MOONSHINE SUPPER

BARREL-AGED STRIP $28.99
Tender, juicy New York strip steak infused with rich Cold Spring Hollow Distillery bourbon flavor. Grilled to perfection and served with roasted fingerling potatoes and broccoli.

SYNDICATE'S SLAB $20.99
A hearty, homestyle classic featuring tender, seasoned meatloaf topped with rich demi-glace. Served alongside buttery Yukon mashed potatoes and sweet corn.

SMUGGLER'S CUT $21.99
Tender, juicy pork tenderloin, perfectly seared and topped with rich stout gravy. Served alongside creamy Parmesan risotto and a vibrant vegetable medley.

OG CHICKEN & WAFFLES $12.99
A comforting Pennsylvania Dutch classic featuring tender chicken smothered in rich gravy, served over fluffy, golden waffle.

109 & COOP $14.99
A special creation by our Chef Coop! Fluffy, golden waffle topped with rich, savory house-made chicken and gravy, creamy mashed potatoes, sweet corn, and hearty stuffing.

BATTER & BOURBON $14.99
Crispy, golden-fried chicken tossed in house-made maple honey glazed served atop fluffy, buttery waffle. Served with a side Cold Spring Hollow Distillery bourbon-infused maple syrup.

SIDE HUSTLES

Skin-on Fries, Waffle Fries, Fingerling Potatoes, Yukon Mashed Potatoes, Battered Onion Rings, Broccoli, Sweet Corn, Vegetable Medley, and Side Salad.

DRY WHISPERS

Coke-Diet Coke-Coke Zero	$2.99
Dr. Pepper-Sprite-Rootbeer	
Orange Juice	$2.99
Cranberry Juice	$2.99
Chocolate Milk	$2.49
Whole Milk	$1.99
W&S coffee blend	$2.99
W&S Iced Coffee	$4.99
Lemonade	$2.99
Sweet Tea	$2.99

FORBIDDEN RIBEYE $34.99
Tender, juicy Ribeye steak infused with rich Cold Spring Hollow Distillery bourbon flavor. Grilled to perfection and served with side salad and choice of side.

BLIND TIGER FILLET & CHIPS $17.99
House fried beer battered Yuengling Haddock fillets, perfectly seasoned and served with fries and house-made cajun aioli.

BAYOU BLACKOUT $23.99
A rich, flavorful Louisiana-style gumbo with tender chicken and smoky Andouille sausage. Slow simmered with bold Cajun spices and served over fluffy rice with roasted broccoli.

GATSBY CURLS $18.99
Hearty, corkscrew-shaped pasta tossed in rich, house-made Alfredo or marinara sauce. Served with crispy garlic crostini and a fresh vegetable medley.

Add grilled chicken $5.99
Add grilled shrimp $7.99

PHILLY FLAVOR BOMB $16.99
This is a bold, mouthwatering twist on the classic Philly cheesesteak! Featuring tender, seasoned ribeye steak, sautéed onions, Cooper American cheese, cheese sauce, all packed into a toasted hoagie roll with a fries.

THE DILLINGER $15.99
Juicy, tender chicken brined in tangy dill pickle juice, then fried to crispy perfection. Served on a toasted brioche bun with mayo, lettuce, pickle, and fries.

SWEET ESCAPE

GILDED FLAME $7.99
Chef Coop's Bananas Foster
Caramelized bananas, butter, brown sugar, and cinnamon, flambéed with Cold Spring Hollow Distillery Bourbon over a crisp Belgian waffle. A fiery taste of New Orleans.

ILLICIT INDULGENCE $7.99
A scandalously rich collision of golden waffle and molten brownie, drenched in smuggled bourbon chocolate sauce and crowned with ice-cold vanilla cream. Sweet, sinful, and whispered about in backroom deals.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

A 4% Processing Fee will be added to all credit card transactions.