



Hunt Valley Towne Center | Dinner Menu | Est. 2011

STARTERS

SEASONAL HUMMUS 15	EDAMAME 12	BLUE CRAB & ROASTED CORN SOUP 11
BUFFALO CALAMARI 18	FEATURED FLATBREAD 17	CHEF'S DAILY SOUP 10
TENDERLOIN SKEWERS 17	SEARED SCALLOPS 19	BARRETT'S HOUSE SALAD <i>cashews</i> 10
CRISPY BRUSSEL SPROUTS 14	RIB STACK 17	CLASSIC CAESAR 10
SHRIMP CARGOT 18	FRIED GREEN TOMATO 16	KALE SALAD <i>peanut vinaigrette</i> 10
STEAMED MUSSELS & CLAMS 17	TUNA POKE 17	<i>add chicken 10 shrimp 11 salmon* 12 filet tips* 15</i>

SIGNATURE SALADS

- STRAWBERRY FIELDS** *grilled chicken, strawberries, pecans, Parmesan, lemon poppyseed dressing* 18
- KALE CAULIFLOWER*** *chopped kale, grilled salmon, dried cranberries, feta, walnuts, lemon-honey vinaigrette* 20
- CRISPY COBB** *crispy chicken, tomatoes, avocado, egg, bacon, Colby Jack, honey mustard/bbq dressing* 19
- AHI TUNA*** *sashimi grade tuna, red onion, mango, avocado, carrots, ginger cilantro vinaigrette* 22
- HONEY LIME CHICKEN** *grilled and chilled chicken breast, carrots, corn, cilantro, corn tortilla strips, peanut drizzle, red onion, black beans, chopped peanuts, honey lime vinaigrette* 18

HANDHELDS *served with French fries*

- ANGRY BIRD** *fried crispy chicken breast, ham, Swiss, LTP, chipotle aioli, ciabatta* 18
- FRENCH DIP** *thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette* 23
- BARRETT'S BACON BURGER*** *applewood smoked bacon, Cheddar, LTO, pickles, brioche* 19
- CRISPY FISH TACOS** *beer battered cod, shredded cabbage, mango salsa, sriracha sour cream, flour tortillas* 21

BARRETT'S FAVORITES

- GRILLED SALMON*** *whole grain mustard sauce, featured vegetable* 29
- SHORT RIBS** *sweet corn and roasted poblano puree, Mongolian glaze, pickled red onion, shaved Brussel sprouts* 24
- FILET*** *seasoned and grilled, red wine demi, featured vegetable* 6oz 38 | 8oz 44
- SEAFOOD SCAMPI** *mussels, shrimp and clams, linguini, white wine lemon sauce, garlic, roasted tomatoes, Parmesan, garlic bread* 28

ENTRÉES *add a small salad to any entrée for 8*

- MEDITERRANEAN GRILLED CHICKEN** *tomato, cucumber, olives, feta, risotto, balsamic drizzle* 24
- PAN ROASTED COD** *diced potatoes, bacon, thyme, heavy cream, chopped and whole clams* 28
- BLACKENED PASTA** *penne pasta, tomatoes, peas, cream sauce, Parmesan* 23 | *with chicken* 27 | *with shrimp* 29
- MARYLAND CRABCAKES** *two 5oz crabcakes, French fries* 45
- FISH AND CHIPS** *beer battered cod, remoulade, coleslaw, French fries* 25
- CHICKEN PICATTA** *lemon caper butter sauce, baby spinach, capellini* 24
- SCALLOP RISOTTO** *jumbo scallops, wild mushroom bacon risotto, spinach, beurré blanc* 31
- AHI TUNA** *edamame, mango salsa, cucumber, red onion, jalapeños, jasmine rice, togarashi blend, wasabi drizzle* 32
- FULL RACK OF RIBS** *bbq sauce, coleslaw, French fries* 28
- ROASTED CAULIFLOWER RISOTTO** *roasted cauliflower, Parmesan, creamy risotto, balsamic drizzle* 22

MARKET SIDES

- Roasted Cauliflower 6 | Featured Vegetable 6 | Loaded Baked Potato 8*
- Onion Straws 8 | Mac & Cheese 7 | French Fries 6 | Risotto 7*

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.