



ANCIENT CITY APPETITE

BY JOSHUA BAER

THE SHED

113½ East Palace Avenue, Santa Fe

Lunch, Mondays through Saturdays 11:00 am - 2:30 pm

Dinner, Mondays through Saturdays 5:00 pm - 9:00 pm

Closed Sundays

Reservations: 505-995-8015

These are the items you do not want to miss.

Mushroom Soup. Chicken broth and light cream with button mushrooms and parsley. Order a bowl in a to-go container. The soup stays hot that way. This is the best soup—and hangover cure—in Santa Fe. Highly recommended as a take-out item. \$5 a cup; \$8 a bowl.

Green Chile Stew. Roasted green chiles, potatoes, and pork. If you're tasting New Mexican green chile for the first time, this stew will open your taste buds and start you down the road to one of the healthier addictions a jaded palate can cultivate. If you live here and worship at the altar of green chile, you already know how good this stew is. \$5 a cup; \$8 a bowl.

The Shedburger. This understated green chile cheeseburger comes with the Shed's pico de gallo: raw green chile, chopped jalapeño, tomato, and onion. Order one rare with American cheese, lettuce, tomato, and mayonnaise. While there are better entrées on the Shed's lunch and dinner menus (see below), the Shedburger is in the running for best to-go green chile cheeseburger in Santa Fe. It tastes better ten minutes after it comes out of the kitchen, especially if you order it rare. Listed on the menu as "#2." \$9.

Enchilada and Taco. Listed on the lunch and dinner menus as "#11." One blue corn enchilada filled with ground beef, Cheddar cheese, and onion;

and one soft blue corn taco filled with ground beef, Cheddar cheese, lettuce, tomato, and onion—both covered with red chile. Order it "Christmas," with green chile added. The Shed's astounding red chile makes the #11 their signature dish. Highly recommended, both as a sit-down entrée and as a to-go meal. \$10.

Charbroiled Steak and Enchilada. A ten-ounce ribeye or a New York strip steak side-by-side with a blue corn, cheese, and onion enchilada, covered with red chile (the enchilada, not the steak). Served with pinto beans. Order the ribeye medium rare, with rice instead of pinto beans. The texture of the enchilada and earthy flavor of the red chile complement the ribeye. This dish tastes better when ordered at the bar. \$24.

Desserts: Hot Fudge Sundae; \$4.75. Mocha Cake; \$4.75. Zabaglione; \$4.75.

Cynics will tell you The Shed is crowded, full of tourists, and overpriced. According to Oscar Wilde, the definition of a cynic is a person who knows the price of everything and the value of nothing. If crowds bother you, order everything to go, or wait until 2:15. February and March are the best months to visit this classic Santa Fe restaurant.

Photograph by Joshua Baer. Ancient City Appetite recommends places to eat, in and out of Santa Fe. Send your favorites to places@ancientcityappetite.com.