

basket

Six Sweet Pastries 4⁹⁵
salted caramel braid, strawberry shortcake crown, lemon cheesecake coronet, toasted coconut swirl, and cherry chocolate coronet

salads

Beets & Goats 9⁵⁰
roasted beets, goat cheese, mixed greens, red onion, grape tomatoes, herbs, sugared walnuts, and herb croûtons topped with a tarragon vinaigrette V

Greek 8⁵⁰
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 12⁵⁰
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 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

sides

Crispy Bacon	2 ⁵⁰
Pork Sausage Links	2 ⁵⁰
Cove Bistro Potatoes	1 ⁹⁵
Fruit Cup	2 ⁵⁰
Toast	1 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 velveeta topped with pico de gallo and sour cream

Spinach & Mushroom 11⁵⁰
sautéed mushrooms, spinach, and onions with feta cheese

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, 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

Deep Dish Quiche 11⁵⁰
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 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