lakeside BRUNCH

EVERY SUNDAY 10:00 A.M. – 2:00 P.M.

COMPLIMENTARY CARAMEL ROLL

available to go 9

CōV CRAB CAKE BENEDICT 32
lump crab, poached eggs, spinach, hollandaise

CLASSIC EGGS BENEDICT 23
poached eggs, smoked ham, hollandaise

BISCUITS AND GRAVY 18
cheddar herb biscuits, sausage gravy

V CōV QUICHE 19
lemon ricotta, peperonata, roasted tomatoes, served with a cucumber salad

GF V GARDEN OMELET 20
grilled asparagus, roasted mushrooms, caramelized onion, provolone

GF HAM AND CHEESE OMELET 20
smokey ham, aged cheddar cheese

BREAKFAST BURRITO 18
crispy hash browns, roast corn and black bean salsa, american cheese, ranchero sauce

CōV BREAKFAST 19
two eggs any style, bacon or sausage, loaded hash brown

BREAKFAST FLATBREAD 22
scrambled eggs, bacon, sausage, spinach, mozzarella, tomato

PRIME RIB HASH 25
poached eggs, fried potatoes, gruyère, caramelized onions, béarnaise

SMOKED SALMON SCRAMBLE 26
grilled sourdough, crème fraîche, caviar

STEAK AND EGGS 42
8oz hanger steak, hash browns, fried eggs, caramelized peppers and onions

GF HUEVOS RANCHEROS 22
ranchero sauce, tostadas, scrambled eggs, carnitas, queso fresco

CHICKEN AND WAFFLES 22
buttermilk chicken, sausage gravy, maple syrup

CREPES MONTE CRISTO 21
ham, gruyère, raspberry mustard, fresh berries

BREAKFAST SANDWICH 21
two eggs, american, sliced tomato, spinach, spicy mayo, choice of bacon, sausage, avocado

Brunch Sides

BREAKFAST POTATOES / 8

BUTTERMILK PANCAKE OR BELGIAN WAFFLE / 7
add berries 3

HASH BROWNS / 12

SAUSAGE / 8

BACON / 8

Salads

CLASSIC CAESAR 22
crisp chopped romaine, white anchovies, shaved parmesan, garlic croutons

BLUE CHEESE WEDGE 22
baby iceberg, roasted tomatoes, bacon, pickled red onion, hard cooked egg

V KALE SALAD 22
chevre stuffed dates, mixed berries, candied walnuts, limoncello vinaigrette

WILD RICE GRAIN BOWL 23
butternut squash, apple, shaved brussels, pecans, cranberries, white wine maple vinaigrette

ROASTED BABY BEETS 23
barrel aged feta, marcona almond crumble

GF CōV "CHOPPED" SALAD 24
pulled chicken, crispy bacon, red onion, soppressata, provolone, tomato, egg, olives, italian herb vinaigrette

grilled to enhance your salad
add: chicken breast 10 steak 24 salmon 23 jumbo shrimp 20

GF Gluten Free V Vegetarian

*Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.
An 18% gratuity charge will be added for parties of 7 or more.

Starters

GF WOOD–FIRED CHICKEN WINGS 22
simply grilled or buffalo style, blue cheese dressing

V BUFFALO CAULIFLOWER 19
crispy cauliflower, blue cheese crumbles, house ranch

CōV JUMBO LUMP CRAB CAKE 30
old bay butter, creole mayo

BUTTERMILK FRIED CALAMARI 19
marinara, lemon mayo, gremolata

LOBSTER GUACAMOLE 31
cilantro, cucumber, apple, jicama slaw

GF V WOOD-FIRED ARTICHOKES 19
steak butter, lemon mayo

SPINACH HOT BREAD 18
mozzarella, calabrian chilies, sourdough boule

ROASTED MUSHROOM AND SQUASH FLATBREAD 22
shaved brussels, truffled pecorino

SMOKED CHICKEN FLATBREAD 22
marinara, bacon, spinach, roasted tomato, mozzarella, lemon mayo

ITALIAN SAUSAGE FLATBREAD 22
mozzarella, provolone, marinara, red onion, oregano

NEW ENGLAND CLAM CHOWDER 9/18
served daily cup / bowl

Lunch Specialties

served with choice of fries, cup of daily soup, side salad or fruit
substitute clam chowder 3

LOBSTER ROLL 35
old bay bun, tarragon, mayo, lemon

PASTRAMI ON RYE 28
house smoked, sauerkraut, gruyère, thousand island, deli mustard

FRENCH DIP AU JUS* 36
thinly shaved eye of ribeye served rare, horseradish sauce, toasted baguette

TURKEY CRANBERRY SANDWICH 22
whole wheat bread, cranberry and caramelized onion jam, gruyère cheese, iceberg lettuce, mayo

CōV BURGER* 23
CōV's exclusive fresh blend, american cheese, shredded lettuce, bread and butter pickles, dijonaise

Shareable Sides

ROASTED BRUSSELS SPROUTS 15
gruyère, cream, bacon, breadcrumb

V WOOD-GRILLED VEGETABLES 15
harissa, yogurt date dressing

HASH BROWNS 12
flash fried, three cheese blend, jam

MAC AND CHEESE 14
bacon, parmesan breadcrumb add lobster 18

GRILLED BUTTERNUT SQUASH 14
almond molé, maple glaze, tajin

GF SMASHED FINGERLING POTATOES 12
blue cheese dressing, fried parsley

GF V WOOD-FIRED CAULIFLOWER 15
charred scallion, chilies, mayo, truffled pecorino

TRUFFLE FRIES 15
parmesan, béarnaise, lemon aioli

accepting reservations

THE LAKE ROOM

PRIVATE DINING SPACE

Please call 612.562.7744 for more information.

Please note: a 5% paper/plastic charge will be added to all to go orders.
CōV requests that no outside food or drink be brought into the bar, patio, restaurant, or the Private Dining Room. In situations where an outside dessert or beverage is required, an extra service charge – such as a plating or corking fee – will be added to the check.