



Hunt Valley Towne Center | Lunch Menu | Est. 2011

STARTERS

BUFFALO CALAMARI 17	BLUE CRAB AND ROASTED CORN SOUP <i>with Old Bay</i> 12
HOT HONEY BURRATA 16	CHEF'S DAILY SOUP 11
FRIED BRUSSEL SPROUTS 13	BARRETT'S HOUSE SALAD <i>bleu cheese, candied cashews, raspberry vinaigrette</i> 10
SEASONAL HUMMUS 14	CLASSIC CAESAR <i>tomatoes, croutons, Parmesan</i> 10
SHRIMP CARGOT 17	KALE SALAD <i>Parmesan, peanut vinaigrette</i> 10
AHI TUNA STACK 19	<i>add grilled chicken 9 add grilled shrimp 10 add grilled salmon 12 add skirt steak 15</i>

FLATBREADS

BUFFALO CHICKEN <i>buffalo sauce, chicken, bleu cheese crumbles, scallions, cheese blend</i> 15
BBQ CHICKEN <i>bbq sauce, chicken, caramelized onions, bacon, scallions, cheese blend</i> 15
MEDITERRANEAN <i>country olives, feta, red onion, tomato, balsamic drizzle, basil pesto</i> 14
FIG JAM <i>prosciutto, fig jam, goat cheese, caramelized onions, arugula</i> 16

SIGNATURE SALADS

STRAWBERRY FIELDS <i>grilled chicken, strawberries, pecans, parmesan, lemon poppyseed dressing</i> 17
KALE CAULIFLOWER <i>chopped kale, grilled salmon, dried cranberries, feta, walnuts, lemon-honey vinaigrette</i> 19
BLACKENED SHRIMP CAPRESE <i>arugula, tomato, mozzarella, basil, balsamic glaze</i> 18
CRISPY COBB <i>chicken tenders, tomatoes, avocado, egg, bacon, Colby Jack, honey mustard/bbq dressing</i> 17
MANGO MANDARIN <i>blackened shrimp, seasonal fruit, avocado, citrus vinaigrette</i> 18
SUMMER STEAK <i>skirt steak, grilled corn, red cabbage, sweet drop peppers, bleu cheese, white balsamic</i> 21

CHEF'S DAILY DUO

choose a salad or soup and allow our Chef to pair an exciting daily half sandwich that changes with the availability and seasonality of the freshest ingredients 16

make it a full daily sandwich 19

BURGERS + SANDWICHES *served with French fries*

FRIED CHICKEN SANDWICH <i>brown sugar dijon, lettuce, tomato, pickles, brioche</i> 17
FRENCH DIP <i>thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette</i> 22
BARRETT'S BACON BURGER <i>applewood smoked bacon, Cheddar, LTO, pickles, brioche</i> 18
PRIME RIB BURGER <i>thin-sliced prime rib, horseradish cream, grilled onions, Swiss, au jus, brioche</i> 20
SHRIMP SALAD WRAP <i>shrimp, Old Bay aioli, lettuce, tomato, flour tortilla</i> 19
REUBEN <i>corned beef, Swiss, Thousand Island, sauerkraut, marble rye</i> 17
DAILY BLACKENED FISH SANDWICH <i>market fish, LTO, remoulade, pickles, brioche</i> 19

ENTRÉES *add a small salad to any entrée for 6*

BRAISED SHORT RIBS <i>Mongolian bbq sauce, onion straws, featured vegetable</i> 21
BLACKENED CHICKEN PASTA <i>penne pasta, tomatoes, peas, cream sauce, Parmesan</i> 19
JUMBO LUMP CRAB CAKE <i>single jumbo lump crab cake, French fries</i> 25
BLACKENED FISH TACOS <i>flour tortillas, shredded cabbage, mango salsa, sriracha sour cream, French fries</i> 21
HALF RACK OF RIBS <i>bbq sauce, coleslaw</i> 23
GRILLED SALMON <i>whole grain mustard sauce, featured vegetable</i> 22
FRESH MARKET FISH <i>created daily by our Chef</i> 24
FISH & CHIPS <i>beer battered Cod, remoulade, coleslaw, French fries</i> 21

MARKET SIDES

Roasted Cauliflower 5 | Featured Vegetable 5 | Coleslaw 5 | House-Made Mac & Cheese 6 | French Fries 5

Please notify us of food allergies.

Consuming raw or undercooked animal foods may increase your risk of a food borne illness.

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