



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 potatoes, 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>two fried eggs, ham, Gruyère, honey garlic dijonaise, arugula, challah bun, 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 mushrooms, tomato confit, Gruyère cheese, breakfast potatoes</i>		<i>honey wheat, lemon oil, sea salt</i>		Two Eggs Any Style*	7
Porkopolis Omelette	20	<i>add egg* - 3</i>		Beef Fat Breakfast Potatoes	6
<i>Glier's goetta, smoked local ham, Wisconsin cheddar, breakfast potatoes</i>		Coppin's Brunch Burger	26	<i>confit shallots, smoked paprika</i>	
Buttermilk Pancakes	16	<i>two 4 oz patties, cheddar, tomato jam, horseradish mayo, candied bacon, breakfast potatoes. add egg* - 3</i>		Applewood Smoked Bacon	7
<i>maple syrup</i>		Breakfast Hash	18	Gliers Goetta	7
<i>*add blueberries - 2 / chocolate chips - 2</i>		<i>beef fat potatoes, scrambled eggs, chorizo, bell peppers, onions, crema, cotija</i>		Chicken Sausage	8
Greek Yogurt veg, gf	14	Steak & Eggs	38	Toast+Butter	5
<i>house-made honey almond granola, berries</i>		<i>10 oz sirloin, two eggs any style*, breakfast potatoes</i>		<i>biscuit, english muffin, sourdough, or honey wheat</i>	
				<i>*ask your server about our house-made preserves</i>	
				Pumpkin 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

Brunch Booze

Coppin's Mimosa	14
<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	Milk Options	
Espresso	4	<i>whole, almond, oat</i>	
Cortado	5		
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