



Hunt Valley Towne Center | Brunch Menu | Est. 2011

STARTERS

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| BUFFALO CALAMARI 17 | BLUE CRAB & ROASTED CORN SOUP <i>with Old Bay</i> 11 |
| TENDERLOIN SKEWERS 16 | CHEF'S DAILY SOUP 10 |
| CRISPY 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 |
| STEAMED MUSSELS 16 | <i>add grilled chicken 10 blackened shrimp 11 grilled 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
- TWO EGGS ANY STYLE** *bacon, sausage, lyonnaise potatoes* 15
- CLASSIC BENEDICT** *Canadian bacon, hollandaise, lyonnaise potatoes* 16
- DAY STARTER BENEDICT** *shaved prime rib, sautéed onions, Gruyere, horseradish hollandaise, lyonnaise potatoes* 19
- CRABCAKE BENEDICT** *min crabcakes, hollandaise, Old Bay, lyonnaise potatoes* 24
- 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
- ALL AMERICAN BURGER*** *over easy egg, bacon, Cheddar, LT, sautéed onions, pickles, brioche, French fries* 18
- SHRIMP & GRITS** *red peppers, caramelized onions, Andouille, tomatoes, green onions, beurré blanc, bbq sauce* 23
- 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* 17
- MANGO MANDARIN** *blackened shrimp, seasonal fruit, avocado, red onion, almonds, citrus vinaigrette* 18
- STEAK & BLEU*** *filet tips, grilled corn, red cabbage, sweet drop peppers, bleu cheese, white balsamic* 22

HANDHELDS *served with French fries*

- PULLED PORK** *bbq sauced pulled pork, coleslaw, pickles, onion straws, brioche* 17
- CHICKEN & KALE CLUB** *kale, tomato, red onion, avocado, Havarti, honey mustard, bacon, brioche* 18
- FRENCH DIP** *thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette* 22

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

- BRAISED SHORT RIBS** *Mongolian bbq sauce, onion straws, featured vegetable* 22
- BLACKENED PASTA** *penne pasta, tomatoes, peas, cream sauce, Parmesan* 18 | *with chicken* 22 | *with shrimp* 25
- HERB CHICKEN** *sherry cream sauce, featured vegetable* 21 | *with jumbo lump crab* 29
- GRILLED SALMON*** *whole grain mustard sauce, featured vegetable* 23
- FRESH MARKET FISH*** *created daily by our Chef* 24
- ROASTED CAULIFLOWER RISOTTO** *roasted cauliflower, Parmesan, creamy risotto, balsamic drizzle* 21

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.

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

STONEBRIDGE
RESTAURANT GROUP ♦ EST. 2011

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