



# STONO MARKET & TOMATO SHED CAFÉ

## STARTERS

Broccoli Cheese Bites	10
fresh broccoli and pimento cheese breaded and fried with sweet chili, garlic, benne seed sauce	
Collard Dip	9
cooked collards, garlic, onion, country ham, tomato, and cheese with pita chips	
Pimento Cheese	8.5
our signature dip made with a Vermont sharp and medium cheddar with crackers	
Island Fried Green Tomatoes	11
panko battered and crispy fried served with herb lemon sauce	
Lowcountry Crab Dip	13
lump and claw meat, cheddar, mayo and seasoning served with crackers	

## MAIN

Prime Rib and 2 sides	31
12 oz. slice of slow roasted prime rib encrusted in a house blend of herbs and spices with horseradish cream or au jus	
Shrimp and Grits and 1 side	24.5
local shrimp whenever possible, topped with Tasso gravy made with bell pepper, celery, carrot, onion and Cajun spices over locally ground Marsh Hen Mill grits	
Farmhouse Meatloaf and 2 sides	19
ground beef, zucchini, mushrooms, onion, carrot, tomato, rolled oats, herbs, topped with tomato gravy	
Crab Cake Platter and 2 sides	29.85
two award winning crab cakes made with lump and claw meat, peppers, onion, egg, crushed crackers and seasoning	
Fried Pork Chop and 2 sides	20
bone-in pork chop hand breaded in flour and spices, crispy fried and topped with pork gravy	
Herb Baked Chicken and 2 sides	19.5
organic, locally raised half a chicken rubbed with house blend of herbs and spices	
Veggie Plate	18.5
mix and match your choice of any 4 sides	

## SOUP

She Crab Soup	
Cup	7
Bowl	14
Daily Soup	
Cup	5
Bowl	10

## SALAD

Wedge	13
iceberg, red onion, real bacon crumbles, cherry tomatoes, bleu cheese dressing and balsamic reduction	
Seaboard S.A.L.ad	14.5
mixed greens and arugula, crumbled feta, tart dried cherries, toasted almonds mixed with raspberry balsamic vinaigrette	
Fried or Grilled Chicken Breast	7
Fried or Grilled Shrimp	10

## SANDWICHES

Island Pork BBQ Sandwich with 1 side	15
slow roasted pulled pork, locally made mustard based Wadmalaw Island BBQ sauce on potato roll	
Fried Shrimp Po Boy with 1 side	19
house battered and fried shrimp on an amoroso roll, tomato shed aioli, lettuce, tomato and onion	

## BURGERS

Hamburger with Shed Seasoned Fries *	19
1/3-pound lean ground beef, hand pattied, on a potato roll, cooked to your desired temperature, topped with choice of lettuce, tomato, onion, pickle, mayo, mustard or ketchup	
Make your Burger into a Pete's Burger Salad	-

## EXTRA TOPPINGS

Corncob Smoked Bacon	2.25
American, Swiss or Cheddar Cheese	1.25
Grilled Onions	1.5
Regular or Spicy Pimento Cheese	1.75
Fresh Sliced Jalapeno	1
Gluten Free Bun	3.5

\*A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155°F (68°C). Must be 18 years of age or older.

## SPARKLING, WHITE & ROSE WINE

Brute Sparkling – Francois Montand, France	15	
Pinot Grigio – Cornaro, Italy	7	27
Pinot Grigio – Tiamo, Italy	7.5	28
Sauvignon Blanc – Ponga, New Zealand	8	31
Gruner Veltliner – Vision, Austria	9	34
Chardonnay – Dante, California	7.5	28
Chardonnay – Santa Julia, Argentina	8	29
Chardonnay – Sean Minor, California	9	34
Riesling – Clean Slate, Germany	7	26
Rose – Mont Gravet, South of France	6.5	24

## RED WINE

Pinot Noir – Dante, California	7.5	28
Pinot Noir – Chateau Haut Blanville, France	10	35
Shiraz – Oxford Landing, Australia		20
Merlot – Oxford Landing, Australia	6	21
Cabernet Sauvignon–Excelsior, South Africa	6.5	25
Cabernet Sauvignon–Michael Pozzan, California		36
Red Blend–Chate Closerie des Lys Rouge, France		31
Malbec – Tilia, Argentina*	7	25

## DOMESTIC BEERS AND SELTZER

Budweiser	
Bud Light	
Michelob Ultra	
Coors Light	3.5
Miller Lite	
Miller High Life	
White Claw – Black Cherry or Mango	

## IMPORT BEERS

Heineken	
Corona Extra	
Corona Light	4
Dos Equis XX Lager Especial	
Stella Artois	

## SPECIALTY AND LOCAL BEERS

Sweet Water 420 Extra Pale Ale	
Holy City Pluff Mud Porter	
Huger Street Indian Pale Ale	5
Commonhouse Indian Pale Ale	
Shock Top Belgian White	
Island Coastal Lager	
Highland Gaelic Amber Ale	

## BEVERAGES

Fresh Brewed Sweet or Unsweet Tea	2
Real Lemonade - Regular or Decaf Coffee	
Can Coke Products	2.25
Coke – Coke Zero – Diet Coke – Sprite – Sprite Zero	
Cherry Coke – Pibb Xtra	
20 oz. Smart Water	3
HIBO Hydration Hibiscus Peach	3.69
New Creation-Old Time Root Beer or Ginger Ale	2.75
One Love Kombucha	5.99
Blueberry Basil - Butterfly Lavender - Hibiscus Ginger	
Cucumber Mint - Turmeric Trio – Beet Orange	
San Felice Still or	

## HOUSE MADE DESSERTS

Dessert of the Day – See Specials Menu	market
Coconut Cream Cake	7
Blueberry Pie	
Apple Pie	
Carolina Peach Pie	
Southern Pecan Pie	
Lemon or Chocolate Chess Pie	

## DRESSINGS

Buttermilk Ranch	Summer Tomato
Balsamic Vinaigrette	Creamy Vidalia Onion
Blue Cheese	Thousand Island Italian
Honey Mustard	Vidalia Onion Peppercorn



## OUR ROOTS

Stono Market & Tomato Shed Café is locally owned and operated by the Ambrose family. With our wonderful team, we work to exceed your expectations with exceptionally courteous service, quality prepared and unprepared foods, local artisans' items, sauces, groceries, honey, jellies, jams, gifts, Ambrose Farm's Certified Naturally Grown produce, and preservative free shrimp from low country waters.

Pete started shrimping in 1967, expanding into farming on Wadmalaw in '76. The Stono Market opened in '87 as an open-air farm market to bridge the "farm-to-table" gap, and the Tomato Shed Café evolved in '92 from Babs' love of cooking. Barbara's proclivity for shopping and cooking led her back into the family business in '06. Our name was derived partly from our property's history. Our building was originally constructed (circa 1920) by the Coastal Farmers Association, to assist local farmers in shipping produce to market by train on the Seaboard Air Line Railroad. The S.A.L. styled itself as "The Route of Courteous Service." The Stono Depot, which once shared this property was an important landmark for agricultural commerce on Johns Island.

*Stono Market & Tomato Shed Café -Where it's fun to get fresh!*

