CŌV EDINA

sunday BRUNCH

10:00 A.M. – 2:30 P.M.

Starters

NEW ENGLAND CLAM CHOWDER 10

CLASSIC FRENCH ONION 11
gruyère and toasted baguette

CŌV GRILLED WINGS 17
spicy honey citrus glaze or house buffalo

CŌV JUMBO LUMP CRAB CAKE 25
lemon creole mustard

CRISPY CALAMARI FRIES 18
savory lime dusted, marinated cucumber, tomato and onion salad with citrus aioli

CŌV LOBSTER GUACAMOLE 25
cilantro, lime, chips

MAHI FISH TACOS 21
grilled fresh mahi, pico de gallo, chipotle mayo, CŌV slaw, avocado

MARGHERITA FLATBREAD 18

Salads

CLASSIC CAESAR 15
crisp romaine, garlic croutons, anchovy, shaved reggiano

BLUE CHEESE WEDGE 17
baby iceberg, candied bacon, marcona almonds, gorgonzola, buttermilk ranch

CŌV HOUSE SALAD 16
mixed greens, banyuls vinaigrette, heirloom tomato, fines herbes, parmesan, pistachio

CHOP SALAD 19
pulled chicken, peppadew, provolone, pepperoni, kalamata olive, prosciutto, egg, banyuls vinaigrette

CAPRESE SALAD 20
local tomato, fresh basil, buffalo mozzarella, pesto, burrata

grilled to enhance your salad:
chicken 8 petite filet 16 salmon 10
jumbo shrimp 14 fresh cold lobster 16

Lunch Specialties

LOBSTER ROLL 29
fresh lobster, griddled split top roll, fine herb, mayo

AVOCADO BLT 17
bacon, fresh tomato, shaved lettuce, garlic aioli

OPEN-FACE SALMON BLT 23
house-made local focaccia, roasted tomato, basil, bacon emulsion, garlic aioli, arugula, crispy shallot

FRENCH DIP 28
thinly sliced prime rib served rare, horseradish sauce, toasted baguette

CŌV CŌV BURGER 19
9 oz house-grind, aged cheddar, russian dressing

COMPLIMENTARY CARAMEL ROLL

available to go 9

Brunch Features

CHICKEN & BISCUIT SANDWICH 17
egg, sausage gravy, bacon mornay

BREAKFAST CARNITAS TOSTADAS 18
braised pork, pinto bean puree, pico, avocado, egg, cotija cheese, red pepper crema

QUICHE LORRAINE 17
bacon, scallions, comté cheese, bell pepper

CROQUE MADAME 17
local ham, sourdough, gruyère cheese layered and topped with a sunny-side up egg and bacon mornay sauce, served with hand-cut fries

BREAKFAST BURGER 19
house grind patty, bacon maple jam, potato cake, bacon, egg, served with hand-cut fries

LOBSTER AVOCADO TOAST 25
avocado mousse, herb salad, roasted tomato, radish, tarragon aioli, egg

SAVORY BELGIAN WAFFLE 16
bacon, sunny-side-up eggs, bourbon berry compote, real maple syrup

Eggs

CHICKEN AND WAFFLES 18
brown butter maple syrup

CLASSIC BREAKFAST 16
three eggs any style, bacon, sausage or ham, hash browns, toast or fruit

CRAB CAKE BENEDICT 23
crab cakes, two freshly poached eggs, tagliatelle asparagus, hollandaise

CLASSIC BENEDICT 18
two freshly poached eggs, smoked local ham, hollandaise, english muffin

GARDEN OMELET 16
peppers, onion, spinach, asparagus, mushrooms, swiss cheese, pico de gallo, served with fresh fruit

PRIME RIB & OLD BAY POTATO HASH 18
caramelized onions, roasted peppers, horseradish hollandaise, poached egg

BARBACOA BREAKFAST BURRITO 18
hash browns, peppers, red pepper crema, two eggs

Sweet

CARAMEL FRENCH TOAST 16
caramelized banana cream cheese, candied walnuts, whipped cream, maple syrup

CORN & MASCARPONE PANCAKES 16
granola streusel, bourbon berry compote, whipped cream

Sides

MASCARPONE PANCAKE / 7
HASH BROWNS / 7
EGGS YOUR WAY / 7
SAUSAGE OR BACON / 8

1

David Richoz / *general manager*
Brian Sharpe / *executive chef*

ALSO SERVING
espresso and cappuccino

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.
CŌV requests that no outside food or drink be brought into the bar, patio, restaurant, or the Private Dining Rooms.
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.