



EPIC BURGER

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Chi-town has finally ended its pursuit of finding the perfect burger thanks to legendary chef David Friedman. The South Loop experienced an epiphany perfecting the classic American burger with the recent opening of **Epic Burger**. The new spot features everything you love about your favorite fast-food joint plus the one thing you wish they had: a natural alternative to unknown, over-processed food. Friedman gave birth to Epic's concept of a "more mindful burger" after finding himself in the conundrum of what makes an amazing American burger. His

unique approach to crafting the ideal burger place includes the instant gratification of a fast-food chain combined with his culinary forte of incorporating farm-raised meats and fresh ingredients. The Epic Burger features 100 percent all-natural, never-frozen beef, turkey burgers, chicken breasts and portabella mushroom burgers cooked fresh to order and topped with hand-crafted Wisconsin cheeses sandwiched between fresh-baked buns. Hand-cut fries are cooked in zero trans fat oil and are seasoned with pure sea salt. Epic also features shakes and smoothies blended with all-natural ice cream and fat-free frozen yogurt. "We offer opportunity and accessibility to all people to taste unadulterated food in its simplest and most humble form," explains Friedman. >>

