

lakeside BRUNCH

EVERY SUNDAY 10:00 A.M. – 2:00 P.M.

COMPLIMENTARY CARAMEL ROLL

available to go 10

CôV CRAB CAKE BENEDICT	33
lump crab, poached eggs, spinach, hollandaise	
CLASSIC EGGS BENEDICT	24
poached eggs, smoked ham, hollandaise	
V CÔV QUICHE	20
lemon ricotta, peperonata, roasted tomatoes, served with a cucumber salad	
GF V GARDEN OMELET	21
grilled asparagus, roasted mushrooms, caramelized onion, provolone	
BREAKFAST BURRITO	19
scrambled eggs, crispy hash browns, roast corn and black bean salsa, cheddar, ranchero sauce	
CôV BREAKFAST	20
two eggs any style, bacon or sausage, loaded hash brown	
BREAKFAST FLATBREAD	23
scrambled eggs, bacon, sausage, spinach, mozzarella, tomato	
PRIME RIB HASH	26
poached eggs, fried potatoes, gruyère, caramelized onions, béarnaise	
SMOKED SALMON SCRAMBLE	27
grilled sourdough, crème fraîche, caviar	
GF HUEVOS RANCHEROS	23
ranchero sauce, tostadas, scrambled eggs, carnitas, queso fresco	
CHICKEN AND WAFFLES	23
buttermilk chicken, hot honey butter, maple syrup	
CREPES MONTE CRISTO	22
shaved ham, gruyère, raspberry mustard, fresh berries	
BREAKFAST SANDWICH	22
two eggs, american, sliced tomato, spinach, spicy mayo, choice of bacon, sausage, avocado	

Brunch Sides

GREEK YOGURT AND GRANOLA / 7
FRESH CROISSANT / 6
BUTTERMILK PANCAKE OR BELGIAN WAFFLE / 8
CREPES AND BERRIES / 10

Salads

CLASSIC CAESAR	15/24
crisp chopped romaine, white anchovies, shaved parmesan, garlic croutons	
BLUE CHEESE WEDGE	15/24
baby iceberg, roasted tomatoes, bacon, pickled red onion, hard cooked egg	
V KALE SALAD	15/24
poached pears, candied walnuts, goat cheese croutons, limoncello vinaigrette	
ROASTED BABY BEET SALAD	15/24
herbed feta vinaigrette, candied pistachio	
GRAIN BOWL	26
quinoa, cranberry, squash, apple, shaved brussels, white wine maple vinaigrette	
GF CÔV "CHOPPED" SALAD	26
pulled chicken, crispy bacon, red onion, soppressata, provolone, tomato, egg, olives, italian herb vinaigrette	

grilled to enhance your salad

add: chicken breast 11 salmon 24 jumbo shrimp 21

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	23
simply grilled or buffalo style, blue cheese dressing	
V BUFFALO CAULIFLOWER	20
crispy cauliflower, blue cheese crumbles, house ranch	
CôV JUMBO LUMP CRAB CAKE	32
old bay butter, creole mayo	
BUTTERMILK FRIED CALAMARI	21
marinara, lemon mayo, gremolata	
LOBSTER GUACAMOLE	33
cilantro, cucumber, apple, jicama slaw	
GF V WOOD-FIRED ARTICHOKEs	21
steak butter, lemon mayo	
CRISPY EGGPLANT	18
burrata, marinara, fried basil	
GRILLED CHICKEN LOLLIPOPS	23
korean bbq, toasted sesame seeds	
SMOKED CHICKEN FLATBREAD	23
marinara, bacon, spinach, roasted tomato, mozzarella, lemon mayo	
ITALIAN SAUSAGE FLATBREAD	23
mozzarella, provolone, marinara, red onion, oregano	
NEW ENGLAND CLAM CHOWDER	10/19
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	37
old bay bun, tarragon, mayo, lemon	
CUBAN SANDWICH	23
smoked pork, ham, swiss, house pickles, mustard, mayo	
FRENCH DIP AU JUS*	38
thinly shaved eye of ribeye served rare, horseradish sauce, toasted baguette	
TURKEY CRANBERRY SANDWICH	23
whole wheat bread, cranberry and caramelized onion jam, gruyère cheese, iceberg lettuce, mayo	
CôV BURGER*	25
CôV's exclusive fresh blend, american cheese, shredded lettuce, bread and butter pickles, dijonaise	

Shareable Sides

ROASTED BRUSSELS SPROUTS	16
lemon, mayo, parmesan, chili crisp	
V WOOD-GRILLED VEGETABLES	16
maple tahini, toasted walnut	
HASH BROWNS	14
flash fried, three cheese blend, jam	
MAC AND CHEESE	15
bacon, parmesan breadcrumb add lobster 18	
SMASHED FINGERLING POTATOES	14
nduja mayo, garlic, fresh herbs	
GF V WOOD-FIRED CAULIFLOWER	16
charred scallion, tajín mayo, truffled pecorino	
TRUFFLE FRIES	16
parmesan, béarnaise, lemon mayo	

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.
CôV 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.