

We Support the Slow Food Movement

This means that we prepare each dish from scratch to order using the finest ingredients. We encourage our guests to take as much time and care savoring their meal as we take preparing it. Creating a less stressful and more pleasurable and healthful dining experience is our ultimate goal. Therefore, if you are in a hurry, please return at a time when you can relax and dine with us.

In our cooking practices, we make these commitments:

- to use as many locally-grown and organic items as are available and affordable;
- to purchase only sashimi-grade seafood.

Our Green Commitment

As a company we have made a commitment to reduce our carbon footprint. This goes beyond just changing lightbulbs and our ongoing commitment to recycling.

- In our most recent renovation, we installed all EnergyStar-rated equipment.
- We have stopped selling bottled water; instead, we have high-efficiency water filters installed on all drinking water sources. This reduces our contribution to landfills—and reduces the bulk of material we must ship across the country and from overseas.
- In the future we will continue to strive to further reduce our business' carbon footprint and to encourage others to follow suit.

Cell Phones

To enhance the dining experience for all concerned, **we request that our guests turn their pagers & cell-phones off** (or at least set them to "vibrate"). If you must use your cell-phone, so as to avoid disturbing our other guests (and to improve your reception) we request you step out of the main dining room. Cell phone use in the bar and on the patio is perfectly acceptable.

Pricing

For decades, retailers have been "fudging" their prices. When they feel they need another dollar for a given item but fear the increase in price will hurt business, they charge 95¢ or 99¢ so we won't notice. Well, it's time for honest pricing. We're not just pretending to lower prices, we've reduced them an average of 25% while keeping the same great quality for which we've been known for years.

Desserts

Desserts du Jour

please ask your waitperson about the day's offerings

French Vanilla Ice Cream

rich and creamy. So filled with eggs, it's half-way to becoming a frozen custard.
single scoop, \$2. double scoop, \$4. baked goods à la mode, add \$2.

Torani Sundae

French vanilla ice cream & your choice(s) of Torani syrup(s), topped with whipped cream & nuts, if you like.
one scoop, \$3.5. two scoops, \$6.5.

Apricot Gelato by Alotta Gelato

created exclusively for Shevek & Co. Restaurant, \$3.5.

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- All substitutions are at the chef's discretion. • A 20% gratuity will be added to tables of 7 or more.
 - No separate checks during our busiest hours. • A 20% gratuity (25% on tables of 9 or more) will be added for separate checks.

Salads & Vegetables

Moroccan Date & Orange Salad

with carrots and an orange water dressing. Served over greens. tapa, \$5.5. mezze, \$11.

Fattoush

a light Syrian salad of heirloom tomatoes, cucumber, scallions and toasted pita. Served on a bed of romaine. tapa, \$5.5. mezze, \$11.

Summer Vegetable Ragoût

a classical French stew of fresh summer vegetables with a hint of red wine. Served with french bread. tapa, \$5. mezze, \$10.

Traditional Caesar Salad

tapa, \$4. mezze, \$8.

Apple Honey Vinaigrette Salad

with apples, pecans & feta cheese. tapa, \$4. mezze, \$8.

Soups

Soup du Jour

6 oz, \$3. 12 oz, \$6.

Seafood Bisque or Chowder du Jour

We offer either a seafood bisque or a seafood chowder each day. 6 oz, \$5. 12 oz, \$10.

Pastas

Penne Pasta Marinara

penne rigate pasta in our home-made marinara sauce. tapa, \$3. mezze, \$6. entrée, \$9.

- add Italian meatballs. tapa, \$5. mezze, \$10.

Gnocchi in Vermouth Sauce

in a sauce of fresh tomatoes, herbs, garlic butter & dry vermouth. tapa, \$4.5. mezze, \$9.

Lasagne du Jour

ask your waitperson about today's featured offering. tapa, \$6.5. mezze, \$13.

Seafood

Bay Scallop Crêpe

bay scallops poached in white wine and herbs and finished with lemon crème fraîche. Served on a bed of vegetables. tapa, \$6.5. mezze, \$13.

Bay Scallops Verde

bay scallops poached in white wine, fresh parsley & garlic butter. Served on a bed of vegetables. tapa, \$7.5. mezze, \$15.

Poultry

Chicken Marsala

chicken breast in a demi-glaze of mushrooms & marsala wine. Served over grilled polenta. tapa, \$7. mezze, \$14.

Tunisian Barbecue Chicken

🔥🔥🔥 chicken pieces slow-cooked in a barbecue sauce of harissa, blood oranges and limes. Served over cous cous confit. tapa, \$6.5. mezze, \$13.

Meats

Kobe-Black Angus Burger

ask your waiter about today's offering. 3 oz, \$8.

Pâté du Jour

served with crostini. tapa, \$5.5. mezza, \$8.5.

Breakfast Offerings

New York Bagel, \$1.5.

with butter, \$2.

with plain shmeer, \$3.

with flavored shmeer (ask about flavors), \$4.

with lox shmeer, \$6.

Bagel & Lox

with cream cheese, tomato, red onion & capers, \$10.

Tortilla de Papas

traditional Spanish egg and potato dish topped with chef's choice. tapa, \$6.5. mezza, \$12.

Menemen

☛☛ eggs poached in a spicy Turkish roasted tomato and green chile sauce. Served with pita bread. tapa, \$5. mezza, \$10.

Eggs Benedict

with potato latke, \$8.75.

Smoked Salmon Benedict

with potato latke, \$10.

Classic Omelettes

two-egg omelette with toast or potato latke —or— three-egg omelette with toast and potato latke

Spanish: sauteed vegetables, tomato & green olive. two-egg, \$6.5. three-egg, \$8.5.

French: artichoke hearts, swiss & sundried tomatoes. two-egg, \$7. three-egg, \$9.

Italian: capicollo ham & provolone. two-egg, \$7. three-egg, \$9.

Greek: mushroom, spinach & feta cheese. two-egg, \$6.75. three-egg, \$8.75.

Sicilian: spinach, mushroom, provolone & marinara. two-egg, \$6.25. three-egg, \$8.25.

Two Eggs, Any Style

served with potato latke & toast or bagel, \$6.

Potato Latkes

served with applesauce & sour cream. one latke, \$2.5. two latkes, \$4.25. three latkes, \$6.

French Toast

made with cinnamon-raisin bread. tapa, \$3.5. mezza, \$6.

add fresh strawberries, add \$2.

Egg Substitute available, add 75¢.

Side of **Niman Ranch** Apple-smoked Bacon, \$4.

Toast & Butter, \$2