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How to open a chicken shack

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Shake Shack, the New York-based burger chain that already has taken on an IPO and a global expansion, now might be looking to take on chicken.A trademark application from a company called SSE IP, LLC—which is reported to be a subsidiary of Shake Shack—was filed in the US on April 20 for rights to the name “Chicken Shack,” and Shake Shack shares have been surging since news of the application started making the rounds this week.The application doesn't include a logo or a new design for a “Chicken Shack” restaurant, and it doesn't give much information on what the shops would be selling, beyond “chicken sandwiches.”Shake Shack officials weren't immediately available to comment on its chicken aspirations, or whether the trademark application is indeed tied to Shake Shack. But even without a Shake Shack Chicken Shack, there's already a lot of competition for the Chicken Shack name. It turns out Chicken Shack is a pretty common name for chicken restaurants around the world—as well as the name for a British blues band, of all things.Shake Shack has 63 locations in the US and globally, and a stock market value of \$3.3 billion. Each Shake Shack franchise location is reportedly worth over \$50 million—about five times as much as the average Chipotle franchise.The company's original location, an actual shack in New York's Madison Square Park, reopened this week to massive queues. It's uncertain how much longer the lines would be if the store starts selling chicken sandwiches as well, or if anyone in New York would ever return from their lunch breaks ever again.The image above was taken by Eric Chan and shared under a Creative Commons license on Flickr. What were your first impressions when you arrived? You might think that a place called The Shack selling soul food in the suburbs would mean a lazy nod to regional favorites, but in this case, you would be wrong. This casual Covington joint has a playfully rustic aesthetic, with DIY-chic wooden fences and an outdoor seating area called The Shackyard. The indoor dining room mixes colorful '50s, '60s and '70s retro styles. What's the crowd like? It's definitely dressed down, and you'll likely share a space with the loyal cross-section of locals at the bar watching sports or families enjoying a dinner out at one of the tables. It's a friendly affair either way, and the enthusiasm that the owners have put into the property and the menu translates into a panoramically happy crowd any night of the week. What should we be drinking? Expectations are further exceeded on the drink menu. There are some great local IPAs and imported brews available for beer drinkers, and given that anything beyond red and white wine is impressive at a casual family restaurant, having fifteen choices on the menu practically constitutes a cellar. But it's the cute twists on classic cocktails that really stand out. Main event: the food. Give us the lowdown—especially what not to miss. It's no surprise that the food is executed with a commitment to quality. The menu combines soul food, Cuban and Caribbean influences, and is a triumphant mix of feel-good flavors. The appetizers set the stage, with a dreamy duck quesadilla, guacamole with crab and bacon, and a magnificent dish called Pork Tower that comes with a trio of piquant sauces. Sandwiches include a knockout Cuban and a dynamite chargrilled pork burrito, a wonderful chicken chimichanga, and a brisket machaca with a cheddar grit cake. There's a taco bar and daily specials that include a Wednesday night shrimp and grits dish that will stand up against any in the region. Execution, presentation, and ingredient quality are all top-notch, and the prices make it one of the best value dining experiences on the North Shore. And how did the front-of-house folks treat you? The staffers are welcoming and attentive, happily chatting between serving. Even on busy nights, it doesn't get overwhelming, with both the dining room and the patio getting great service. The menu has a couple of elements that people might have questions about, but whether its cocktails or entrees, the staff was helpful. What's the real-real on why we're coming here? Destination restaurants are usually grand, gourmet affairs, but this unassuming spot is well worth a drive from New Orleans, and not only proves that there's innovation and commitment to quality outside of the city, but also confidently competes with any of the big established names. Its online reviews speak for themselves. Worth driving to on any pretext. Prince's is Nashville's OG hot chicken, the place to take your big-city friends for a real local experience. Courtesy Prince's Hot ChickenPhotosTell us about your first impressions when you arrived. It just doesn't get any more authentic than Prince's Hot Chicken. There's usually a line out the door, a handful of women behind a literal hole in the wall, a deep fryer gushing out face-melting spicy fumes, and seating for almost nobody. As the true originator of the hot chicken craze, this restaurant keeps things real and