BARRETT'S GRILL

Hunt Valley Towne Center | Dinner Menu | Est. 2011

STARTERS

SEASONAL HUMMUS 15
BUFFALO CALAMARI 18
TENDERLOIN SKEWERS 17
CRISPY BRUSSEL SPROUTS 14
SHRIMP CARGOT 18
STEAMED MUSSELS 17

ROASTED PORK BELLY 15
FEATURED FLATBREAD 17
SEARED SCALLOPS 19
COCONUT SHRIMP 17
GOAT CHEESE & FIGS 14
PARMESAN OYSTERS 16

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* 18
KALE CAULIFLOWER* *chopped kale, grilled salmon, dried cranberries, feta, walnuts, lemon-honey vinaigrette* 20
CRISPY COBB *crispy chicken, tomatoes, avocado, egg, bacon, colby jack, honey mustard/bbq dressing* 19
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* 20

HANDHELDS *served with French fries*

ANGRY BIRD *fried crispy chicken breast, ham, Swiss, LTP, chipotle aioli, ciabatta* 18
FRENCH DIP *thin-sliced prime rib, Gruyère, mayo, au jus, horseradish cream sauce, baguette* 23
GRILLED CHICKEN *grilled chicken, mixed greens, fig jam, crumbled goat cheese, balsamic drizzle, ciabatta* 18
BARRETT'S BACON BURGER* *applewood smoked bacon, cheddar, LTO, pickles, brioche* 19
CRISPY FISH TACOS *beer battered cod, shredded cabbage, mango salsa, sriracha sour cream, flour tortillas* 21

BARRETT'S FAVORITES

GRILLED SALMON* *whole grain mustard sauce, featured vegetable* 29
SHORT RIBS *sweet corn and roasted poblano puree, Mongolian glaze, pickled red onion, shaved Brussel sprouts* 28
FILET* *seasoned and grilled, mashed potatoes, featured vegetable 6oz* 38 | *8oz* 44 *add compound butter* + 4
MUSSELS AND SHRIMP COCONUT CURRY *red and green peppers, onions, tomato, lemon grass, Thai basil chiffonade, jasmine rice* 26

ENTRÉES *add a small salad to any entrée for 8*

MEDITERRANEAN GRILLED CHICKEN *tomato, cucumber, olives, feta, risotto, balsamic drizzle* 24
PAN ROASTED COD *roasted tomatoes, spinach, rosé cream sauce* 30
BLACKENED PASTA *penne pasta, tomatoes, peas, cream sauce, Parmesan* 23 | *with chicken* 27 | *with shrimp* 29
MARYLAND CRABCAKES *two 5oz crabcakes, French fries* 45
FISH AND CHIPS *beer battered cod, remoulade, coleslaw, French fries* 25
MEATLOAF *ground beef and spicy pork, mixed cheese, chipotle peppers, tomato demi-glace, mashed potatoes* 24
SCALLOP RISOTTO *jumbo scallops, roasted butternut squash, spinach, cranberries, pomegranate beurre blanc* 34
ROASTED PORK BELLY *roasted butternut squash, cranberries, pan jus, apple cider glaze* 28
FULL RACK OF RIBS *bbq sauce, coleslaw, French fries* 28
ROASTED CAULIFLOWER RISOTTO *roasted cauliflower, Parmesan, creamy risotto, balsamic drizzle* 22

MARKET SIDES

Roasted Cauliflower 6 | Featured Vegetable 6 | Loaded Baked Potato 8 | Mashed Potatoes 6
Onion Straws 8 | Mac & Cheese 7 | French Fries 6 | Risotto 7

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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