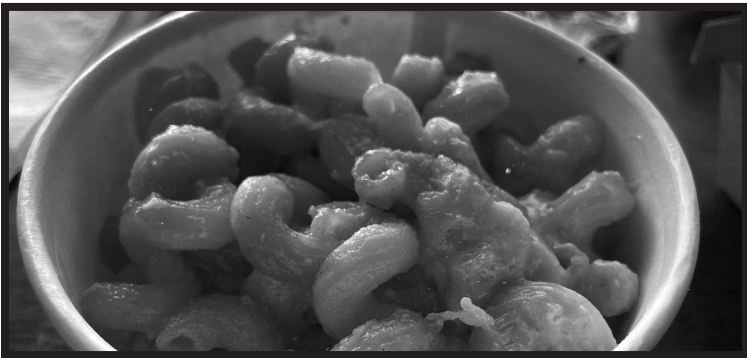


Restaurant Review: Cwispy Chkn

The Westword sent three of its staff members to cover Stamford's hottest and latest chicken spot. The consensus? It didn't live up to the hype.

Case Clapps
Staff Writer



MISO MAC & CHEESE are a solid addition to Cwispy Chkn's menu. Photo by Case Clapps ('25)



CWISPY SLIDERS WITH FRIES make a great to-go meal. Photo by Case Clapps ('25)



LOADED FRIES are a good bang-for-your-buck menu item. Photo by Case Clapps ('25)



CHKN N' WAFFLES were a hit-or-miss among our team. Photo by Eugene Caibal ('25)

Hidden amongst the dealerships and auto shops native to Stamford's East Side is the new, rising-in-popularity, fast food restaurant: Cwispy Chkn.

Located at 72 Magee Ave, the fried chicken spot first opened up in November 2023, and has since taken students across Stamford by storm.

Word got around that the new restaurant opened up, sparking interest and curiosity among many students — myself included.

Along with reporter Mayelin Disla ('26) and editor-in-chief Eugene Caibal ('25), we traveled to Stamford's East Side after school one November afternoon, curious to see what all the fuss the was about.

The restaurant prides itself on serving food made fresh daily, a claim emphasized by the fact that they don't even have freezers on site.

Workers come in early to prepare all the food ensuring that everything made is prepped with care. This gives the establishment a feeling of safety and comfort, know-

ing the food is prepared fresh.

Walking into the restaurant, customers are met with a simple, yet rustic vibe. The gray ceiling and floor coloring, paired with natural wood-colored walls, create a clean and inviting atmosphere.

Seating is present right at the entrance, with a high-shelf table and tall chairs, giving it an almost bar-like aesthetic.

The customer service was good as well: a few steps in, there was a very kind lady behind the register ready to take our orders.

Her cheerful demeanor had a contagious and joyful effect on our moods. It should be noted that the restaurant itself does not give change for cash, but we believe the great customer service made up for this.

The menu has a lot of different options, ranging from chicken and waffles, to sliders — and even mac and cheese.

The Westword will be reviewing three menu items in this article, starting off with the Chkn N' Waffles.

Customers can choose between Smokey Maple sauce or Hot Honey to go alongside their order, with each order containing five to six chicken tenders along with two thin baked waffles.

The chicken tenders were very crispy and nicely seasoned. Though waffles are known to be fluffy and cake-like, these were more flat and croissant textured, which Eugene and I both found difficult to cut.

"I wasn't a fan of the texture of the waffle,"

Eugene Caibal ('25) said.

"The chicken was fine, but I had a hard time chewing on the waffle and cutting it up. The maple syrup sauce carried the meal for me, but overall, I thought it was decent."

Next, we'll take a look at the Loaded Fries. The fries were fresh-cut and came with a layer of pickled slaw and smokey garlic sauce.

Combined with the cheesy nacho toppings that went alongside it, we found this menu item particularly appetizing.

The Loaded Fries had a perfect sauce-to-fries ratio, and a good blend of toppings to go along with it. We would recommend this item for those looking to get a quick bang-for-your-buck bite.

Lastly, we'll talk about the Miso Mac and Cheese. This item came in a small cup filled to the brim with noodles covered with miso-flavored cheese. For one, the miso flavor was very prominent in the overall taste. However, we considered the noodles to be a bit dry.

While the Loaded Fries and Miso Mac and Cheese were very good, the Chkn N' Waffles were lacking in overall flavor. The amount of sauce seemed overpowering and masked the flavor of the chicken and waffles.

In general, we found the menu items we tried to be hit-or-miss. Due to the impractical location of the establishment, we wouldn't rule it out as a dining option, but it's not somewhere we would see ourselves going very often.