



Hunt Valley Towne Center | Dinner Menu | Est. 2011

STARTERS

BUFFALO CALAMARI 18	BLUE CRAB AND ROASTED CORN SOUP <i>with Old Bay</i> 12
HOT HONEY BURRATA 17	CHEF'S DAILY SOUP 11
FRIED BRUSSEL SPROUTS 14	BARRETT'S HOUSE SALAD <i>bleu cheese, candied cashews, raspberry vinaigrette</i> 10
SEASONAL HUMMUS 15	CLASSIC CAESAR <i>tomatoes, croutons, Parmesan</i> 10
SHRIMP CARGOT 18	KALE SALAD <i>Parmesan, peanut vinaigrette</i> 10
AHI TUNA STACK 20	<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> 16
BBQ CHICKEN <i>bbq sauce, chicken, caramelized onions, bacon, scallions, cheese blend</i> 16
MEDITERRANEAN <i>country olives, feta, red onion, tomato, balsamic drizzle, basil pesto</i> 15
FIG JAM <i>prosciutto, fig jam, goat cheese, caramelized onions, arugula</i> 17

SIGNATURE SALADS

STRAWBERRY FIELDS <i>grilled chicken, strawberries, pecans, parmesan, lemon poppyseed dressing</i> 18
KALE CAULIFLOWER <i>grilled salmon, chopped kale, dried cranberries, feta, walnuts, lemon-honey vinaigrette</i> 20
CRISPY COBB <i>chicken tenders, tomatoes, avocado, egg, bacon, Colby Jack, honey mustard/bbq dressing</i> 18
MANGO MANDARIN <i>blackened shrimp, seasonal fruit, avocado, citrus vinaigrette</i> 19
SUMMER STEAK <i>skirt steak, grilled corn, red cabbage, sweet drop peppers, bleu cheese, white balsamic</i> 22

BURGERS + SANDWICHES *served with French fries*

FRIED CHICKEN SANDWICH <i>brown sugar dijon, lettuce, tomato, pickles, brioche</i> 18
FRENCH DIP <i>thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette</i> 23
BARRETT'S BACON BURGER <i>applewood smoked bacon, Cheddar, LTO, pickles, brioche</i> 19
PRIME RIB BURGER <i>thin-sliced prime rib, horseradish cream, grilled onions, Swiss, au jus, brioche</i> 21

BLACK ANGUS STEAKS

PETITE FILET 6oz 38
*seasoned and grilled,
featured vegetable*

RIBEYE 14oz 46
*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> 26
BRAISED SHORT RIBS <i>Mongolian bbq sauce, onion straws, featured vegetable</i> 29
BLACKENED CHICKEN PASTA <i>penne pasta, tomatoes, peas, cream sauce, Parmesan</i> 24
JUMBO LUMP CRAB CAKES <i>two jumbo lump crab cakes, French fries</i> 48
TUNA UDON BOWL <i>sesame crusted tuna, Udon noodles, cucumber, carrots, sesame miso dressing</i> 33
FULL RACK OF RIBS <i>bbq sauce, coleslaw</i> 29
GRILLED SALMON <i>whole grain mustard sauce, featured vegetable</i> 31
FRESH MARKET FISH <i>created daily by our Chef</i> 36
LAMB CHOPS <i>Harissa rub, mint pesto, saffron orzo salad, red pepper coulis</i> 32
HARISSA CHICKEN SKEWERS <i>couscous, Greek yogurt</i> 24

MARKET SIDES

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

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