lakeside BRUNCH

Classics

served with side cucumber salad or fruit

CōV LOBSTER QUICHE 28
lemon ricotta, tomato, peppernata, lobster velouté, fresh maine lobster

GARDEN OMELET 22
asparagus, roasted mushrooms, caramelized onion, cheddar

HAM & CHEESE OMELET 24
shaved hickory smoked ham, cheddar, provolone

MEAT LOVERS OMELET 26
bacon, breakfast sausage, hickory smoked ham, cheddar

CōV BREAKFAST 20
two eggs any style, bacon or sausage, creamy hashbrowns

AVOCADO TOAST 18
herb salad, egg, arugula, sesame seeds, pepitas, hot honey

Benedicts

served with side cucumber salad or fruit

CLASSIC* 24
english muffin, poached eggs, smoked ham, hollandaise

CōV CRAB CAKE* 34
english muffin, lump crab, poached eggs, spinach, hollandaise

VEGGIE* 22
english muffin, poached eggs, avocado, spinach, tomato, béarnaise

Specialties

BREAKFAST BURRITO 18
scrambled eggs, crispy hash browns, corn and black bean salsa, cheddar, choice of bacon, sausage, avocado

BREAKFAST FLATBREAD 20
scrambled eggs, bacon, sausage, spinach, mozzarella, tomato, lemon aioli

BREAKFAST SAMMY 16
scrambled eggs, american, sliced tomato, spinach, country white bread, spicy mayo, choice of bacon, sausage, avocado

BREAKFAST TACOS 16
flour tortilla, scrambled eggs, pico, pickled onion, spicy mayo, cotija cheese, choice of bacon or sausage

CHICKEN AND WAFFLE SLIDERS 16
fried chicken, bacon, bourbon maple glaze

HUEVOS RANCHEROS 22
ranchero sauce, tostadas, scrambled eggs, feta
choice of carnitas or chicken

STEAK AND EGGS 38
marinated 10oz hanger steak, breakfast potatoes, eggs any style, toast

Sides

SHORT STACK 16
three buttermilk pancakes, whipped butter, maple syrup

BELGIAN WAFFLE 12
whipped butter, maple syrup

TWO EGGS ANY STYLE 4

BACON 8

SAUSAGE 8

CREAMY HASH BROWNS 10

FRUIT 6

PARFAIT 12

TOAST 3

pancake and waffle enhancements • 3
chocolate chips • nutella • peanut butter & bananas
fresh berries • blueberry compote

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.
Please note: a 5% paper/plastic charge will be added to all to go orders.
A 20% gratuity charge will be added for parties of 7 or more.

Starters

CHICKEN WINGS 24
grilled dry rub or buffalo, blue cheese dressing

BUFFALO CAULIFLOWER 20
crispy cauliflower, blue cheese crumbles, house ranch

CōV CRAB CAKE 35
mango fresno vinaigrette, cucumber orange relish

CALAMARI 24
marinara, lemon aioli

HOUSE-SMOKED SALMON 26
brown sugar-cured house-smoked king salmon, pickled red onion, capers, fresh fruit, hot honey

LOBSTER GUACAMOLE 35
maine lobster, tomato, onion, cilantro

MUSSELS 24
white wine caper butter sauce, grilled crostini

KOREAN BBQ BEEF SKEWERS 26
marinated tenderloin, crimini mushrooms, kimchi aioli

WOOD-FIRED ARTICHOKES 22
steak butter, lemon aioli

TUNA TATAKI 28
seared ahi tuna, avocado, fresno peppers, poke sauce, wonton crisps

TRUFFLE FRIES 16
parmesan, lemon aioli

Soup & Salads

CLASSIC CAESAR 23
romaine, white anchovies, shaved parmesan, garlic croutons

CōV WEDGE 22
iceberg, blue cheese crumbles, bacon, smoked tomato jam, crouton crumble, blue cheese dressing

BEET SALAD 22
arugula, whipped goat cheese, spiced pistachios, orange, pickled mustard seeds, citrus vinaigrette

GRAIN BOWL SALAD 24
barley, quinoa, cucumber, wild rice, almonds, arugula, grilled pineapple, citrus vinaigrette

CHEF'S SEASONAL SALAD ..... MP

CLAM CHOWDER / SOUP OF THE DAY ..... cup 6/bowl 12

add: chicken breast 12 salmon 22 jumbo shrimp 16 steak 18

Sandwiches

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

CōV BURGER* 23
wagyu butter burger, caramelized onion, american cheese, lettuce, tomato, pickle, bistro sauce, brioche bun

SOUTHERN FRIED CRISPY CHICKEN 23
bacon, pickles, pimento cheese spread, spicy mayo, brioche bun

CRAB CAKE CLUB 32
jumbo lump crab cake, lettuce, tomato, bacon, lemon aioli, brioche bun

BAHN MI 24
crispy duck confit, pickled onions and cucumbers, fresh carrots, jalapeños, cilantro, kewpie mayo, baguette

CONNECTICUT LOBSTER ROLL 39
butter poached maine lobster, celery, chive, parsley, toasted old bay split top bun

SEARED AHI TUNA 30
togarashi crusted, jicama slaw, carrots, thai pickles, spiced sesame aioli, brioche bun

TURKEY CRANBERRY 22
cranberry and caramelized onion jam, gruyère cheese, lettuce, mayo, whole wheat bread

Flatbreads

MARGHERITA 23
roasted tomato, marinara, mozzarella, parmesan, balsamic glaze

PEPPERONI & HOT HONEY 23
mozzarella, parmesan, marinara, crushed red pepper

ITALIAN SAUSAGE 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.