



## Same food with inventive local decor at new Boise Fry Company

By **JAKE ALGER**

For the Idaho Press-Tribune

Local acclaim and national TV plaudits are great for any restaurant, but at a certain point, where do you put everyone?

For Boise Fry Company, problem solved.

Recently the owners of this nearly three-year-old Boise eatery opened a second site, located within Boise's Bown Crossing shopping area. The new spot is roughly twice the square footage of the original storefront on Broadway.

"Within eight to nine months of (the first restaurant) being open, we got to the point where we were sort of busting at the seams," general manager Ryan Reinke said.

Boise Fry Company's substantial notoriety and popularity were aided by publicity on The Food

### Check it out

**Boise Fry Company**

**Address:** 3083 S. Bown Way, Boise

**Phone:** 965-1551

**Hours:** 11 a.m. to 9 p.m. seven days a week

**Web:** [www.boisefrycompany.com](http://www.boisefrycompany.com)

Network. The eatery's Bourgeois fries — fried in duck fat — were named "Best Hand-Cut Fries in America" on the network's "Top 10 Comfort Foods in the U.S." show, Reinke said.

### The vibe

These fry-famous restaurants are owned by Blake Lingle and Riley Huddleston. Lingle, 27, funded the first Boise Fry Company from his life savings — 100 percent out of pocket. For the second store, with more money to work with, the owners went bigger and different.

At the Bown location, the inside features two walls covered in reclaimed barn wood from Filer. Old cone-shaped fry containers were turned into chandeliers. This summer two oversized eight-person picnic tables will serve as centerpieces on a large outdoor patio.



Adam Eschbach/IFT

An original beef burger and peruvian purple fries at Boise Fry Company.

Plus, everything was locally fabricated. "It's got more of a barnsy, earthy, industrial feel," Reinke said.

### The food

"We care so much about where we source our products that I think it shines through," said Reinke.

Boise Fry Company uses locally grown — and organically grown whenever possible — food items, Reinke said.

### On the menu

■ **Bison Burger** — Beef from Nyssa, Ore., with lettuce, tomato, red onion gastrique and garlic aioli— all on an organic whole wheat potato bun baked fresh every morning at Gaston's Bakery in Boise. \$7.49.

■ **Purple Potato Fries.** Organically grown spuds from Buhl, with garlic rosemary salt — and high in antioxidants. Described on the menu as "Crispy and Smooth; Nutty, Earthy, Salty." \$2.79, small; \$3.59, large.

Potential diners can view an expanded menu at [boisefrycompany.com/menu/](http://boisefrycompany.com/menu/)