



National Chicken Month



Woodstock's Pizza Woodstock's Man Cave Dry Rub Wings (courtesy photo)

September marks **National Chicken Month**, and local chefs are finding creative ways to take this bird to new heights! This month, take the humble chicken off the back-burner and into the spotlight with these tantalizingly tender chicken dishes from crispy wings to French delicacies.

Fly the coop and find a seat at [Route 29](#), Napa Valley's debut in The Gaslamp as the newest farm-to-table dining destination. Reflecting the essence of

wine country's rustic-modern flair, Route 29's artfully prepared menu of elevated California cuisine fluctuates with the seasons to match the call for sustainable, local and organic ingredients. "Wine down" amidst relaxed elements of wood, iron and copper design while noshing on the **Coq Au Vin**, a free range boneless Jidoori chicken with crispy bacon, mushrooms, pearl onions and a cabernet currant demi sauce.

For a cluckin' good meal, make your way to [Wood Ranch](#) in Mission Valley! Using the best ingredients available and sourcing locally when possible, Wood Ranch is constantly developing innovative dishes, improving recipes and responding to guest's unique desires. Dig into the award-winning menu with hearty plates including the **Fire-Roasted Half Chicken**, dry-rubbed and roasted throughout the day for natural smoky flavor and served with your choice of two sides ranging from fries and coleslaw to corn-on-the-cob and smashed sweet potatoes.

The early bird gets the worm at [Lazy Hippo](#), the Gaslamp Quarter's most quaint and charming one-stop location for all of your fun, filling and sought-after breakfast and lunch plates. Breaking the mold on the traditional breakfast café, this quirky and whimsical eatery is matched with creative takes on modern and traditional dishes paired with fresh-squeezed juices and smoothies. Sink your teeth into the **Fried Chicken Waffle**, Belgian style waffles with three pieces of piping hot fried chicken breast and topped with hot cinnamon apple sauce and maple syrup.

High up on the pecking order is [Tajima](#) on Convoy, the Japanese restaurant that has quelled San Diego's cravings for authentic Asian cuisine and ramen since 2001. Now considered one of San Diego's top Japanese restaurants, this eatery continues to focus on honoring traditional Japanese flavors and

style with a premium selection of ramens made from scratch and an intimate atmosphere to savor Asian fare. Start your meal with the crackling **Karaage**, a pile of seasoned deep fried chicken, before slurping up the **Creamy Chicken Ramen**, made with chicken chashu, ½ ramen egg, corn, green onions, baby spinach, fresh carrots and Japanese seaweed.

When it comes to good old-fashioned wings, there's nothing better than [Woodstock's Pizza](#). In addition to their perfect handcrafted pizzas, crazy combos, and crave-worthy Cinnabread, this college favorite's signature savory **Man Cave Wings** are not to be ignored. Swing by their Pacific Beach or SDSU locations to try these tender chicken wings coated in their spicy buffalo, honey barbecue, or smoking dry rub sauce. Hungry for more? Load up on a slice of heaven with the **BBQ Bird**, a fan favorite pizza made with smoky BBQ sauce, barbecued chicken, freshly sliced red onions and crispy bacon.

Found in the northern seaside town of Carlsbad, [Park 101](#) is the neighborhood's staple spot for friends and family in the heart of the village. This pup-friendly multi-use plaza-style complex is now a landmark destination for locals and visitors alike looking for a deliciously relaxing place to hang out under the sun, with a little something for everyone in terms of mouthwatering eats! Curb your chicken cravings with **The Chick**, a sandwich piled high with fried chicken, jalapeno slaw, pepper jack cheese, and spicy sriracha BBQ aioli.