CŌV
EDINA

Signature Drinks

EAST BAY BLOODY MARY
vodka, Cōv signature bloody mary mix, secret spice blend rim 14

MARITIME MIMOSA
prosecco, fresh-squeezed orange juice 16

PEANUT BUTTER AND JEALOUSY
pb-infused whiskey, chambord, cream 16

BF OF
whiskey, cinnamon vanilla demerara, crème de banane, black walnut bitters 16

ESPRESSO MARTINI
coffee liqueur, vodka espresso, sugar 16

BRUNCH BLOODY MARY
with complimentary pony bottle 16

Non-Alcoholic

NAUTICAL MULE
raspberry basil shrub, lime, ginger beer 7

SANPELLEGRINO SPRITZ
blood orange sanpellegrino, fresh lemonade, soda water 12

UNDONE SMOKY PALOMA
agave syrup, lime and grapefruit, smoke flavor, dealcoholized agave spirit 11

UNDONE ITALIAN SPRITZ
NA italian aperol, dealcoholized white wine, soda 11

PHONY NEGRONI 15

saturday BRUNCH

10:00 A.M. – 2:30 P.M.

Classic Breakfast
three eggs any style, bacon, sausage or ham, hash browns, toast or fruit 20

Cōv Breakfast Sandwich
a twist on the classic bacon, egg, and cheese, with mayo, avocado, pickled jalapeños on a ciabatta roll, served with hashbrowns 20

Lobster Avocado Toast
lobster, avocado mousse, herb salad, roasted tomato, radish, tarragon aioli, egg 29

Lobster Tartine
soft scrambled eggs, chive, mascarpone, lobster, asparagus, toasted sourdough 30

Steak and Eggs
8 oz prime sirloin, caramelized onion, three eggs any style, hash browns, toast or fruit 35

Blue Crab Quiche
newberg sauce, bacon, red pepper, scallions, comté cheese, simple salad 23

Classic Benedict
two freshly poached eggs, shaved smoked ham, hollandaise, english muffin 22

Crab Benedict
braised spinach, crab cake, soft poached eggs, tarragon hollandaise, english muffin 32

ALSO SERVING
espresso and cappuccino

accepting reservations
THE HARBOR ROOM
PRIVATE DINING SPACE
Please call 612.562.7744 for more information.

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 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.