CōV EDINA

sunday BRUNCH

10:00 A.M. – 2:30 P.M.

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

CHOP SALAD 24
local mixed greens, chicken, pepperoni, kalamata olive, heirloom tomato, egg, herb, crispy prosciutto, blue cheese, banyuls vinaigrette

MAPLE-BOURBON HARVEST SALAD 22
roasted root vegetables, apples, spinach, arugula and turnip greens, cauliflower purée, roasted pepitas, maple-bourbon vinaigrette

enhancements: bell & evans chicken 10
salmon 16 jumbo shrimp 18 scallops (2)* 19*
fresh cold lobster 19 flank steak 18*

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

SMOKED SALMON SALAD SANDWICH 27
smoked salmon salad, CōV lemon aioli, sliced cucumbers, croissant, served with fries and a lemon

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

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

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

LOBSTER AVOCADO TOAST 29
lobster, avocado mousse, herb salad, roasted tomato, radish, tarragon aioli, egg

BRIOCHE FRENCH TOAST 22
topped with whipped cannoli cream, toasted pistachios and served with hamel 100% maple syrup

BREAKFAST BURRITO 20
house-smoked chorizo with sautéed peppers and onions, roasted fingerling potatoes, scrambled eggs with cheese, and chipotle aioli, served with fruit

CōV BREAKFAST SANDWICH 20
a twist on the classic bacon, egg, and cheese, with mayo, avocado, pickled jalapeños on a ciabatta roll, served with hashbrowns

FRENCH TOAST SANDWICH 23
house-made french toast, our crispy buttermilk fried chicken, american cheese, candied bacon, bourbon maple syrup, served with hashbrowns

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

SMOKED SALMON BENEDICT 27
a twist on the classic benedict, house-smoked salmon, asparagus, avocado, topped with hollandaise sauce and served with a fresh fruit medley

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

HAM AND GRUYERE OMELET 20
ham and gruyère, served with fruit

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.