

A Tasty New Recipe for an Old Building

Logan Square gets New Green Event Space and Community Kitchen
A FRESH SQUEEZE: CHICAGO EDITION by Shannon Downey



In just two weeks the Logan Square Kitchen will open its reclaimed doors to the public for the first time. This much-anticipated innovative business has been a labor of love by long-time Logan Square neighbors Zina and Nick Murray for the past 3 years.

The Logan Square Kitchen is on track to become the city's only LEED Gold certified private event space and shared commercial kitchen. Its 96-year old building has been completely refurbished and is a lesson in both energy efficiency and purposeful decision making.

"Every inch of this space, every detail, has a wonderful story behind it," shares owner Zina Murray. "From the salvaged 100-year-old doors to the castor bean kitchen floor, the building feels...soulful to me."

The small event space (capacity=77) is both elegant and comfortable, with some stunning design elements. One detail features an entire wall made from reclaimed doors and a dramatic theater curtain, which were manufactured just up the street by a second-generation drapery craftsman. The renovation included preserving existing exposed brick walls and hardwood floors. Six beautiful cast iron columns were salvaged from the Uptown Broadway Building renovation last year to frame the transition space between the dining room and kitchen.

Speaking of the kitchen, this state-of-the-art commercial kitchen features separate galleys available to food entrepreneurs to rent by the hour. Tiny Cakes, a Logan Square baker specializing in individually sized desserts, is already hard at work filling the kitchen with tempting chocolate aromas!

The Logan Square Kitchen is on a mission to be a zero-waste, zero-energy kitchen by September 26, 2019. From the first day, 100 percent of electrical needs have been purchased via renewable sources. Water use is 43 percent less than a conventional facility. Lighting power use is more than 30 percent below standard; HVAC is dramatically lower, and variable controls on equipment exhaust hoods save 15-25 percent of energy that typically goes up the chimney in a restaurant.

The public is encouraged to check out the kitchen during its Open House celebration from 10 a.m. to 3 p.m. on September 26th and 27th. Visitors will enjoy free food and drinks and a nickel tour of the unique facility at 2333 North Milwaukee Avenue.