BARRETT'S GRILL

Hunt Valley Towne Center | Lunch Menu | Est. 2011

STARTERS

SEASONAL HUMMUS 14
BUFFALO CALAMARI 17
TENDERLOIN SKEWERS 16
CRISPY BRUSSEL SPROUTS 13
SHRIMP CARGOT 17
STEAMED MUSSELS 16
ROASTED PORK BELLY 14
FEATURED FLATBREAD 16
SEARED SCALLOPS 18
COCONUT SHRIMP 16
GOAT CHEESE & FIGS 13
PARMESAN OYSTERS 15
BLUE CRAB & ROASTED CORN SOUP 11
CHEF'S DAILY SOUP 10
BARRETT'S HOUSE SALAD *cashews* 10
CLASSIC CAESAR 10
KALE SALAD *peanut vinaigrette* 10
add chicken 10 | *shrimp* 11 | *salmon** 12 | *filet tips** 15

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
POACHED PEAR *grilled chicken, fried goat cheese, almonds, red onion, arugula, pear white balsamic vinaigrette* 18
HARVEST KALE* *grilled salmon, kale, roasted butternut squash, cranberries, pecans, feta, apple cider vinaigrette* 19

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

HANDHELDS *served with French fries*

BARRETT'S BACON BURGER* *applewood smoked bacon, cheddar, LTO, pickles, brioche* 18
FRENCH DIP *thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette* 22
ANGRY BIRD *fried crispy chicken breast, ham, Swiss, LTP, chipotle aioli, ciabatta* 17
TURKEY CRANBERRY *smoked and sliced turkey, applewood smoked bacon, Boursin cheese, cranberry aioli, arugula, pickled red onion, ciabatta* 16
BUFFALO CHICKEN WRAP *diced crispy chicken, mixed greens, tomato, jack cheddar blend, ranch, flour tortilla* 17
GRILLED CHICKEN *grilled chicken, mixed greens, fig jam, crumbled goat cheese, balsamic drizzle, ciabatta* 17
SALMON BLT WRAP* *grilled salmon, bacon, mixed greens, tomato, whole grain mustard sauce, flour tortilla* 19
CRABCAKE SANDWICH *5oz crabcake, brioche* 24
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*

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
FISH AND CHIPS *beer battered cod, remoulade, coleslaw, French fries* 22
SHORT RIBS *sweet corn and roasted poblano puree, Mongolian glaze, pickled red onion, shaved Brussel sprouts* 23
FILET GNOCCHI* *mushrooms, demi cream sauce, spinach* 28
GRILLED SALMON* *whole grain mustard sauce, featured vegetable* 23
HALF RACK OF RIBS *bbq sauce, coleslaw, French fries* 21
ROASTED CAULIFLOWER RISOTTO *roasted cauliflower, Parmesan, creamy risotto, balsamic drizzle* 19

MARKET SIDES

Roasted Cauliflower 5 | Featured Vegetable 5 | Coleslaw 5
French Fries 5 | Onion Straws 8 | House-Made Mac & Cheese 6

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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