

Restaurants Have Ways to Stop You From Splitting Meals

As more diners share appetizers and entrees at the table, eateries rework their menus

Looking to split entrees or stick with starters to save on your next dinner out? Restaurants are on to you.

Restaurants don't want to forbid splitting, says Abraham Merchant, chief executive of a New York-based management company with 17 affiliated restaurants. Instead, his restaurants are trying subtle strategies like creating single-bite items, like a duck confit spring roll meant for one, without getting rid of splittable options, like roasted carrot hummus.

"It's a struggle," he says. "We discourage as gently as we can."