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Back Away From The Ketchup. These 5 French Fry Feasts Are Too Cool For Classic Condiments



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Travel

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Whether you're into shoestring, waffle, curly or steak fries, America's favorite side dish draws strong opinions on shape, salt-level and preparation style, but perhaps no aspect of french fry fervor is more contentious than what to put on top of them. Ketchup, mustard, mayonnaise and even vinegar are among the most common condiments for fry topping (or dipping), but restaurants and food vendors across the country are leaving convention behind and whipping up some truly decadent loaded fry platters that will leave you unsatisfied with mere mayo. When you're ready to kick the ketchup to the curb (just for now, calm down . . .), try these five East Coast creations that take french fries from side dish to spotlight. 

Nacho loaded fries at TGA NYC



Loaded fries at TGA NYC TGA NYC

Just around the corner from New York City's exploding Hudson Yards neighborhood, [TGA](#) (The Great American) is located inside [Crowne Plaza HY36](#) and combines two of America's favorite snacks, french fries and nachos, into one hearty dish. The ultimate indoor/outdoor space with restaurant, sports bar and beer garden, TGA NYC is a sleek, sophisticated hangout with a modern flair and a contemporary bar menu featuring amped-up takes on classic fare. The loaded fries here are covered in ground beef, pico de gallo, jalapeños, sour cream and a spicy mayo, in what could otherwise be considered taco salad fries if not for the creamy cheddar sauce bringing home that next-level nacho experience. Grab a beer and chow down.