



Our

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Story

*We believe food can be undeniable.*

Real ingredients. Real technique. Never pretentious; never predictable.

Creatively prepared, deeply satisfying, and yet, remarkably, Better for **You**. For us that means **Organic** chicken, eggs, local produce, and potatoes, all free of pesticides. Our fryer is **gluten free** and free of seed oils.

*A meal should surprise you.*

A twice-fried chicken oyster topped with Osetra Caviar becomes The Royal Nugget. Handcrafted caddies hold house-made sauces. Scissors arrive for cutting long vermicelli noodles. Craft paper at your table invites you to draw, talk, linger. Make something.

*We put our chicken on a pedestal, literally.*

Our chefs use only certified organic birds and incorporate all parts of the chicken into the menu. No parts are wasted. We have partnered with Bell & Evans, a third-generation Pennsylvania farmer, to provide the tastiest chickens.

At the center of our menu is the Korean Fried Chicken entree, twice-fried in cultured pure cane oil chosen for performance, flavor, and integrity. Free from harmful seed oils. Crisp and delectable without heaviness, research shows our oil produces 40% less grease.

*Details matter.*

We source local, organic foods, and even grow what we can. Our packaging is biodegradable.

Signature cocktails are designed with intent; craft beers and fine wines, painstakingly curated. Treats and pastries come regularly from Reading's own renowned dessert enterprise Sweet Street. Honey is provided by local beekeepers, including fervent GoggleWorks supporters Stephanie Rawden and Mark Ratcliffe of Money Pit Farms.

And even beyond the table, handmade bar tops and banquettes, hammered copper tables, musician-designed playlists, and hand-sewn pillows fill the room.

Handblown glass lamps above the bar, wheel-thrown mugs for brewed coffee and tea, handcrafted cutting boards that serve up your smash burger, sandwich, or flatbread. These are objects with origin, made with intent by artists in our studios. And they are all available for sale.

*Food and creativity connect us.*

This is a full city block dedicated to creative community. A folding wall connects you to the Art Park. Dine al fresco or step outside into our perennial gardens, with cafe seating and a stage alive with music and community.

Just beyond your table you'll find galleries filled with dynamic art. Daily films in the Boscov Theatre. The GoggleWorks Gardens at Lauer's Park, expanding our food work. Classes and community events; studios where artists are creating in real time.

You are surrounded by it.