

Lakeside BRUNCH

EVERY SUNDAY 10:00 A.M. – 2:00 P.M.

COMPLIMENTARY CARAMEL ROLL

available to go 7

CōV CRAB CAKE BENEDICT	33
country white bread, lump crab, poached eggs, spinach, hollandaise	
CLASSIC EGGS BENEDICT	25
english muffin, poached eggs, smoked ham, hollandaise	
V CōV QUICHE	22
lemon ricotta, seasonal vegetables, served with a cucumber salad	
GF V GARDEN OMELET	22
broccolini, roasted mushrooms, caramelized onion, cheddar	
BREAKFAST BURRITO	22
scrambled eggs, crispy hash browns, black bean salsa, cheddar, ranchero sauce	
CōV BREAKFAST	21
two eggs any style, bacon or sausage, cheesy hash, toast	
BREAKFAST FLATBREAD	24
scrambled eggs, bacon, sausage, spinach, mozzarella, tomato, lemon aioli	
BISCUITS AND GRAVY	24
butter milk biscuits, breakfast sausage gravy, poached egg	
SMOKED SALMON SCRAMBLE	28
grilled sourdough, crème fraîche, salmon roe	
GF HUEVOS RANCHEROS	24
ranchero sauce, tostadas, scrambled eggs, carnitas, queso fresco	
CHICKEN AND WAFFLES	24
butter milk fried chicken, hot honey	
BUTTERMILK WAFFLE SANDWICH	24
butter milk waffle, shaved ham, provolone, american, maple syrup	
BREAKFAST SANDWICH	23
two eggs, american, sliced tomato, spinach, country white bread, spicy mayo, choice of bacon, sausage, avocado	

Brunch Sides

BACON	9
SAUSAGE	9
FRUIT	7
BISCUIT	9
BUTTERMILK PANCAKE	9
BELGIAN WAFFLE	9
HASH BROWNS	14
three cheese blend	

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.

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	
CōV 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 ARTICHOKE	21
steak butter, lemon mayo	
GF GRILLED CHICKEN LOLLIPOPS (4)	19
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	
PHILADELPHIA CHEESESTEAK	27
sliced sirloin, grilled onions and peppers, sharp provolone, soft roll	
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	
CōV BURGER*	25
CōV's exclusive fresh blend, american cheese, shredded lettuce, bread and butter pickles, dijonaise	

Salads

CLASSIC CAESAR	15/24
romaine, white anchovies, shaved parmesan, garlic croutons	
GF 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	
GF V BIBB SALAD	15/24
herbed vinaigrette, marcona almonds, ricotta salata cheese	
GRAIN BOWL	26
quinoa, cranberry, squash, apple, shaved brussels, white wine maple vinaigrette	
GF CōV "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 13 salmon 24 jumbo shrimp 22

Shareable Sides

ROASTED BRUSSELS SPROUTS	16
lemon, mayo, parmesan, chili crisp	
V WOOD-GRILLED VEGETABLES	16
maple tahini, toasted walnut	
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	

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.