

Teton Village gets new fast eats

- Fine Dining's food truck, the Shack at Bodega, specializes in chicken sandwiches.



RUGILE KALADYTE / NEWS&GUIDE

Manager Jimmy Fraser, center, listens to the chicken sandwich orders of Carli Lyon, left, and Peyton Prati, right, at the Bodega Food Truck in Teton Village.



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A person takes a sample of the buffalo chicken sandwich at the Shack at Bodega during the Teton Food Tour.

By Erika Dahlby |

There's a new hidden gem in Teton Village, and it's got fried chicken sandwiches, brat corn dogs and Carter Country burgers — all for \$10 and less.

The Shack at Bodega opened July 1 and has already caught quite the local following of people craving the variety of fried chicken sandwiches.

Fine Dining Group Director of Communications Kendra Alessandro said the food truck was opened to fill in the gap of what was needed in Teton Village: quality food for a decent price that's easy to eat on the go.

“What we found was that we get the last light in Teton Village,” Alessandro said. “People were hanging out outside here, even in winter.

“We thought it would be something that would be fun and different,” she said.

Everything on the menu at the food truck is \$10 or less — except for the double patty burger at \$14 — a steal for what you get.

In the chicken sandwiches you get about 5 ounces of chicken, brined in pickle brine and fried. Add in all the fixings, top it with a Persephone Bakery brioche bun and it's beyond filling.

Six kinds of sandwiches are available, reminiscent of chef Joel Tate's adventures around the world.

The Bistro Traditional with a crystal aioli, pickles and jalapeno syrup starts at home for Tate: It's the famed chicken sandwich made popular at Rendezvous Bistro.

The Buffalo with blue cheese dressing, Buffalo sauce, shredded carrots and celery is a new take on an old chicken wing. Turning everyone's favorite chicken wing into a sandwich was a no-brainer.

The Barbecue is another traditional classic, topped with a smoky slaw and barbecue sauce.

The Milanese is a torta-style sandwich. A lot of the people coming up to the truck were looking for something that reminded them of the Mexican sandwich, and the Milanese was born. With avocado, jalapeno and crema slaw it may not be an exact replica, but its flavors bring out the best of the original.

The Korean sandwich is a little spicy and a little sweet, with kimchi, cilantro and a delicious Korean sauce.

But Tate thinks the Bahn Mi is the most popular to date — and it's got the best story behind it. Tate was traveling through Vietnam and tried bahn mi sandwiches throughout the country. There were all different kinds, but each one was comforting and delicious, he said. The whole time he tried to figure out what made them so good.

“Is it because I'm in Vietnam it tastes so good?” he said

It wasn't. It was the sauce.

Once he figured out the right recipe he knew it had to go on the menu at the Shack.

“[Tate] has the liberty to get creative and play around and test out different things,” Alessandro said.

If you're not a big chicken sandwich fan, there are Carter Country burgers and sausages on the menu. There's even a hot dog for the kiddos.

The sausages come from inside the Bodega shop. Tate hopes that in the future people will be able to pick out their meat from inside the shop to prepare it outside. But for now there's a brat of the day, which can range from a Reuben brat to green chorizo to jalapeno cheddar.

The brat corn dog may seem a little odd, but don't knock it until you try it. When Fine Dining bought the food truck, Tate said, it was red and had skirting around it. It looked like a carnival, and that inspired Tate to make the corn dog rendition.

"And honestly, I love corn dogs," he said.

To fill out your meal pick up Mexican street corn or a side of Tater Tots with a tasty aioli. You won't regret it.

All the food is presented in paper bags, so you can either take it to go or sit at the new tables scattered around Bodega and the lawn. Yard games like corn hole have also been set up for people to play.

The food is made to order, so be patient — it will be worth the wait.

"It's a good lunch spot," Alessandro said. "You can grab a beer and a fried chicken sandwich."

The plan is to have the Shack open year-round, and for now the menu will stay the same. A few heavier sandwiches may make their way onto the menu come winter, though.

As for any other new plans for Bodega and the Shack, Tate's keeping his lips sealed.

"I can't let out all the secrets," he said.

The Shack is open daily from 11:30 a.m. to 8 p.m. and is located next to Bodega.

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