



Hunt Valley Towne Center | Dinner Menu | Est. 2011

STARTERS

BUFFALO CALAMARI 17	BLUE CRAB AND ROASTED CORN SOUP <i>with Old Bay</i> 11
CHARGRILLED OYSTERS 16	CHEF'S DAILY SOUP 10
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 16	KALE SALAD <i>Parmesan, peanut vinaigrette</i> 10
FIRECRACKER SHRIMP 15	<i>add grilled chicken 9 add grilled shrimp 10 add grilled salmon 12 add tenderloin tips 15</i>

FLATBREADS

BUFFALO CHICKEN <i>buffalo sauce, chicken, bleu cheese crumbles, scallions, cheese blend</i> 16
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> 15
MUSHROOM <i>mushrooms, truffle oil, goat cheese, 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
CRISPY COBB <i>chicken tenders, tomatoes, avocado, egg, bacon, Colby Jack, honey mustard/bbq dressing</i> 17
ROASTED BEET & PISTACHIO <i>beets, bleu cheese, pistachios, mandarin oranges, balsamic vinaigrette</i> 16
SOUTHWEST SKIRT STEAK <i>corn, tomatoes, onion, avocado, Cheddar, tortilla strips, chipotle Ranch dressing</i> 20

BURGERS + SANDWICHES *served with French fries*

CHICKEN & KALE CLUB <i>kale, tomato, red onion, avocado, Havarti, honey mustard, bacon, brioche</i> 18
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

BLACK ANGUS STEAKS

PETITE FILET 6oz 35
*seasoned and grilled,
featured vegetable*

RIBEYE 14oz 42
*seasoned and grilled,
loaded baked potato*

BARRETT'S FILET 8oz 44
*seasoned and grilled, red wine demi,
featured vegetable*

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

SHRIMP & GRITS <i>red peppers, caramelized onions, Andouille, tomatoes, green onions, beurré blanc, bbq sauce</i> 25
BRAISED SHORT RIBS <i>Mongolian bbq sauce, onion straws, featured vegetable</i> 28
BLACKENED CHICKEN PASTA <i>penne pasta, tomatoes, peas, cream sauce, parmesan</i> 23
JUMBO LUMP CRAB CAKES <i>two jumbo lump crab cakes, French fries</i> 45
CHICKEN SATAY <i>coconut marinated chicken, Thai basil rice, cucumber salad, peanut vinaigrette</i> 21
FULL RACK OF RIBS <i>bbq sauce, coleslaw</i> 27
GRILLED SALMON <i>whole grain mustard sauce, featured vegetable</i> 28
FRESH MARKET FISH <i>created daily by our Chef</i> 35
LAMB CHOPS <i>Harissa rub, mint pesto, saffron orzo salad, red pepper coulis</i> 30
FILET TIP RISOTTO <i>mushroom bacon risotto, spinach, parmesan, red wine demi</i> 36

MARKET SIDES

Roasted Cauliflower 6 | Featured Vegetable 6 | Loaded Baked Potato 8
Coleslaw 6 | Mac & Cheese 7 | French Fries 6 | Thai Basil Rice 6

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