

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	
✓ CōV QUICHE 19	
lemon ricotta, peperonata, roasted tomatoes, served with a cucumber salad	
GF ✓ GARDEN OMELET 20	
grilled asparagus, roasted mushrooms, caramelized onion, provolone	
BREAKFAST BURRITO 18	
scrambled eggs, crispy hash browns, roast corn and black bean salsa, cheddar, 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	
GF HUEVOS RANCHEROS 22	
ranchero sauce, tostadas, scrambled eggs, carnitas, queso fresco	
CHICKEN AND WAFFLES 22	
buttermilk chicken, hot honey butter, maple syrup	
CREPES MONTE CRISTO 21	
shaved ham, gruyère, raspberry mustard, fresh berries	
BREAKFAST SANDWICH 21	
two eggs, american, sliced tomato, spinach, spicy mayo, choice of bacon, sausage, avocado	

Brunch Sides

GREEK YOGURT AND GRANOLA / 6	FRESH CROISSANT / 5
CREPES AND BERRIES / 9	HASH BROWNS / 12
BUTTERMILK PANCAKE OR BELGIAN WAFFLE / 7	

Salads

CLASSIC CAESAR 14/22	
crisp chopped romaine, white anchovies, shaved parmesan, garlic croutons	
BLUE CHEESE WEDGE 14/22	
baby iceberg, roasted tomatoes, bacon, pickled red onion, hard cooked egg	
✓ KALE SALAD 14/22	
chevre stuffed dates, mixed berries, candied walnuts, poppyseed vinaigrette	
SPRING PEAS & BURRATA 14/22	
sugarsnaps, pea shoots, mint, limoncello vinaigrette	
GRAIN BOWL 24	
heirloom quinoa, sunflower seeds, shaved carrots, roasted beets, baby kale, feta vinaigrette	
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 salmon 23 jumbo shrimp 20

GF Gluten Free ✓ 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	
✓ 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 ✓ WOOD-FIRED ARTICHOKE 19	
steak butter, lemon mayo	
HOUSE SMOKED SALMON 24	
pickled red onion, fried capers, honey mustard cream cheese, grilled crostini	
SWEET CORN DIP 18	
sourdough boule, bacon, cotija, tortilla chips	
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	
MAHI SANDWICH 25	
jerk spiced, lettuce, tomato, pineapple mayo	
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	
lemon, mayo, parmesan, chili crisp	
✓ WOOD-GRILLED VEGETABLES 15	
harissa, yogurt date dressing	
MAC AND CHEESE 14	
bacon, parmesan breadcrumb add lobster 18	
GF ✓ WOOD-FIRED CAULIFLOWER 15	
charred scallion, chilies, mayo, truffled pecorino	
TRUFFLE FRIES 15	
parmesan, béarnaise, lemon aioli	

join us for
HAPPY HOUR

MON-FRI 3-6PM • SAT 10AM-4PM
IN THE BAR

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.