



In 1907, John Coppin built Kentucky’s first concrete skyscraper to sell the best of what the world could ship to Covington. We cook the same way — the finest of what’s near, and what’s worth the distance.

Starters

Parmesan Potato Tots	14
<i>Coppin’s famous golden fried potato tots, chili garlic aioli</i>	
Trout Rillette	16
<i>smoked in-house, grilled sourdough</i>	
Cast-Iron Cornbread gf	12
<i>heirloom cornmeal, Pepe Saya cultured butter</i>	
Country Ham Board	22
<i>Kentucky country ham, chowchow, pimento fritters</i>	
Steak Tartare*	20
<i>classic tartare, egg, horseradish, capers, grilled sourdough</i>	
Meatballs	20
<i>ricotta, San Marzano, Parmigiano Reggiano, focaccia</i>	
Warm Burrata veg, N	22
<i>poached pear, pomegranate seeds, hazelnuts, olive oil, pomegranate molasses</i>	
½ Dozen Oysters*	28
<i>mignonette, cocktail sauce</i>	

Soups & Salads

French Onion Soup	14
<i>caramelized onion, Gruyère, sourdough</i>	
Wedge Salad gf	16
<i>buttermilk-ranch, bleu, bacon, red onion, tomato</i>	
Caesar Salad*	16
<i>romaine, brioche croutons, parmigiano</i>	
Winter Salad N	16
<i>Belgian endive, grapefruit and orange, maple walnut praline, quark, blackberry vinaigrette</i>	

Pasta

Bolognese	28
<i>beef & pork ragù, Parmigiano Reggiano</i>	
Gnocchi Fonduta N	26
<i>24 month aged Parmigiano Reggiano, Gruyère, pecorino</i>	
Bucatini al Limone veg	26
<i>Parmigiano Reggiano, chili flake, toasted bread crumbs</i>	

For the Table

The Coppin’s Reserve* gf (for two)	150
<i>36 oz bone-in Tomahawk, bone marrow butter, choice of two sides</i>	

Entrées

Steak Frites* gf	48	Seared Salmon* gf	38
<i>10oz sirloin, beef-fat fries, bone marrow butter, chimichurri</i>		<i>Sixty South salmon, beluga lentils, bacon, spinach, grain mustard beurre blanc</i>	
Half Roasted Chicken gf	38	Short Rib gf	42
<i>brined 36 hours, roasted garlic potato hash, broccolini, jus</i>		<i>braised 12 hours, celery, carrots, whipped mashed potato, demi-glace</i>	
Heritage Pork Chop* gf	38	Roasted Mushroom Ragout vegan	30
<i>Berkshire pork, 12 hour brine, braised white beans and greens</i>		<i>Shroomery blend, parsnip puree, horseradish gremolata</i>	
Coppin’s Burger	26		
<i>two 4 oz patties, aged cheddar, garlic aioli, beef-fat fries</i>			

Sides

Beef Fat Fries	Whipped Potatoes	Mac & Cheese	Crispy Brussels	Sautéed Mushrooms
<i>triple fried, garlic, parsley, sea salt</i>	<i>cultured butter, cream, chives</i>	<i>aged cheddar, gruyère, biscuit breadcrumb</i>	<i>guanciale, red onion</i>	<i>shroomery blend, thyme, garlic, brandy</i>
12	12	12	12	12

Coppin's built its name on the finest goods brought to Covington. We keep that standard, in the good company of the local farms, bakeries, and makers named here.

Sixteen Bricks Bakery • The Shroomery • Roothouse Aquaponics • Urban Stead Cheese

Dark Wood Farms • Nueske's • Broadbent's Ham • Marksbury Farm •

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	16	zero proof
Buffalo Trace, vanilla demerara, Trinity bitters, orange peel, cherry		
Liquid Knowledge	16	Petal & Stem
Four Roses single barrel, ginger, lime, soda, Ginger Allspice bitters		
Nova Vita by Jamie Grauvogel	14	prickly pear, lime,
rum, mint, kiwi, lime, house-made kiwi orange sorbet		rose water, seltzer
Flora Spritz by Genesis Harris	14	8
prickly pear, Cincinnati gin, St. Germain, Chambord, lime, prosecco, seltzer		
The Philosopher by Robbie McMath	14	Helios
lemon, orange, honey, rhubarb, apricot, reposado tequila, orange flower water		orange, pineapple,
Lost Paradise by Chris Camp	14	raspberry shrub, lemon
coconut, lime, pineapple, mezcal, banana, Blackstrap rum float		10
Aurora by Lindsey Garber	16	Verde Lux
raspberry shrub, limoncello, Tito's vodka, Italicus, Giffard Framboise		lime, kiwi, orange, house-made
Cocktail for a Cause Tito's donates \$1 of every cocktail to a local charity of our choice		sorbet, N/A sparkling wine
Manhattan	18	12
Old Bardstown Bottled-in-bond, blueberry, sage, Averna Amaro		

Wines by the Glass

white		red	
Famille Dubard Sauvignon Blanc	12/65**	Sean Minor Pinot Noir	14/78**
“Coeur Du Mont” FRA		American Canyon, Napa County, CA	
Hunky Dory Sauvignon Blanc	15/60	Gran Passione Rosso	16/90**
Marlborough, NZ		Ventelo, ITA	
The Pinot Project Pinot Grigio	13/70**	Daou Pessimist Red Blend	15/85**
Columbia Valley, WA		Paso Robles, CA	
Chalk Hill Chardonnay	15/85**	Vezzi Barbera	14/78**
Sonoma, CA		Piedmont, ITA	
Fritz Willi Riesling	16/64	Tribute Cabernet Sauvignon	13/70**
Mosel, GER		Sonoma, CA	
La Morandina Moscato d’Asti	13/52	Shania Red Blend*	12*
Piedmont, ITA		CA alchohol removed	
Sea Monster White Blend*	10*		
CA alchohol removed			
rosé		sparkling	
Sabine Rosé	14/78**	Indigenous Prosecco	12/65**
Provence, FRA		Veneto, ITA	
Whispering Angel Rosé	17/68	Nicolas Feuillatte Brut Champagne	20/80
Provence, FRA		Champagne, FRA	
		Bouvet Brut Rosé	14/52
		Loire Valley, FRA	
		FRE Sparkling*	10*
		CAL alchohol removed	

Brews

bottles & cans		drafts	
High Noon	6	Scrimshaw	8
peach or pineapple, hard seltzer, 5% ABV		Pilsner, 4.5% ABV	
West Sixth Cerveza	6	Seasonal Cider	8
Mexican-style lager, 4.6% ABV		rotating	
Cigar City Jai Alai	6	West Side	8
IIPA, 7.5% ABV		rotating	
Guinness	6	Country Boy	8
Irish Stout, 4.2% ABV		rotating	
Michelob Ultra	5	Rhinegeist	8
Miller Lite	5	rotating	
Athletic Upside Dawn	5	Lexington Ale	8
non-alcoholic golden		rotating	
		50 West	8
		rotating	