

soups

all available as starter cup or entrée bowl

Hampton Clam Chowder 4/7

perfected in East Hampton, NY

Feature Soup (price varies)

perfected in Portage, MI

Onion Soup Gratiné 3/6

perfected in Portage, MI

salads

Beets & Goats 9⁵⁰

roasted beets, goat cheese, mixed greens, red onion, grape tomatoes, herbs, sugared walnuts, and herb croutons topped with a tarragon vinaigrette V

Greek 8⁵⁰

romaine, feta, roasted beets, pepperoncini, red onion, kalamata olives, grape tomatoes, and english cucumbers, greek vinaigrette V GF

House Greens 5/9

mixed greens, red onion, radishes, cucumbers, grape tomatoes, carrots, hearts of palm, and sunflower seeds, tarragon vinaigrette V GF

Caesar 5/9

romaine, house caesar dressing, grana padano cheese, herbed croutons

ADD ON TO ANY SALAD

salmon +7, grilled chicken breast +4, shrimp +7

sandwiches

Bistro Burger 12⁵⁰

choice 3-cut blend, butter grilled bun, lettuce, tomato, red onion, pickle, and bistro sauce

CHOICE OF CHEESE

veeeta, cheddar, or gruyère

Shrimp & Lobster Roll 13⁵⁰

snipped chives, lettuce, and tarragon aioli on a butter-grilled lobster roll

Quinoa Burger 9⁵⁰

cheddar, parmesan, herb & spices, chipotle aioli, arugula, red onion, and tomato on a butter-grilled whole wheat bun V

Grilled Chicken Sandwich 11

chargrilled chicken breast, shredded lettuce, local tomato, red onion & pineapple aioli, butter-grilled bun

traditional offerings

Crispy Bacon	2 ⁵⁰
Pork Sausage Links	2 ⁵⁰
Cove Bistro Potatoes	1 ⁹⁵
Fruit Cup	2 ⁵⁰
Toast	1 ⁹⁵
Two Eggs	2 ⁵⁰
Grilled Sirloin Steak	6 ⁹⁵

V- Vegetarian GF- Gluten Free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

benedicts

served on a butter toasted English muffin, with choice of bistro potatoes, fruit or side salad

Smoked Salmon 14⁹⁵

cold-smoked salmon, watercress & arugula, and two poached eggs with classic hollandaise sauce

Chesapeake 16⁵⁰

crab cakes, watercress & arugula, and two poached eggs with lemon hollandaise

Black Forest 10⁵⁰

shaved ham, gruyère, and two poached eggs with béarnaise sauce

omelets

served with toast and a choice of bistro potatoes, fruit, or side salad

Denver 11⁵⁰

shaved ham, sautéed peppers, onions, and white cheddar

Southwestern 11⁵⁰

chorizo sausage, poblano pepper, onion, and veeeta topped with pico de gallo and sour cream

Spinach & Mushroom 11⁵⁰

sautéed mushrooms, spinach, and onions with feta cheese V

East Coast 15⁹⁵

butter poached lobster, shrimp, onion, tomato, and white cheddar dusted with smoked paprika

classics

Steak & Eggs 14⁵⁰

two eggs, two Manhattan cut strip steak medallions, horseradish hollandaise, bistro potatoes, and choice of toast

Stuffed French Toast 12⁹⁵

pain de mie stuffed with vanilla-berry cream cheese, fresh fruit, Michigan maple syrup and choice of sausage or bacon

Vanilla Bean French Toast 11⁵⁰

pain de mie and mixed berries served with fresh fruit, Michigan maple syrup, and choice of sausage or bacon

Belgian Waffle 10⁵⁰

freshly made, classic Belgian waffle served with fresh fruit, Michigan maple syrup, and choice of sausage or bacon

Smoked Salmon Bagel 12⁵⁰

toasted bagel, cold-smoked Scottish salmon, herbed cream cheese, hard boiled egg, capers, and fresh fruit

Huevos Rancheros 12⁵⁰

two eggs, chorizo, seasoned black beans, charred tomato, salsa, grilled tortillas, avocado, and crumbled queso chihuahua

Loaded Biscuits & Gravy 11⁵⁰

shaved ham, sausage & bacon gravy, and melted gruyère cheese atop house-made buttermilk biscuits with bistro potatoes

Southern Style Chicken & Waffles 11⁵⁰

buttermilk brined chicken breast coated with a seasoned flour then deep fried. Served on top of a Belgian waffle with a bourbon infused maple syrup