typically isn't a place to hang out. It is, however, the place to get a taste of what makes Nashville so special in the minds of foodies. What was the crowd like? Almost everyone is waiting on the deep fryer to work its magic. The seating is so limited that the crowd is mostly standing patiently, dreaming of how they're going to devour the XXXHOT level chicken leg. The scene here is pick-up-and-go. What should we be drinking? Lemonade, juice, sodas and sweet tea. Main event: the food. Give us the lowdown—especially what not to miss. Prince's leans into the simplicity of good ol' hot chicken plates and sandwiches. There are six levels of heat to choose from, and they all have a kick. It's best to start in the middle if you've never eaten here before; they're more moods than precise levels of heat. The food is excellent and well-balanced by the sides: baked beans, potato salad, pickles, fries, and slaw. And how did the front-of-house folks treat you? Meals are made to order, and good food can't be rushed. This is the mantra you'll want to repeat as you wait...and wait. The staff is sweet, but really not in a hurry, so sit back and snap up a chair along the wall until it's done. What's the real-real on why we're coming here? This is the perfect spot to snag a picnic meal for a day spent hiking or exploring some of Nashville's great outdoor parks. Come early or you'll be ravenous by the time you leave. It's also the place to take your big city friends for the ultimate local hot chicken experience. I have been very bad about posting. I hope Good Housekeeping doesn't fire me. I promise to make it up this week - not only for my paycheck, but for anybody out there faithful enough to care about what is going on in my life. (Seriously, you all have been so great to me the past few years. I appreciate you giving your input. It's really helped me to grow on a spiritual, mental and emotional level. The tips on sex aren't bad also. Except for the spam. I seriously don't care about wealthy singles, hot Asians or fetish websites..) I suppose the biggest thing that's transpired (and kept me from posting more diligently) is that Rex and I bought a cabin. It's not a big one, nor is it a fancy one, but it's a good investment for us. We're not big vacationers, yet we want to spend more time as a family away from the grind of the house. With both of us working, plus raising a family, a small investment property seemed the right fit. And since this once is about as 1950's as it can get, along with a Berenstain Bears flavor that just makes me laugh, we figured we couldn't go wrong. Of course, along with our big dream of owning a cabin in the woods come a ton of work. It's meant night after night of making lists from "fix leaky sink" to "retro fit bathroom pipes." It's meant spending days in between school, work and doctor appointments finding used furniture and rental companies. It's meant following through on our word to each other when one of us needs paperwork done by x day or else. Last week we both hit the wall with lack of sleep and multiple trips back and forth to the mountains to sign papers, fix decks and make inventory lists. Who knew a tiny 1000 square foot love shack would be this much coordination? And yet, as I type this, I'm quite aware of how fortunate we are to put our savings into a second home while so many are losing theirs. I know that while I'm dreaming of Melmac dishes and crazy daisy Corelle pottery bought at thrift stores for our hot cocoa nights, many people are camping under freeway overpasses. I'm not blind to the fact that our "stressful" week is better than many folks' best year. I say all this not to brag. After all, Rex and I have given up a lot of other things from time, travel and precious time with our kids to pull off this joint adventure. We're hoping, though, that the end result will be more moments as a family together. It seems that my children are growing up faster by the day - and truthfully, I don't want to miss a moment of it. If some of those memories include a fire in a rustic lodge surrounded by snow, I'll take it. We're going to call it "Mel's Cabin" after my father who was the epitome of fun, laughter, food and family time. I miss him so much. But instead of spending my life grieving over what is behind me, I'm ready to forge head with many new experiences. As soon as it's ready I'll post a link in case any of you want to stay there. I'll let the rental company know that all Good Housekeeping readers will get an additional 10% off. It's either that or a cheeseey gift that reads "I went to Mel's Cabin and all I got was this tacky tee shirt." I'm thinking cold hard cash will be better. Speaking of stuff cold (it's freezing tonight) and hard... ahem... I'm off to say hi to my husband. Won't take much this evening to make a boring cul de sac bedroom into a love shack. * Photo of our new place - Mel's Cabin. This content is created and maintained by a third party, and imported onto this page to help users provide their email addresses. You may be able to find more information about this and similar content at piano.io

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