

## basket

**Six Sweet Pastries** 4<sup>95</sup>  
salted caramel braid, strawberry shortcake crown, lemon cheesecake coronet, toasted coconut swirl, and cherry chocolate coronet

## salads

**Beets & Goats** 9<sup>50</sup>  
roasted beets, goat cheese, mixed greens, red onion, grape tomatoes, herbs, sugared walnuts, and herb croûtons topped with a tarragon vinaigrette V

**Greek** 8<sup>50</sup>  
romaine, feta, roasted beets, pepperoncini, red onion, kalamata olives, grape tomatoes, and english cucumbers, topped with a greek vinaigrette V GF

**House Greens** 5/9  
mixed greens, red onion, radishes, cucumbers, grape tomatoes, carrots, hearts of palm, and sunflower seeds topped with a tarragon vinaigrette

ADD ON TO ANY SALAD  
salmon +7, grilled chicken breast +4, shrimp +7

## sandwiches

**Bistro Burger** 12<sup>50</sup>  
choice 3-cut blend, butter grilled bun, lettuce, tomato, red onion, pickle, and bistro sauce

CHOICE OF CHEESE  
velveeta, cheddar, or gruyère

**Shrimp & Lobster Roll** 13<sup>50</sup>  
snipped chives, lettuce, and tarragon aioli on a butter-grilled lobster roll

**Quinoa Burger** 9<sup>50</sup>  
cheddar, parmesan, herb & spices, chipotle aioli, arugula, red onion, and tomato on a butter-grilled whole wheat bun V

## sides

Crispy Bacon	2 <sup>50</sup>
Pork Sausage Links	2 <sup>50</sup>
Cove Bistro Potatoes	1 <sup>95</sup>
Fruit Cup	2 <sup>50</sup>
Toast	1 <sup>95</sup>

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** 14<sup>95</sup>  
cold-smoked salmon, watercress & arugula, and two poached eggs with classic hollandaise sauce

**Chesapeake** 16<sup>50</sup>  
crab cakes, watercress & arugula, and two poached eggs with lemon hollandaise

**Black Forest** 10<sup>50</sup>  
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** 11<sup>50</sup>  
shaved ham, sautéed peppers, onions, and white cheddar

**Southwestern** 11<sup>50</sup>  
chorizo sausage, poblano pepper, onion, and velveeta topped with pico de gallo and sour cream

**Spinach & Mushroom** 11<sup>50</sup>  
sautéed mushrooms, spinach, and onions with feta cheese

**East Coast** 15<sup>95</sup>  
butter poached lobster, shrimp, onion, tomato, and white cheddar dusted with smoked paprika

## classics

**Steak & Eggs** 14<sup>50</sup>  
two eggs, two Manhattan cut strip steak medallions, horseradish hollandaise, bistro potatoes, and choice of toast

**Stuffed French Toast** 12<sup>95</sup>  
pain de mie stuffed with vanilla-berry cream cheese, fresh fruit, Michigan maple syrup and choice of sausage or bacon

**Vanilla Bean French Toast** 11<sup>50</sup>  
pain de mie and mixed berries served with fresh fruit, Michigan maple syrup, and choice of sausage or bacon

**Belgian Waffle** 10<sup>50</sup>  
freshly made, classic Belgian waffle served with fresh fruit, Michigan maple syrup, and choice of sausage or bacon

**Smoked Salmon Bagel** 12<sup>50</sup>  
toasted bagel, cold-smoked Scottish salmon, herbed cream cheese, hard boiled egg, capers, and fresh fruit

**Huevos Rancheros** 12<sup>50</sup>  
two eggs, seasoned black beans, charred tomato salsa, grilled tortillas, avocado, and crumbled queso chihuahua

**Loaded Biscuits & Gravy** 11<sup>50</sup>  
shaved ham, sausage & bacon gravy, and melted gruyère cheese atop house-made buttermilk biscuits with bistro potatoes

**Deep Dish Quiche** 11<sup>50</sup>  
filled with a daily selection of vegetables, meats, and cheeses. Served with fresh fruit and mixed greens

# 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 4<sup>5</sup>  
 apple cider, cranberry,  
 cinnamon, ginger beer,  
 lime, cinnamon sugar rim

ROSEMARY JUICER 4<sup>5</sup>  
 rosemary simple syrup,  
 grapefruit, lime,  
 and soda

SAGE SPARKLER 4<sup>5</sup>  
 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 <sup>5</sup>	10
FENN VALLEY, Riesling, MI	6 <sup>5</sup>	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 <sup>5</sup>	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