

## BOXCAR BETTYS: EXERCISE YOUR RIGHT TO THE BEST FRIED CHICKEN SANDWICH EVER

Boxcar Betty's Roth Scott and Ian MacBryde created a recipe for success by marrying the local farm freshness, modern quick-service efficiency, and the feisty attitude of workers' rights character Boxcar Betty with the fried chicken sandwich. The restaurant recently opened in the former Olympik Restaurant and Bakery space, near the Stinson/Dupont intersection on Savannah Highway.

Scott says, "About two years ago I saw a photo of a real good-looking fried chicken sandwich. Every one loves fried chicken sandwiches, but no one was doing them in modern, quick service format with fresh, antibiotic-free and free range chicken. We source all our ingredients as locally as possible, and our buns are fresh-baked from Browns Court Bakery."

MacBryde says, "We want to increase our consistency and quality of products. It's better to do a handful of menu items brilliantly than a bunch of things that are all mediocre."

The two met while working at Magnolia's Restaurant. Scott has twenty years in the restaurant business, MacBryde has ten. With help from Burke High School culinary instructor, Ira G. Hill, they perfected a fried chicken recipe that could rival an old family classic.

The house specialty is the boxcar. It starts with a fried chicken breast, topped with peach coleslaw, spicy mayonnaise, and house-made pickles on a fresh-baked bun. For those seeking hot and tangy flavors, there's the buffalo. Its fried chicken breast is topped with buffalo sauce, blue cheese spread, lettuce, and tomato on a fresh-baked bun. The chicken and waffle sandwich also features tomato, maple bacon sauce, bacon jam, and pimiento cheese on a fresh-baked bun.

There are also build your own sandwiches. Customers start by picking a meat or mushroom base, then picking a cheese: cheddar slice, swiss slice, or pimiento spread. Next they choose toppings: bacon jam, peach coleslaw, Bibb lettuce, pickles, shallots, watermelon radishes, and/or tomatoes. Finally, they can add one of the following house-made sauces: agave-buttermilk, blue cheese spread, barbecue, mayonnaise, ranch, sweet chili, buffalo, brown mustard, spicy mayonnaise, and maple bacon. Scott notes, "We have some originality in our sauces, but none are too 'far out.'"

Salads start with a bed of Bibb lettuce, shallots, watermelon radishes, and agave-buttermilk dressing. They are topped with the customers choice of fried chicken or a fried pimiento-cheese stuffed portobello. Extras include chicken tenders, handcut triple-cooked fries, handcut triple-cooked sweet potato fries, and peach coleslaw.

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The drink options are iced tea, Coke products, lemonade, and water. Draft beer may be on the way soon. The desserts are ice cream floats, which is a scoop of vanilla in the customer's choice of soda, and the pecan pie in a cup. This pecan pie mixes the crust and just delivers a delectable combination of crunchy, sweet candied pecans over a scoop of vanilla ice cream.

Boxcar Betty's has an old-school roadside diner ambiance. Scott felt this standalone space on a major roadway was ideal for their quick-service concept. At night, the letters are illuminated by a spotlight, on a façade that intentionally echoes a dark green boxcar with natural wood doors. Behind this facade, there's two bright yellow benches framing the front door. Inside, there's about ten small tables with weathered chairs and re-purposed wood accent walls. Currently, there's fresh rosemary in mason jars at the center of the tables. In the rear dining room, there's a large mural of a train yard in Erie, Pennsylvania. Other walls are decorated with signed Shepard Fairey posters.

*Boxcar Betty's is located at 1922 Savannah Highway. They are open everyday from 11:00 a.m.-8:00 p.m. Call them at (843) 225-7470. Find them online at [boxcarbettys.com](http://boxcarbettys.com), on twitter @BoxcarBettysCHS, and Facebook at "boxcarbettys."*