BUILT 1907 · EST. 2018

Coppin's

HOTEL COVINGTON

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
Coppin's famous golden fried potato tots, chili garlic aioli

Trout Rillette 16
smoked in-house, grilled sourdough

Cast-Iron Cornbread *gf* 12
heirloom cornmeal, Pepe Saya cultured butter

Country Ham Board 22
Kentucky country ham, chowchow, pimento fritters

Steak Tartare* 20
classic tartare, egg, horseradish, capers, grilled sourdough

Meatballs 20
ricotta, San Marzano, Parmigiano Reggiano, focaccia

Warm Burrata *veg, N* 22
poached pear, pomegranate seeds, hazelnuts, olive oil, pomegranate molasses

½ Dozen Oysters* 28
mignonette, cocktail sauce

Soups & Salads

French Onion Soup 14
caramelized onion, Gruyère, sourdough

Wedge Salad *gf* 16
buttermilk-ranch, bleu, bacon, red onion, tomato

Caesar Salad* 16
romaine, brioche croutons, parmigiano

Winter Salad *N* 16
Belgian endive, grapefruit and orange, maple walnut praline, quark, blackberry vinaigrette

Pasta

Bolognese 28
beef & pork ragù, Parmigiano Reggiano

Gnocchi Fonduta 26
24 month aged Parmigiano Reggiano, Gruyère, pecorino

Bucatini al Limone *veg* 26
Parmigiano Reggiano, chili flake, toasted bread crumbs

For the Table

The Coppin's Reserve* *gf (for two)* 125
36 oz bone-in Tomahawk, bone marrow butter, choice of two sides

Entrées

Steak Frites* *gf* 48
10oz sirloin, beef-fat fries, bone marrow butter, chimichurri

Half Roasted Chicken *gf* 38
brined 36 hours, roasted garlic potato hash, broccolini, jus

Heritage Pork Chop* *gf* 38
Berkshire pork, 12 hour brine, braised white beans and greens

Coppin's Burger 26
two 4 oz patties, aged cheddar, garlic aioli, beef-fat fries

Seared Salmon* *gf* 38
Sixty South salmon, beluga lentils, bacon, spinach, grain mustard beurre blanc

Short Rib *gf* 42
braised 12 hours, celery, carrots, whipped mashed potato, demi-glace

Roasted Mushroom Ragout *vegan* 30
Shroomery blend, parsnip puree, horseradish gremolata

Sides

Beef Fat Fries — *triple fried, garlic, parsley, sea salt* — 12

Whipped Potatoes — *cultured butter, cream, chives* — 12

Mac & Cheese — *aged cheddar, gruyère, biscuit breadcrumb* — 12

Crispy Brussels — *guanciale, red onion* — 12

Sautéed Mushrooms — *shroomery blend, thyme, garlic, brandy* — 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

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
Buffalo Trace, vanilla demerara, Trinity bitters, orange peel, cherry

Coppin's Seasonal Manhattan 18
Maple-infused New Riff Single Barrel Rye, Averna Amaro, Blackstrap bitters

Liquid Knowledge 16
Four Roses single barrel, ginger, lime, soda, ginger allspice bitters

Omertà *by Miranda Walton* 16
New Riff barrel aged gin, Domaine De Canton, apple spice syrup, prosecco

April Flowers *by Genesis Harris* 14
Kasama rum, housemade hibiscus licquer, Solerno, lime, Blackstrap bitters, ginger allspice bitters

Cosa Nostra *by Casey Jones* 14
Corazon Reposado, China China, Crème de Mûre, blackberry purée, lime

Moe Money *by Chris Camp* 15
Bombay Sapphire gin, Ten to One white rum, Velvet Falernum, lemon bitters coconut-pomegranate ice

Brink's Alibi *by Jamie Grauvogel N* * 16
Tito's vodka, Rivulet pecan liqueur, Fratello, butter pecan simple, whole egg
Cocktail for a Cause | Tito's donates $1 of every cocktail to a local charity of our choice

zero proof

The Sleeping Sheriff *N*
apple spice syrup, Black Walnut Bitters, Goslings Ginger Beer, cranberry
10

Kingpin Clark
blackberry syrup, ginger, rosemary, vanilla simple, soda water
8

Wines by the Glass

white

Famille Dubard Sauvignon Blanc 12/65**
"Coeur Du Mont" FRA

Hunky Dory Sauvignon Blanc 15/60
Marlborough, NZ

The Pinot Project Pinot Grigio 13/70**
Columbia Valley, WA

Chalk Hill Chardonnay 15/85**
Sonoma, CA

Fritz Willi Riesling 16/64
Mosel, GER

La Morandina Moscato d'Asti 13/52
Piedmont, ITA

Sea Monster White Blend* 10*
CA alchohol removed

rosé

Sabine Rosé 14/78**
Provence, FRA

Whispering Angel Rosé 17/68
Provence, FRA

red

Sean Minor Pinot Noir 14/78**
American Canyon, Napa County, CA

Gran Passione Rosso 16/90**
Veneto, ITA

Daou Pessimist Red Blend 15/85**
Paso Robles, CA

Vezzi Barbera 14/78**
Piedmont, ITA

Tribute Cabernet Sauvignon 13/70**
Sonoma, CA

Shania Red Blend* 12*
CA alchohol removed

sparkling

Indigenous Prosecco 12/65**
Veneto, ITA

Nicolas Feuillatte Brut Champagne 20/80
Champagne, FRA

Bouvet Brut Rosé 14/52
Loire Valley, FRA

FRE Sparkling* 10*
CA alchohol removed

Brews

bottles & cans

High Noon 6
peach or pineapple, hard seltzer, 5% ABV

West Sixth Cerveza 6
Mexican-style lager, 4.6% ABV

Cigar City Jai Alai 6
IPA, 7.5% ABV

Guinness 6
Irish Stout, 4.2% ABV

Urban Artifact Gadget 6
Fruited Sour, 8.0% ABV

Michelob Ultra 5

Miller Lite 5

Athletic Upside Dawn 5
non-alcoholic golden

drafts

Scrimshaw 8
Pilsner, 4.5% ABV

Seasonal Special 8
rotating

West Side 8
rotating

Country Boy 8
rotating

Rhinegeist 8
rotating

Lexington Ale 8
rotating

50 West 8
rotating