

lakeside BRUNCH

Benedicts

served with side cucumber salad or fruit

CōV CRAB CAKE*	37
english muffin, lump crab, poached eggs, spinach, hollandaise	
CLASSIC EGGS*	29
english muffin, poached eggs, smoked ham, hollandaise	
SMOKED SALMON*	30
english muffin, poached eggs, smoked salmon, chipotle hollandaise	
VEGGIE*	29
english muffin, poached eggs, avocado, spinach, tomato, béarnaise	

Brunch Specialties

CōV LOBSTER QUICHE	26
lemon ricotta, tomato, peppernata, lobster veloute, fresh Maine lobster <i>served with a side of cucumber salad or fruit</i>	
GARDEN OMELET	22
asparagus, roasted mushrooms, caramelized onion, cheddar	
HAM & CHEESE OMELET	24
shaved hickory smoked ham, cheddar, provolone	
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 <i>choice of carnitas or chicken</i>	
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	
CōV PARFAIT	19
greek yogurt, seasonal fruit, berries, honey, house made granola	
BUTTERMILK PANCAKES	20
whipped butter, maple syrup	
BELGIAN WAFFLES	20
whipped butter, maple syrup	
<i>pancake and waffle enhancements • 4</i> nutella • fresh berries • peanut butter • bananas	

Brunch Sides

BACON	9
SAUSAGE	9
FRUIT	7
PASTRY BASKET	12
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.

For guests sharing an entrée, the kitchen will gladly split and plate your meal individually for a \$3.00 split-plate fee, which includes full accompaniments.

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.

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	37
old bay butter, creole aioli	
BUTTERMILK FRIED CALAMARI	24
marinara, lemon aioli	
LOBSTER GUACAMOLE	35
fresh maine lobster, tomato, onion, cilantro	
HOUSE-SMOKED SALMON	26
brown sugar-cured house-smoked king salmon, pickled red onion, capers, fresh fruit, hot honey sauce	
WOOD-FIRED ARTICHOKEs	22
steak butter, lemon aioli	
TRUFFLE FRIES	16
parmesan, lemon aioli	

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	
TOMATO CUCUMBER SALAD	23
arugula, tomatoes, cucumbers, red onion, feta cheese, dill, mint, lemon herb vinaigrette	
BABY KALE SALAD	24
baby kale, arugula, orange supreme, blackberry, goat cheese, pecans, sherry vinaigrette	
GRAIN BOWL SALAD	26
barley, quinoa, cucumber, wild rice, almonds, arugula, grilled pineapple, citrus vinaigrette	
CōV "CHOPPED" SALAD	24
crispy bacon, red onion, soppressata, provolone, tomato, egg, olives, italian herb vinaigrette	
CHEF'S SEASONAL SALAD	MP
<i>add: chicken breast 13 salmon 22 jumbo shrimp 22 steak 24</i>	

Sandwiches

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

CōV BURGER*	23
wagyu butter burger, caramelized onion, american cheese, shredded lettuce, bistro sauce, dill pickle, brioche bun	
SOUTHERN FRIED CRISPY CHICKEN	23
crispy fried chicken, pimento cheese spread, bacon, pickles, spicy mayo, brioche bun	
FRENCH DIP AU JUS*	30
smoked wagyu eye of round, thinly sliced, horseradish sauce, toasted baguette, served rare	
CONNECTICUT LOBSTER ROLL	39
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
cranberry and caramelized onion jam, gruyère cheese, lettuce, mayo, whole wheat bread	

Flatbreads

MARGHERITA FLATBREAD	23
roasted tomato, marinara, mozzarella, parmesan, balsamic glaze	
PEPPERONI & HOT HONEY FLATBREAD	23
mozzarella, parmesan, marinara, crushed red pepper	
ITALIAN SAUSAGE FLATBREAD	23
mozzarella, provolone, marinara, red onion, oregano	

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.