BARRETT'S GRILL

Hunt Valley Towne Center | Brunch Menu | Est. 2011

STARTERS

SEASONAL HUMMUS 14
BUFFALO CALAMARI 17
TENDERLOIN SKEWERS 16
CRISPY BRUSSEL SPROUTS 13
SHRIMP CARGOT 17
STEAMED MUSSELS 16
ROASTED PORK BELLY 14
FEATURED FLATBREAD 16
SEARED SCALLOPS 18
COCONUT SHRIMP 16
GOAT CHEESE & FIGS 13
PARMESAN OYSTERS 15
BLUE CRAB & ROASTED CORN SOUP 11
CHEF'S DAILY SOUP 10
BARRETT'S HOUSE SALAD *cashews* 10
CLASSIC CAESAR 10
KALE SALAD *peanut vinaigrette* 10
add chicken 10 | *shrimp* 11 | *salmon** 12 | *filet tips** 15

BRUNCH FAVORITES

GOLDEN WAFFLE *syrup* 14 | *with chicken tenders* 19
TRADITIONAL FRENCH TOAST *powdered sugar, whipped cream, syrup, butter* 15 | *Banana Foster style* 19
THREE EGGS ANY STYLE *bacon, sausage, lyonnaise potatoes* 16
CLASSIC BENEDICT *Canadian bacon, hollandaise, lyonnaise potatoes* 17
DAY STARTER BENEDICT *shaved prime rib, sautéed onions, Gruyère, horseradish hollandaise, lyonnaise potatoes* 19
ASIAGO BAGEL BREAKFAST SANDWICH *sausage, applewood smoked bacon, fried egg, cheddar, chipotle aioli* 15
PANCAKES *choice of blueberry, chocolate or plain; served with bacon or sausage* 15
STEAK & EGGS* *three eggs your way, 8oz New York Strip steak, lyonnaise potatoes* 26
CREATE YOUR OWN OMELET *three egg omelet, lyonnaise potatoes* 16
choose three toppings from tomato, spinach, onion, mushroom, colby jack, bacon, ham, sausage, hollandaise
additional toppings +1 each

SIGNATURE SALADS

STRAWBERRY FIELDS *grilled chicken, strawberries, pecans, Parmesan, lemon poppyseed dressing* 17
KALE CAULIFLOWER* *grilled salmon, chopped kale, dried cranberries, feta, walnuts, lemon-honey vinaigrette* 19
CRISPY COBB *crispy chicken, tomatoes, avocado, egg, bacon, colby jack, honey mustard/bbq dressing* 18
POACHED PEAR *grilled chicken, fried goat cheese, almonds, red onion, arugula, pear white balsamic vinaigrette* 18
HARVEST KALE* *grilled salmon, kale, roasted butternut squash, cranberries, pecans, feta, apple cider vinaigrette* 19

HANDHELDS *served with French fries*

BARRETT'S BACON BURGER* *applewood smoked bacon, cheddar, LTO, pickles, brioche* 18
ANGRY BIRD *fried crispy chicken breast, ham, Swiss, LTP, chipotle aioli, ciabatta* 17
FRENCH DIP *thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette* 22
CRISPY FISH TACOS *beer battered cod, shredded cabbage, mango salsa, sriracha sour cream, flour tortillas* 19
TURKEY CRANBERRY *smoked and sliced turkey, applewood smoked bacon, Boursin cheese, cranberry aioli, arugula, pickled red onion, ciabatta* 16

ENTRÉES *add a small salad to any entrée for 7*

SHORT RIBS *sweet corn and roasted poblano puree, Mongolian glaze, pickled red onion, shaved Brussel sprouts* 23
BLACKENED PASTA *penne pasta, tomatoes, peas, cream sauce, Parmesan* 18 | *with chicken* 22 | *with shrimp* 25
MEDITERRANEAN GRILLED CHICKEN *tomato, cucumber, olives, feta, risotto, balsamic drizzle* 21
GRILLED SALMON* *whole grain mustard sauce, featured vegetable* 23
FILET GNOCCHI* *mushrooms, demi cream sauce, spinach* 28
FISH AND CHIPS *beer battered cod, remoulade, coleslaw, French fries* 22
HALF RACK OF RIBS *bbq sauce, coleslaw, French fries* 21
ROASTED CAULIFLOWER RISOTTO *roasted cauliflower, Parmesan, creamy risotto, balsamic drizzle* 19

MARKET SIDES

Applewood Bacon or Maple Sausage 4 | English Muffin or Toast 3 | Lyonnaise Potatoes 4; make them loaded 8
Roasted Cauliflower 5 | Featured Vegetable 5 | Coleslaw 5 | House-Made Mac & Cheese 6 | French Fries 5

Please notify us of food allergies. While some items are or can be made gluten free, we do not operate a gluten free kitchen.
(*) Consuming raw or undercooked animal foods may increase your risk of a food borne illness.

STONEBRIDGE
RESTAURANT GROUP ◆ EST. 2011

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