

## Boise Fry Company On the plate of Reviewer No. 1

by [Amy Atkins](#)

The IT Guy has a saying: "McDonald's or MilkyWay." It's not to be taken literally, but rather serves as a reminder that if we're going to spend our hard-earned dough on dining out, we're either going for burgers and fries on the cheap or we're going to spend the money for a fine meal like we used to get at MilkyWay. No more mid-level franchises. We refuse to ever again sit for an hour waiting for the giant pager that chain restaurants are so fond of to go off in our hands, scaring the shit out of us when our table is finally ready. But it turns out, Boise Fry Company lives in that place between cheap and delicious ... without the pager.

The Boise Fry Co. menu sports a grid offering a choice of seven types of potatoes cut five ways (the holy grail to a fry lover like me), a bison instead of beef burger, and condiments that include red onion gastrique--I had to look this up; it's base is a vinegar and sugar reduction--and garlic aioli.

When I spied The Bourgeois (\$8) lurking at the bottom of the menu--russets cooked in duck fat and sprinkled with black truffle salt--I no longer cared about the fry grid.

It's a menu of meat-and-potatoes--which we further humbled by ordering to go--but our meal was so damn delicious, it should have been prefaced by a maitre d' checking for our reservation, and ended with us each dabbing our mouths with linen napkins folded in the shape of a crane. It was that good.

Our thick, beef cheeseburgers (\$5.79 each) were housed between thick flour-dusted buns, cooked to a rosy pink in the middle, layered with a bright slice of tomato, red-leaf lettuce damp from the burgers' juice and sublimely complemented by the gastrique and aioli. The IT Guy's shoestring russets (\$2.39) were so thin and crisp and uniformly cut, I half-joked about building a tiny fort. My humor was lame and late; the IT Guy had already digested most of the building materials.

I had loaded up with a number of available fry sauces, including garlicky mayo, chipotle, sour Thai and a sweet mustard, but one bite of the fries and I threw the sauces back in the brown paper bag. They should never have attempted to adulterate the unearthly umami flavor of those fries. "Those are the best fries I have ever eaten," I growled at the sauces. "Fry sauce. Pfffft." I did, however, take the sauces back out and poured them over the scraps of potato the IT Guy left behind (sour Thai is too hard to resist).

Looks like we found that elusive place that serves near MilkyWay quality at near McDonald's prices. The IT Guy is going to have to come up with a new saying.

--Amy Atkins threatened to take the fry sauces behind the middle school and beat them up.



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LAURIE PEARMAN

The one place where no one asks, "Would you like fries with that?" because everyone does.

Boise Fry Company

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[boisefrycompany.com](http://boisefrycompany.com)

Open seven days, 11 a.m.-9 p.m.