



PRESENTED BY  
**VISIONS**  
FEDERAL CREDIT UNION

# The WHISKEY COOP

## A FRIED CHICKEN & BOURBON JOINT

### Downtown Dining Weeks - Dinner \$36

#### -- 1st Course --

##### **Gf** Pork Rinds

House-fried pork rinds, served snap-cracklin' hot with our Coop Hot Dust

##### **Gf** Maple Brussels

Grilled Brussels sprouts with a bacon-bourbon-maple reduction and candied pecans

##### **P**imento Cheese & Chips

Creole dusted chips with our signature pimento cheese spread

##### Bloody Mary Deviled Eggs

Six halves with a Bloody Mary-inspired filling, horseradish kick, and bacon-celery garnish -

##### **Gf** Smoked Pork Belly

Bourbon braised pork belly, seared crisp, and finished with a brown sugar maple glaze

##### Fried Pickle Spears

Cornmeal battered dill pickle spears (5), deep fried, and served with Alabama White BBQ sauce

#### -- 2nd Course --

##### NOLA Shrimp & Grits

Creole-spiced Gulf shrimp over crispy rosemary cheddar grit cakes, finished with New Orleans BBQ sauce

##### Pulled Pork 'Mac & Cheese'

Slow roasted pork, caramelized onion, and cavatappi pasta, tossed in smoked cheddar BBQ cream, with crispy lardons

##### Blackened Chicken Pasta

Blackened chicken over cavatappi pasta tossed in creamy Alfredo, topped with shaved parmesan

##### Chicken & Waffles

Our Coop Fried Chicken — one drumstick and one breast — over Belgian waffles with Cajun butter and local bourbon barrel-aged maple syrup

#### \* Fried Chicken Dinner \*

House-brined and buttermilk-battered Coop Fried Chicken - one drum and one breast- served Kentucky crispy or Nashville hot- with your choice of two sides

##### Pickle Rick

I'm back! Buttermilk-battered fried chicken, house Szechuan Sauce (limited edition!), dill pickles, and cilantro aioli - topped with a fried pickle

##### The Wac Arnold

Two Wagyu beef patties (local), smash-seared, with TI dressing, American cheese, lettuce, onion, and pickles

##### Cluck Norris

An aggressive drizzle of maple-buffalo on house fried chicken with melted pepper jack and bacon on a Cajun buttered roll ~POW!

##### BBQ Pulled Pork

Slow roasted pulled pork with our southern style blackstrap BBQ, fried onion rings, and NOLA Maw Maw slaw

#### -- 3rd Course --

##### French Quarter Bread Pudding & Bourbon Ice Cream

French Quarter bread pudding~ brioche, brandy steeped raisins, and candied pecans, topped with house-made maple-bourbon ice cream, and bourbon caramel

+ \*\*MUST BE 21!\*\* - \*\*Contains NUTS\*\* +