



Shareables & Soup

- NEW ENGLAND CLAM CHOWDER 15
- WOOD-FIRED CōV WINGS 24
house buffalo, bbq, or mango habanero
- CōV JUMBO LUMP CRAB CAKE 29
lemon, creole mustard
- CALAMARI 24
lightly fried, arugula, jalapeño, fresno peppers,
bright lemon-tomato aioli

CōV

- LOBSTER GUACAMOLE 33
cilantro, lime, fresh tortilla chips

- MAHI FISH TACOS 24
grilled or fried mahi, pico de gallo, adobe chili
aioli, avocado
- MARGHERITA FLATBREAD 21

Salads

- CLASSIC CAESAR 22
baby romaine, focaccia croutons, boquerones anchovies,
parmesan, herbs
- BLUE CHEESE WEDGE 24
house-cured bacon, red onion, chopped egg, marinated
tomatoes, croutons
- WATERMELON SALAD 20
watermelon with feta cheese, basil, frisée, arugula,
orange supremes, sweet onion vinaigrette
- CHOP SALAD 24
local mixed greens, chicken, pepperoni, kalamata olive,
heirloom tomato, egg, herb, crispy prosciutto,
blue cheese, banyuls vinaigrette
- POACHED PEAR AND ARUGULA 25
bacon, toasted pecans, dolce gorgonzola
- BEETS & KALE 24
roasted beets and carrots, kale, shaved fennel, grilled
peaches, tomatoes, goat cheese, pistachios, cilantro,
citrus vinaigrette

grilled to enhance your salad:

enhancements: bell & evans chicken 13*

butcher's cut steak 21 salmon* 16 jumbo shrimp 18*

fresh cold lobster 19 scallops (2) 19*

Lunch Specialties

- LOBSTER ROLL 35
fresh cooked lobster, griddled split top roll, tarragon,
mayo - warm or cold
- AVOCADO BLT 25
thick cut berkwood farms bacon, fresh tomato,
arugula, garlic aioli
- CRISPY CHICKEN SANDWICH 24
CōV slaw, maple creole aioli, pickles -or buffalo style-

CōV

- FRENCH DIP* 36
thinly sliced eye of ribeye, horseradish crème,
toasted baguette

- CōV BURGER* 24
8 oz hand-ground sakura wagyu patty, 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 23
braised pork, pinto bean purée, pico de gallo, avocado, sunny-side up egg,
cotija cheese, red pepper crema
- ROTISSERIE PORK HASH 26
roisserie pork loin, jalapeño, twice-baked potato, red pepper, caramelized onion,
three sunny-side up eggs
- STEAK AND EGGS 35
8 oz prime sirloin, caramelized onion, three eggs any style, hash browns, toast or fruit
- BLUE CRAB QUICHE 23
newberg sauce, bacon, red pepper, scallions, comté cheese, simple salad
- BISCUITS AND GRAVY 23
cheddar and scallion biscuit, scrambled eggs, maple sausage gravy
- LOBSTER AVOCADO TOAST 29
lobster, avocado mousse, herb salad, roasted tomato, radish, tarragon aioli, egg
- CHICKEN AND WAFFLES 19
brown butter maple syrup
- BRIOCHE FRENCH TOAST 22
topped with whipped cannoli cream, toasted pistachios and served with hamel 100%
maple syrup

brunch bloody mary

with complimentary pony bottle 16

Benedicts

- CLASSIC BENEDICT 22
two freshly poached eggs, shaved smoked ham, hollandaise, english muffin
- CRAB BENEDICT 32
braised spinach, crab cake, soft poached eggs, tarragon hollandaise, english muffin
- BENEDICT FLORENTINE 21
braised spinach, tomato, soft poached eggs, chimichurri hollandaise, english muffin
- AVOCADO TOAST BENEDICT 24
avocado and pico de gallo, topped with shaved rotisserie turkey breast and
chimichurri hollandaise

Eggs

- LOBSTER TARTINE 30
soft scrambled eggs, chive mascarpone, lobster, asparagus, toasted sourdough
- CLASSIC BREAKFAST 20
three eggs any style, bacon, sausage or ham, hash browns, toast or fruit
- BREAKFAST CLUB SANDWICH 23
fluffy scrambled eggs, ham and sausage, american cheese, maple butter
- GARDEN OMELET 20
peppers, onion, spinach, asparagus, mushrooms, swiss cheese,
pico de gallo, served with fresh fruit

Sides

- BUTTERMILK PANCAKE 7
- HASH BROWNS 7
- EGGS YOUR WAY (2) 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.