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Fries — and service — reign at Boise Fry

The eatery's 2nd location nails it

BY ALEX KIESIG

SPECIAL TO THE IDAHO STATESMAN

Boise Fry Company has attracted extraordinary media attention since opening its Broadway Avenue location in 2010. With an emphasis on the best ingredients, fresh and local whenever possible, it also has developed a strong following among foodies.

With a well-executed second location now open in Bown Crossing, it is clear that the success will not be fleeting.

The new space, which opened in January, is clean and modern, with vibrant orange chairs and concrete floors with flashes of lime green. Local artwork hangs from the handsome, rustic barnwood walls. Reclaimed bicycle wheels and fry cones hang from the ceiling as light fixtures. It feels like a place you can bring a friend from out of town or your kids on a weeknight.

Let's dispel any drama: The fries were as good as you would

BOISE FRY COMPANY AT BOWN CROSSING

Address: 3083 S. Bown Way,
Boise

Phone: (208) 965-1551

Hours: 11 a.m. to 9 p.m. daily

Price range: \$2.39-\$8 fries;
\$5.49-\$7.49 burgers

Libation situation: Beer and wine

Family-friendly: Yes, but no kids menu

Wheelchair accessible? Yes

hope in every cut we tried, ranging from \$2.39 for a small to \$3.19 for a substantial large. From sweet to starchy, creamy and nutty, they all arrived hot, flavorful, markedly fresh-tasting and not in the least greasy.

Each took well to the whole spice rack of flavored salts and interesting house-made dipping sauces, sometimes in surprising ways. Yam fries with cinnamon and ginger salt were a revelation with spicy ketchup. Purple fries with rosemary garlic salt seemed pre-destined for the sweet mustard. Curly Laura potato fries matched well with Thai sour



Photos by **DARIN OSWALD** / doswald@idahostatesman.com

Boise Fry Company's "original" beef burger with bacon is made with spring mix lettuce, tomatoes, red onion gastrique and garlic aioli.

cream. The "po balls" are like little gumdrop-shaped nubs of fried mashed potatoes — delicious with jalapeno salt and blueberry ketchup. The pedestrian-looking Yukon golds are the star of the lot, crisp-edged and as fluffy as a perfect baked potato inside.

The best thing to do is go with a group, as I did on my first visit, and order all six kinds of potatoes. Salt them liberally according to the welcome recommendations of the confident counter help. Lay out all the sauces and try a little bit of everything. You will find yourself dreaming back to the first time you ever had french fries. You will swear off anything that comes from a bag in a freezer.

Warning: You should not do this and also order the \$8 "bourgeois" fries — steak-cut russets cooked in duck fat and sprinkled with truffle



Bourgeois fries made from steak-cut russet potatoes cooked in duck fat and sprinkled with truffle salt.

salt — because if you do, everything else is swept away by comparison. They are the richest fries I have tasted, a total decadence, with more substance than the other fries here. My wife and I ate every last molecule, with garlic aioli, unashamedly. I cannot speak to whether they're the best fries in

America (as these were called on Food Network), but they are absolutely worth the price and a trip across town to try them.

Boise Fry Company offers grilled beef, bison and house-made vegan burgers (\$5.49 to \$7.49, plus extra for bacon or cheese), served "on the side" of your fries. While this is meant as a little joke, the reveal is that BFC has not mastered the burger in the same way that it owns the fry. Here, too, I am truly admiring of their intent to purchase and produce everything locally. But there are qualms.

The "original" burger topping is esoteric: spring mix, tomatoes, red onion gastrique and garlic aioli. Opinions were split. My sister's boyfriend said only one word:

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Cyclists will feel at home at Boise Fry Company's second location at Bown Crossing in East Boise.