

# Street Smarts

From truck to kitchen (to truck *in* kitchen), chef Andy Long is tantalizing taste buds one jalapeño pepper at a time.

You may have seen him—Fry Guy, aka chef **Andy Long**—slinging Belgian-style fries out of his retro baby-blue food truck around town (this from the man who masterminded the menu at the popular Poncey-Highland hangout spot Café 640, where devoted Highlanders drooled for his decadent dishes). With major street cred under his belt, Long, quite fittingly, made the move to **Inc. Street Food**, the hip purveyor of authentic Latin fare on Roswell's buzzing restaurant strip (sister outposts include Salt Factory and Little Alley Steak).

His first plan of action: a top-to-bottom menu revamp. Featuring only the freshest of fresh ingredients, his new must-eats include a savory pork picadillo tamale with golden raisins and *arbol* chile roasted peanuts topped with a roasted red chile tomato sauce; a killer roasted chicken, jalapeño, onion and tomato soup (wowza!); and a “healthy” veggie taco with all kinds of sautéed mushrooms, roasted poblanos and a chipotle Mexican crema topper.

As hot as the food is, Inc.'s vibe is still chill—think Bob Marley on satellite radio, graffiti art walls, a kitchen fashioned to look like a street cart from the outside (complete with fake wheels and a flip-open window) and cool kids spilling out the doors during happy hour. To satisfy this writer's tequila tooth, the chef pops his head out of the cart to recommend the Tres Chiles Margarita with candied jalapeños—sweet heat, people.

Just like his jalapeños, Long's on fire. We can't wait to see what he cooks up next. [incstreetfood.com](http://incstreetfood.com), [@atlfryguy](https://twitter.com/atlfryguy)

—Karina Timmel

Photography by Michael Knowlton

FPO

Look—  
it's the  
Fry Guy!