



Hunt Valley Towne Center | Brunch Menu | Est. 2011

STARTERS

|                            |                       |                                                                 |
|----------------------------|-----------------------|-----------------------------------------------------------------|
| SEASONAL HUMMUS 14         | EDAMAME 11            | BLUE CRAB & ROASTED CORN SOUP 11                                |
| BUFFALO CALAMARI 17        | FEATURED FLATBREAD 16 | CHEF'S DAILY SOUP 10                                            |
| TENDERLOIN SKEWERS 16      | SEARED SCALLOPS 18    | BARRETT'S HOUSE SALAD <i>cashews</i> 10                         |
| CRISPY BRUSSEL SPROUTS 13  | RIB STACK 16          | CLASSIC CAESAR 10                                               |
| SHRIMP CARGOT 17           | FRIED GREEN TOMATO 15 | KALE SALAD <i>peanut vinaigrette</i> 10                         |
| STEAMED MUSSELS & CLAMS 16 | TUNA POKE 16          | <i>add chicken 10   shrimp 11   salmon* 12   filet tips* 15</i> |

BRUNCH FAVORITES

- GOLDEN WAFFLE** *syrup* 14 | *with chicken tenders* 19
- TRADITIONAL FRENCH TOAST** *powdered sugar, house-made whipped cream, syrup, butter* 15
- 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, Gruyere, horseradish hollandaise, lyonnaise potatoes* 19
- TWO EGG POTATO HASH** *over easy eggs, red and green peppers, onion, bacon and sausage, chipotle aioli* 16
- 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\*** *chopped kale, grilled salmon, dried cranberries, feta, walnuts, lemon-honey vinaigrette* 19
- CRISPY COBB** *crispy chicken, tomatoes, avocado, egg, bacon, Colby Jack, honey mustard/bbq dressing* 18
- AHI TUNA\*** *sashimi grade tuna, red onion, mango, avocado, carrots, ginger cilantro vinaigrette* 20
- 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* 17

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
- FRIED GREEN TOMATO BLT** *bacon, mixed greens, fried green tomato, mayonnaise, challah* 16
- CRISPY FISH TACOS** *beer battered cod, shredded cabbage, mango salsa, sriracha sour cream, flour tortillas* 19

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
- 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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