

# CōV

EDINA

## Shareables & Soup

NEW ENGLAND CLAM CHOWDER .....	14
WOOD-FIRED CōV WINGS .....	23
house buffalo or korean bbq	
CōV JUMBO LUMP CRAB CAKE .....	29
lemon, creole mustard	
FRIED CALAMARI .....	22
tomato lemon aioli, pickled peppers, gremolata	
<b>LOBSTER GUACAMOLE .....</b>	<b>31</b>
cilantro, lime, fresh tortilla chips	
MAHI FISH TACOS .....	23
grilled or fried mahi, pico de gallo, adobe chili aioli, avocado	
MARGHERITA FLATBREAD .....	20

## Salads

CLASSIC CAESAR .....	21
local romaine, baby toast crouton, boquerones anchovy, parmesan tuile, manchego, herb	
DOLCE BLUE CHEESE WEDGE .....	23
house-cured praline bacon, chopped egg, tomato jam, herb, prosciutto, baby toast crouton, pistachio	
BEETS & KALE .....	23
red and gold beets, pistachio, pickled beet salad, manchego	
CHOP SALAD .....	24
local mixed greens, chicken, pepperoni, kalamata olive, heirloom tomato, egg, herb, crispy prosciutto, blue cheese, banyuls vinaigrette	
GRILLED AVOCADO SALAD .....	25
romaine and cabbage, corn succotash, adobo chili aioli, cilantro vinaigrette	
grilled to enhance your salad: enhancements: bell & evans chicken* 12 butcher's cut steak* 16 salmon* 15 jumbo shrimp* 17 fresh cold lobster* 18 scallops (2) 18	

## Lunch Specialties

LOBSTER ROLL .....	34
fresh cooked lobster, griddled split top roll, tarragon, mayo - warm or cold	
AVOCADO BLT .....	22
thick cut berkwood farms bacon, fresh tomato, arugula, garlic aioli	
CRISPY CHICKEN SANDWICH .....	24
CōV slaw, maple creole aioli, pickles -or buffalo style-	
<b>FRENCH DIP .....</b>	<b>36</b>
prime rib thinly sliced to order, horseradish sauce, toasted baguette	
CōV BURGER* .....	23
wood-fired 8 oz Sakura wagyu, house grind, local butter lettuce, American cheese, creole mustard aioli, house pickles	

## sunday BRUNCH

10:00 A.M. – 2:30 P.M.

### COMPLIMENTARY CARAMEL ROLL

available to go 9

## Brunch Features

BREAKFAST CARNITAS TOSTADAS .....	20
braised pork, pinto bean purée, pico, avocado, sunny-side up egg, cotija cheese, red pepper crema	
BLUE CRAB QUICHE .....	21
newberg sauce, bacon, red pepper, scallions, comté cheese, simple salad	
BISCUITS AND GRAVY .....	22
cheddar and scallion biscuit, scrambled eggs, maple sausage gravy	
LOBSTER CROQUE MADAME .....	18
local ham, sourdough, gruyère cheese layered and topped with a sunny-side up egg and lobster bisque mornay sauce, served with hand-cut fries	
LOBSTER AVOCADO TOAST .....	26
avocado mousse, herb salad, roasted tomato, radish, tarragon aioli, egg	
CHICKEN AND WAFFLES .....	19
brown butter maple syrup	
CRÈME BRULEE STUFFED FRENCH TOAST .....	18
rhubarb mascarpone, fresh berries, pistachio streusel, brown butter maple syrup	

### brunch bloody mary

with complimentary pony bottle 16

## Eggs

CLASSIC BREAKFAST .....	18
three eggs any style, bacon, sausage or ham, hash browns, toast or fruit add 5oz butcher's cut steak* 10	
BREAKFAST CLUB SANDWICH .....	21
fluffy scrambled eggs, ham and sausage, American cheese, maple butter	
CLASSIC BENEDICT .....	19
two freshly poached eggs, shaved smoked ham, hollandaise, english muffin	
GARDEN OMELET .....	18
peppers, onion, spinach, asparagus, mushrooms, swiss cheese, pico de gallo, served with fresh fruit	
LOBSTER TARTINE .....	26
soft scrambled eggs, chive mascarpone, lobster, asparagus on toasted sourdough	
PRIME RIB HASH .....	21
caramelized onions, roasted peppers, hash browns, horseradish hollandaise, poached egg	

## Sides

BUTTERMILK PANCAKE .....	7
HASH BROWNS .....	7
EGGS YOUR WAY .....	7
SAUSAGE OR BACON .....	8

ALSO SERVING  
espresso and cappuccino

\*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.

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.