

# STONO MARKET & TOMATO SHED CAFE

## STARTERS

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

## MAIN

Prime Rib and 2 sides 12 oz. slice of slow roasted prime rib encrusted in a house blend of herbs and spices with horseradish cream or au jus	30
Shrimp and Grits and 1 side local shrimp whenever possible, topped with Tasso gravy made with, bell pepper, celery, carrot, onion and cajun spices over locally ground grits	23
Farmhouse Meatloaf and 2 sides ground beef, zucchini, mushrooms, onion, carrot, tomato, rolled oats, herbs, topped with tomato gravy	19
Crab Cake Platter and 2 sides two award winning crab cakes made with lump and claw meat, peppers, onion, egg, crushed crackers, and seasoning	29
Fried Pork Chop and 2 sides bone-in pork chop hand breaded in flour and spices, crispy fried and topped with pork gravy	20
Herb Baked Chicken and 2 sides organic, locally raised half a chicken rubbed with house blend of herbs and spices	19
Veggie Plate mix and match your choice of any 4 sides	18

## SOUP

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

## SALAD

Wedge iceberg, red onion, real bacon crumbles, cherry tomatoes, bleu cheese dressing and balsamic reduction	13
Seaboard S.A.L.ad mixed greens and arugula, crumbled feta, tart dried cherries, toasted almonds mixed with raspberry balsamic vinaigrette	14.5
Fried or Grilled Chicken Breast	7
Fried or Grilled Shrimp	9

## SANDWICHES

Island Pork BBQ Sandwich with 1 side slow roasted pulled pork, locally made mustard based wadmalaw island bbq sauce on potato roll	15
Fried Shrimp Po Boy with 1 side House battered and fried shrimp on a amoroso roll, tomato shed aioli, lettuce, tomato, onion	18

## BURGERS

Hamburger and Shed Seasoned Fries * 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	14
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## EXTRA TOPPINGS

Corncob Smoked Bacon	2
American, Swiss or Cheddar	1
Grilled Onions	1.5
Regular or Spicy Pimento Cheese	1.25
Gluten Free Bun	3
Fried Or Grilled Chicken Breast	7
Fried or Grilled Shrimp	9

## SPARKLING, WHITE & ROSE WINE

Brute Sparkling – Francois Montand, France	14	
Pinot Grigio – Cornaro, Italy	6.5	24
Pinot Grigio – Tiamo, Italy	7.5	28
Sauvignon Blanc – Ponga, New Zealand	7.5	30
Gruner Veltliner – Vision, Austria	8.5	33
Chardonnay – Dante, California	7	27
Chardonnay – Badger Mountain, Washington	7.5	28
Chardonnay – Sean Minor, California	8	30
Riesling – Clean Slate, Germany	6.5	24
Rose – Mont Gravet, South of France	6	22

## RED WINE

Pinot Noir – Dante, California	7	27
Pinot Noir – Blanville, France	9.5	34
Shiraz – Oxford Landing, Australia		23
Merlot – Oxford Landing, Australia	5.5	20
Cabernet Sauvignon–Excelsior, South Africa	6	22
Cabernet Sauvignon–Michael Pozzan, California	10	39
Red Blend–Chate Closerie des Lys Rouge, France		30
Malbec – Tilia, Argentina*	6.5	24

## DOMESTIC BEERS AND SELTZER

Budweiser	
Bud Light	
Michelob Ultra	
Coors Light	3.5
Miller Lite	
Island Coastal Lager	
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
Shock Top Belgian White	
Highland Gaelic Amber Ale	

## BEVERAGES

Fresh Brewed Sweet or Unsweet Tea	1.75
Real Lemonade - Regular or Decaf Coffee	
Can Coke Products	2
Coke – Coke Zero – Diet Coke – Sprite – Sprite Zero Cherry Coke	
20 oz. Smart Water	3
HIBO Hibiscus Superdrink Peach or Lemon	2.49
New Creation-Old Time Root Beer or Craft Ginger Ale	2.75
One Love Kombucha	5.99
Blueberry Basil - Butterfly Lavender - Hibiscus Ginger Strawberry Basil - Turmeric Trio – Jasmine Peach	

## HOUSE MADE DESSERTS

Dessert of the Day – See Specials Menu	market
Coconut Cream Cake	
Blueberry Pie	
Apple Pie	6
Carolina Peach Pie	
Southern Pecan Pie	
Lemon Chess Pie	
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!*

