



[Top Fried Chicken in Los Angeles](#)

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In honor of National Fried Chicken Day, here are five unique takes on fried yardbird, displaying L.A.'s geographic and ethnic diversity. The only thing the preparations have in common is that they're on the bone, utilize dark meat and are profoundly flavorful.

Huckleberry



On a regular basis, Zoe Nathan and Josh Loeb's market-driven Santa Monica bakery/café churns out dozens of tantalizing specialties, but it's the Friday-only Jidori fried chicken (\$12.50) that warrants special attention. Tad Weyland, Nathan's chicken-crazed sous chef, developed the recipe for his premium yardbird. He bathes Huckleberry's plump free-range chickens in seasoned buttermilk for two days, coats them in breadcrumbs overnight, then fries the birds on Fridays. The result is a heaping mass of uniformly juicy half-chicken sheathed in a crispy, absolutely addictive crust. Strangely, the wing and drumstick were nowhere in sight, but there was still more than enough food, especially when plated with a thatch of spicy, lightly-dressed arugula leaves and a sweet corn salad tossed with green beans, radicchio and onion.