DRAFTS

ARCADIA Morning Nightcap
 BELL'S Two Hearted
 BELL'S Seasonal
 BUD Light
 LATITUDE 42° Seasonal
 DARK HORSE Scotty Karate
 NEW BELGIUM Fat Tire Belgian White
 FOUNDERS All Day IPA
 FOUNDERS Breakfast Stout
 ONE WELL Seasonal
 GONZOS Vanilla Porter
 ATWATER Dirty Blonde
 SHORT'S Seasonal
 STELLA ARTOIS

CIDERS

SIERRA ROSE Cranberry
 BLAKE'S HARD CIDER

BOTTLES

CRAFTS

ARCADIA IPA
 BELL'S Amber
 BELL'S Oatsmobile
 BOATYARD Hazy Sunset
 DARK HORSE Crooked Tree
 FOUNDERS Porter
 FRANKENMUTH The Hef
 LATITUDE 42° Cosmic Charlie
 NEW HOLLAND Full Circle
 NEW HOLLAND The Poet
 SHORT'S Soft Parade
 SHORT'S Spacerock GF
 SCHMOZ N/A
 BREWERY VIVANT Farmhand

CLASSICS

BUDWEISER
 MICHELOB Ultra
 MILLER Lite
 COORS Light
 KALIBER N/A
 LABATT Blue
 HEINEKEN
 CORONA
 DUVEL
 PILSNER URQUELL

SPECIALTIES

VOSS

Still
 Sparkling
 Lemon-Cucumber
 Tangerine-Lemongrass

SAN PELLEGRINO

750 ml
 500ml

IZZE

Clementine
 Blackberry
 Pomegranate

MOCKTAILS

FALL PUNCH 4⁵
 apple cider, cranberry,
 cinnamon, ginger beer,
 lime, cinnamon sugar rim

ROSEMARY JUICER 4⁵

rosemary simple syrup,
 grapefruit, lime,
 and soda

SAGE SPARKLER 4⁵

sage simple syrup,
 pineapple, soda

STEWART'S SODA

Root Beer
 Cream Soda

BRUNCH-TAILS

THE MIMOSA 6

California sparkling and fresh orange juice

COVE PAMOSA ROYAL 8

Mawby "sex" sparkling rosé, Pama liquor, and fresh orange juice

THE HOUSE BLOODY MARY 7

Tito's handmade vodka, classic celery salt rim, house-made mix, dash of smoked tomato, and a skewer featuring pickled vegetables, sausage, smoked gouda, cucumber, and lime

KUNG PAO MARY 8

Tito's handmade vodka, lemon-pepper rim, house-made mix, and smoked cherry tomato topped with cocktail shrimp, pickled ginger, pepperoncini, and smoked gouda

BLOODY MARIA 8

Hornitos plata tequila, chili spiced sea salt rim, house-made mix, and a smoked cherry tomato-jalapeño-chorizo skewer

APEROL SPRITZ 6

Aperol, sparkling wine, and fresh orange juice

RUM RUSSIAN 6

Myers's dark rum, Kahlua, fresh brewed coffee, and whipped cream float

MAPLE BACON COFFEE 7

Knob Creek maple bourbon, Rumchata, coffee, and a garnish of whipped cream, cinnamon, and candied bacon

COVE IRISH COFFEE 7

Jameson's, Baily's Irish cream, and fresh brewed coffee

GLASSES

	6oz	9oz
L. MAWBY, "SEX" Sparkling Rose, MI	7	11
SARTORI, Pinot Grigio, ITALY	6 ⁵	10
FENN VALLEY, Riesling, MI	6 ⁵	10
SALT OF THE EARTH, Moscato, CA	8	12
EDNA VALLEY, Sauvignon Blanc, CA	8	12
CHALK HILL, Chardonnay, SONOMA	12	16
STORYPOINT, Chardonnay, CA	8	12

FEATURED SPARKLING

LOS CARDOS, Red Blend, ARGENTINA	6 ⁵	10
L. MARTINI, Cabernet, CA	9	13
MACMURRAY, Pinot Noir, SONOMA	11	15
JOSH, Legacy Red Blend, CA	9	13
DRY CREEK, Zinfandel, CA	13	17
LA POSTA, Malbec, ARGENTINA	9	13

SPARKLING

TATTINGER, Brut La Francaise	88
VEUVE CLICQUOT, Brut, REIMS	75
NICOLAS FEUILLATTE "GOLD COMPASS," Brut Reserve, CHAMPAGNE	63
SCHRAMSBERG, Brut Rose, CA	69

COVE

LAKESIDE BISTRO