

Lakeside BRUNCH

Benedicts

CōV CRAB CAKE*	33
english muffin, lump crab, poached eggs, spinach, hollandaise	
CLASSIC EGGS*	25
english muffin, poached eggs, smoked ham, hollandaise	
SMOKED SALMON*	26
english muffin, poached eggs, smoked salmon, chipotle hollandaise	
VEGGIE*	25
english muffin, poached eggs, avocado, spinach, tomato, béarnaise	

Brunch Specialties

CōV QUICHE	22
lemon ricotta, tomato, peppernata, served with a cucumber salad	
GARDEN OMELET	22
asparagus, roasted mushrooms, caramelized onion, cheddar	
BREAKFAST BURRITO	24
scrambled eggs, crispy hash browns, corn and black bean salsa, cheddar, with a choice of bacon, sausage, avocado	
CōV BREAKFAST	24
two eggs any style, bacon or sausage, creamy hashbrowns, toast	
BREAKFAST FLATBREAD	24
scrambled eggs, bacon, sausage, spinach, mozzarella, tomato, lemon aioli	
AVOCADO TOAST	24
savory herb salad, egg, arugula, sesame seeds, CōV hot honey, side of fresh fruit	
SMOKED SALMON SCRAMBLE	28
grilled sourdough, crème fraîche, salmon roe	
HUEVOS RANCHEROS	24
ranchero sauce, tostadas, scrambled eggs, feta choice of chorizo or chicken	
CHICKEN AND WAFFLES	24
buttermilk fried chicken, hot honey	
BREAKFAST SANDWICH	23
two eggs, american, sliced tomato, spinach, country white bread, spicy mayo, choice of bacon, sausage, avocado	
BUTTERMILK PANCAKES	20
whipped butter, maple syrup	
BELGIAN WAFFLES	20
whipped butter, maple syrup	

pancake and waffle enhancements • 4
nutella • fresh berries • peanut butter • bananas

Brunch Sides

BACON	9
SAUSAGE	9
FRUIT	7
CROISSANT	9
CARAMEL ROLL	7
CREAMY HASH BROWN HOTDISH	14

join us for HAPPY HOUR

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

accepting reservations THE LAKE ROOM

PRIVATE DINING SPACE
Please call 612.562.7744 for more information.

Please inform your server of any dietary restrictions.

*Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.

A 20% gratuity charge will be added for parties of 7 or more.

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.

Starters

WOOD-FIRED CHICKEN WINGS	24
dry rub grilled or buffalo style, blue cheese dressing	
BUFFALO CAULIFLOWER	20
crispy cauliflower, blue cheese crumbles, house ranch	
CōV JUMBO LUMP CRAB CAKE	36
old bay butter, creole aioli	
BUTTERMILK FRIED CALAMARI	22
marinara, lemon aioli	
LOBSTER GUACAMOLE	35
fresh maine lobster, tomato, onion, cilantro	
HOUSE-SMOKED SALMON	26
house-smoked king salmon, pickled red onion, capers, honey mustard cream cheese	
WOOD-FIRED ARTICHOKE	22
steak butter, lemon aioli	

Lunch Specialties

served with choice of fries, cup of daily soup, side salad or fruit

CōV BURGER*	22
wagyu butter burger, caramelized onions, shredded lettuce, tomato, american cheese, bistro sauce, brioche bun	
CōV STEAK SANDWICH*	34
prime tenderloin, red peppers, onions, provolone, horseradish cream, baguette, served pink or no pink	
FRENCH DIP AU JUS*	38
smoked wagyu eye of round, thinly sliced, horseradish sauce, toasted baguette, served rare	
CONNECTICUT LOBSTER ROLL	35
butter poached maine lobster, celery, chive, parsley, toasted old bay split top bun	
CHAMPPS BUFFALO CHICKEN	23
marinated chicken, shredded lettuce, tomato, blue cheese crumbles, blue cheese dressing, buffalo sauce, brioche bun	
TURKEY CRANBERRY SANDWICH	24
whole wheat bread, house-smoked turkey breast, cranberry onion jam, gruyère cheese, iceberg lettuce, aioli	
MARGHERITA FLATBREAD	23
roasted tomato, marinara, mozzarella, aged balsamic	
SMOKED CHICKEN FLATBREAD	23
marinara, bacon, spinach, roasted tomato, mozzarella, lemon aioli	
ITALIAN SAUSAGE FLATBREAD	23
mozzarella, provolone, marinara, red onion, oregano	

Soup & Salads

NEW ENGLAND CLAM CHOWDER	7/14
served daily cup / bowl	
DAILY SOUP	7/14
cup / bowl	
CLASSIC CAESAR	23
romaine, white anchovies, shaved parmesan, garlic croutons	
BLUE CHEESE WEDGE	23
baby iceberg, roasted tomatoes, bacon, pickled red onion, egg	
SESAME ASIAN SALAD	23
sesame peanut dressing, romaine, mixed greens, red bell pepper, wontons, carrots, cilantro	
BABY BEET SALAD	24
ricotta salata, candied walnuts, pomegranate, sherry vinaigrette	
GRAIN BOWL	26
barley, quinoa, cucumber, wild, rice, almonds, arugula, grilled pineapple, citrus vinaigrette	
CōV "CHOPPED" SALAD	25
pulled chicken, crispy bacon, red onion, soppressata, provolone, tomato, egg, olives, italian herb vinaigrette	
add: chicken breast 13 salmon 22 jumbo shrimp 22	

Shareable Sides

CRISPY BRUSSELS SPROUTS	16
chili crisp, lemon, parmesan	
GRILLED ASPARAGUS	16
bearnaise, toasted breadcrumbs	
MAC AND CHEESE	16
bacon, parmesan breadcrumb add lobster 18	
SMASHED FINGERLINGS	16
chimichurri, parmesan	
TRUFFLE FRIES*	16
parmesan, béarnaise, lemon aioli	