



— HOTEL COVINGTON —

## LUNCH

Parmesan Potato Tots	14	Coppin's Tomato Soup veg	14	Coppin's Turkey Club	20
<i>Coppin's famous golden potato tots served with chili garlic aioli</i>		<i>coconut milk, lemongrass, ginger, basil oil, croutons</i>		<i>turkey, cheddar, lettuce, bacon, tomato, avocado, onion, club sauce</i>	
Caesar Salad*	16	Triple Play veg	18	Chicken Sandwich	20
<i>romaine, croutons, caesar dressing</i>		<i>Texas toast, Wisconsin cheddar, Muenster cheese, tomato soup, arugula salad</i>		<i>Meunster cheese, roasted red peppers, fresh basil, local lettuce, basil aioli</i>	
Coppin's Salad* vegan, gf, N	16	Halloumi & Hummus Wrap	18	Veggie Burger veg	20
<i>Roothouse aquaponics lettuce, strawberries, herbs, hazelnuts and white balsamic vinaigrette</i>		<i>grilled halloumi, hummus, pickled onion, arugula, cucumber, tomato</i>		<i>quinoa and red beet patty, pickled onions, lettuce, tomato, jalapeño aioli</i>	
Crisp Wedge Salad* gf	16	Tuna Niçoise*	28	Italian	20
<i>crisp lettuce, ranch, blue cheese, Nueske bacon, red onion, tomato</i>		<i>fingerling potato, green bean, olive, soft egg</i>		<i>ham, salami, pepperoni, marinated red onions, provolone cheese, Calabrian pepper aioli on Sixteen Bricks focaccia</i>	
Cobb Salad* gf	18	Steak Frites	38	Coppin's Burger*	26
<i>romaine, ham, avocado, cheddar, hard-boiled egg, cherry tomato, red wine vinaigrette</i>		<i>6oz NY strip with crispy beef fat fries</i>		<i>two 4oz burgers, cheddar, lettuce, tomato, onion, pickle garlic aioli</i>	
+ chicken breast	12	Chocolate Chip Cookie	6	<i>All sandwiches served with crispy beef fat fries or simple arugula salad</i>	
+ Faroe Island salmon	18	<i>warm chocolate chip cookie, soft and gooey with rich melted chocolate throughout</i>			
+ steak	20				

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
<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>	

### Zero Proof

Petal & Stem	8
<i>prickly pear, lime, rose water, seltzer</i>	
Helios	10
<i>orange, pineapple, raspberry shrub, lemon</i>	
Verde Lux	10
<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>	

### Wines by the Glass

#### White

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

#### Rosé

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

#### Red

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

#### Sparkling

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

\*\* Liter