

# Fooditor.

EAT CHICAGO. DRINK CHICAGO. READ CHICAGO.

Tuesday, May 21, 2019

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## BUZZ LIST FOR MAY 20, 2019

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*Galit is grrr-reat! says Nagrant, Cebu or Barangaroos?, the murky history of shrimp cocktails, and the Stone Flower conundrum*

### 8. TOTALLY HOT CHICKEN

I had to check the date on [Crain's roundup](#) of **hot chicken sandwiches** for lunch, as they're all places that have been around a while—and at least two have closed locations along the way. (While the newest contender, Fry the Coop, doesn't merit inclusion because it's too far away in Oak Lawn and Elmhurst.) Anyway, Gus's comes in for a serious burn: "The chicken tastes like a much better, spicier version of grocery-store heat-lamp chicken." While Roost scores the best: "The good-hurt slow burn of the chicken alone merits the visit, but the true artistry lies in the quilting of textures and temperatures: crunchy breading, juicy hot chicken, flaky warm biscuit, firm pickles and cool coleslaw."

### 9. WELCOME TO THE MACHINE

Lisa Shames goes into wild and wonky **Machine** (the place with the in-house florist and the drinks whose ice you smash with a little baby hammer): "But lest you get the wrong idea, Machine is more than just the offbeat talking point the Florist offers. Chef Trevor Hoyte, who has worked at IPO and AraOn, creates food that connects to the restaurant's midwestern roots as well as his own, which includes growing up in Barbados and living in New York." ([Sophisticated Living](#))

### 10. FOOD HALL NEWS

As a trend, food halls are currently producing both more food and news than I can quite keep up with, but Block Club Chicago has two stories about food hall news that does interest me. In Politan Row Food Hall—aka the one in the new McDonald's headquarters—I'm excited to see [the new business started](#) by Friend of Fooditor Margaret Pak, who got her start cooking at Kimski, a Keralan restaurant called **Thattu**: "Pak's dishes are heavily coconut based and use an assortment of aromatics. The Thattu menu features hearty Kerala curries, house-made appam, and savory masala cookies, as well as Pak's signature egg curry — boiled eggs simmered in coconut gravy, served with fermented rice flour pancakes."

