i> <small>Cocktail for a Cause Tito's donates \$1 of every cocktail to a local charity of our choice</small>	16
Spring Manhattan <i>Old Bardstown Bottled-in-bond, blueberry, sage, Averna Amaro</i>	18

zero proof

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

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

Verde Lux
*lime, kiwi, orange, house-made
sorbet, N/A sparkling wine*
12

wines by the glass

white

Famille Dubard Sauvignon Blanc <i>"Coeur Du Mont" FRA</i>	12 / 65**
Hunky Dory Sauvignon Blanc <i>Marlborough, NZ</i>	15 / 60
The Pinot Project Pinot Grigio <i>Columbia Valley, WA</i>	13 / 70**
Chalk Hill Chardonnay <i>Sonoma, CA</i>	15 / 85**
Fritz Willi Riesling <i>Mosel, GER</i>	16 / 64
La Morandina Moscato d'Asti <i>Piedmont, ITA</i>	13 / 52

rosé

Sabine Rosé <i>Provence, FRA</i>	14 / 78**
Whispering Angel Rosé <i>Provence, FRA</i>	17 / 68

red

Sean Minor Pinot Noir <i>American Canyon, Napa County, CA</i>	14 / 78**
Gran Passione Rosso <i>Veneto, ITA</i>	16 / 90**
Daou Pessimist Red Blend <i>Paso Robles, CA</i>	15 / 85**
La Coux Côtes-du-Rhône <i>Rhône Valley, FRA</i>	14 / 78**
Tribute Cabernet Sauvignon <i>Sonoma, CA</i>	13 / 70**

sparkling

Indigenous Prosecco <i>Veneto, ITA</i>	16 / 64
Nicolas Feuillatte Brut Champagne <i>Champagne, FRA</i>	20 / 80
Bouvet Brut Rosé <i>Loire Valley, FRA</i>	14 / 52

**Liter

brews

bottles & cans

High Noon <i>peach or pineapple, hard seltzer, 5% ABV</i>	6
West Sixth Cerveza <i>Mexican-style lager, 4.6% ABV</i>	6
Cigar City Jai Alai <i>IPA, 7.5% ABV</i>	6
Guinness <i>Irish Stout, 4.2% ABV</i>	6
Michelob Ultra	5
Miller Lite	5
Athletic Upside Dawn <i>non-alcoholic golden</i>	5

drafts

Scrimshaw <i>Pilsner, 4.5% ABV</i>	8
Seasonal Cider <i>rotating</i>	8
West Side <i>rotating</i>	8
Country Boy <i>rotating</i>	8
Rhinegeist <i>rotating</i>	8
Lexington Ale <i>rotating</i>	8
50 West <i>rotating</i>	8

love bourbon?

Take one of your favorite
HOTEL COVINGTON
barrel picks home today.

