



Christine Cikowski, Chef and Co-Owner

At Honey Butter Fried Chicken, Christine Cikowski serves a menu mindful of just how comforting food can be, especially when made with high-quality ingredients sourced from local farmers.

Opening the restaurant in fall 2013 served as the culmination of several elements for Cikowski: putting her and Co-Chef/Owner Josh Kulp's ideas into a brick-and-mortar restaurant; continuing the community they built around Sunday Dinner Club, which they'd founded in 2005; and creating a business at which they'd want to work, backed by business principles that embodied valuing employees. Cikowski has also vigorously supported other employees in their own endeavors, including starting some of their own businesses, including TriBecca's Sandwich Shop

She and Kulp have also co-authored op-eds advocating for higher wages and the elimination of the subminimum wage in Chicago. In her spare time, she enjoys practicing yoga, off the grid hiking and camping, and spending time with her adorable rescue dog Dusty.

Josh Kulp, Chef and Co-Owner

In fall 2013, after eight years of running a highly successful underground Chicago supper club, Josh Kulp and Chef/Owner Christine Cikowski launched their first brick-and-mortar concept, Honey Butter Fried Chicken. To the restaurant's Avondale neighbors, Kulp serves homey comfort food made right.

Kulp is passionate about sustainability, ethical food sourcing, improving labor conditions in all aspects of the food community, and helping to make the world a better place to live. He loves to teach people how to cook and is always searching for more to learn as a cook. Josh lives in Chicago with his wife Rachel and son Wolf. In his spare time, Josh can often be found watching the Cubs at Wrigley Field or mixing sourdough bread.