



BRUNCH

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

**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



— HOTEL COVINGTON —

Brunch Booze

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

Coppin's Mimosa	12
<i>orange, pineapple, cranberry, or grapefruit</i>	
Coppin's Mimosa Pitcher	45
<i>bottle of sparkling wine, carafe of freshly-squeezed orange juice</i>	
Coppin's Bloody Mary	16

Zero Proof

Petal & Stem	8
<i>prickly pear, lime, rose water, seltzer</i>	
Helios	10
<i>orange, pineapple, raspberry shrub, lemon</i>	
Verde Lux	12
<i>lime, kiwi, orange, house-made sorbet, N/A sparkling wine</i>	

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>	

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

*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*