



## 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.