



— HOTEL COVINGTON —

## BRUNCH

<p><b>CVG*</b> 20 <i>two eggs any style, beef fat breakfast potatoes, choice of toast (sourdough, honey wheat, biscuit, or english muffin), choice of meat (bacon, goetta, or chicken sausage)</i></p> <p><b>Seasonal Frittata</b> 24 <i>chicken sausage, fingerling potatos, asparagus, green onions, cheddar cheese</i></p> <p><b>Breakfast Sandwich</b> 18 <i>Texas toast, bacon, fried egg, caramelized onions, cheddar, honey mustard, breakfast potatoes</i></p> <p><b>Kentucky Farmer's Omelette</b> veg 20 <i>sautéed spinach, tomato confit, gruyere cheese, green goddess, breakfast potatoes</i></p> <p><b>Porkopolis Omelette</b> 20 <i>Glier's goetta, smoked local ham, Wisconsin cheddar, breakfast potatoes</i></p> <p><b>Buttermilk Pancakes</b> veg 16 <i>maple syrup *add blueberries - 2 / chocolate chips - 2</i></p> <p><b>Greek Yogurt</b> veg, gf 14 <i>house-made honey almond granola, berries</i></p>	<p><b>Caesar Salad*</b> 16 <i>romaine, croutons, caesar dressing</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>Bagel + Lox*</b> 22 <i>Bagelry plain or everything bagel, beet-cured salmon, whipped cream cheese, arugula, marinated red onion, chopped eggs, capers</i></p> <p><b>Avocado Toast</b> 16 <i>honey wheat, lemon oil, sea salt add egg* - 3</i></p> <p><b>Coppin's Brunch Burger</b> 26 <i>two 4 oz patties, cheddar, tomato jam, horseradish mayo, candied bacon, breakfast potatoes. add egg* - 3</i></p> <p><b>Breakfast Hash</b> 18 <i>beef fat potatoes, scrambled eggs, chorizo, pickled onions, crema, cotija</i></p> <p><b>Steak &amp; Eggs</b> 38 <i>10 oz sirloin, two eggs any style*, breakfast potatoes</i></p>	<p><b>Cinnamon Roll</b> 12 <i>vanilla bean, candied pecans</i></p> <p><b>B+G</b> 14 <i>black pepper biscuit, sausage gravy, scallions. add egg* - 3</i></p> <p><b>Parmesan Potato Tots</b> 14 <i>Coppin's famous golden potato tots served with chili garlic aioli</i></p> <p><b>Fresh Fruit</b> 7</p> <p><b>Two Eggs Any Style*</b> 7</p> <p><b>Beef Fat Breakfast Potatoes</b> 6 <i>confit shallots, smoked paprika</i></p> <p><b>Applewood Smoked Bacon</b> 7</p> <p><b>Gliers Goetta</b> 7</p> <p><b>Chicken Sausage</b> 8</p> <p><b>Toast+ Butter</b> 5 <i>biscuit, english muffin, sourdough, or honey wheat *ask your server about our house-made preserves</i></p> <p><b>Banana Bread</b> 12 <i>whipped maple butter</i></p>
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\*\*sub fruit for breakfast potatoes +\$2

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



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## Brunch Booze

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

Coppin's Mimosa 12  
*orange, pineapple, cranberry, or grapefruit*

Coppin's Mimosa Pitcher 45  
*bottle of sparkling wine, carafe of freshly-squeezed orange juice*

Coppin's Bloody Mary 16

## Zero Proof

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

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

Verde Lux 12  
*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 *whole, almond, oat*

Cappuccino 5 Iced Black Tea 4

Latte 6 Hot Tea 5

Americano 4 *English Breakfast*

Mocha 7 *Lavender Earl Grey*

Chai Tea Latte 7 *Moroccan Mint*

Matcha Tea Latte 7 *Orange Jasmine*

*Chamomile Flowers*

*Rooibos with Dried Berries*

## 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, Ginger Allspice bitters*

Nova Vita by Jamie Grauvogel 14  
*rum, mint, kiwi, lime, house-made kiwi orange sorbet*

Flora Spritz by Genesis Harris 14  
*prickly pear, Cincinnati gin, St. Germain, Chambord, lime, prosecco, seltzer*

The Philosopher by Robbie McMath 14  
*lemon, orange, honey, rhubarb, apricot, reposado tequila, orange flower water*

Lost Paradise by Chris Camp 14  
*coconut, lime, pineapple, mezcal, banana, blackstrap rum float*

Aurora by Lindsey Garber 16  
*raspberry shrub, limoncello, Tito's vodka, Italicus, Giffard Framboise*  
*Cocktail for a Cause | Tito's donates \$1 of every cocktail to a local charity of our choice*

Spring Manhattan 18  
*Old Bardstown Bottled-in-bond, blueberry, sage, Averna Amaro*

*All cocktails are thoughtfully crafted using house made and seasonal ingredients.*

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

*N - contains nuts*