

# Cultural Daily

Independent Voices, New Perspectives

## What's on the Menu for Cultural Weekly Live?

Adam Leipzig · Wednesday, December 9th, 2015

Artists must be fed.

That's why [Osso](#) will be cooking up a special menu for you when you come to Cultural Weekly Live this Sunday, Dec. 13, from 3pm – 9 pm.

Look for their signature skillet fried chicken with potato salad, patty melts, and mussels prepared with beer, fennel, cabbage and bacon. Or you can go work up an appetite with beef biltong jerky, salt and pepper chips, and onion rings.

Artists need to drink, too. You will be able to try two special cocktails: the Cheshire Cat, made with orange infused tequila, and burnt cinnamon horchatta, and the Muddy Maria, with mezcal, spicy tamarindo, and celery.

One of the reasons we love Osso is that it has made a deep commitment to the Arts District community and creative people all over LA. Another reason? Osso is a fair wage restaurant, which means that they add a 20% service charge on to every check, and if you want to tip extra, you can bring cash. Fair and easy all around.

[Cultural Weekly's poets, musicians and panelists](#) will feed your artist soul. Osso will feed your artist body. What a perfect combination!

*Osso is at 901 E. 1st Street (at Vignes), LA 90012 in the DTLA Arts District. Street parking or paid lots within a few blocks. Cultural Weekly Live takes place on Sunday, Dec. 13, 3pm – 9pm.*

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