

SIGNATURE SALADS

- STRAWBERRY FIELDS 13**
chicken | strawberries | pecans | parmesan | lemon-poppy seed dressing
- KALE AND ROASTED CAULIFLOWER 16**
grilled salmon | dried cherries | walnuts | feta | lemon-honey vinaigrette
- CRISPY CHICKEN COBB 14**
chicken tenders | tomatoes | avocado | egg | bacon | Cheddar Jack
honey mustard/bbq dressing
- MANGO AND MANDARIN 15**
blackened shrimp | mixed fruit | red onion | almonds | avocado | citrus vinaigrette
- CHOPPED CHICKEN SALAD 14**
grilled chicken | avocado | black beans | roasted corn | tomato | cilantro
green onion | tortilla strips | chipotle ranch dressing

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 13

make it a full daily sandwich 18

ENTRÉES

Add a Caesar, Kale or Barrett's House Salad to accompany your entrée 5

- BRAISED SHORT RIBS 16**
roasted off the bone | Mongolian bbq sauce | onion straws | featured vegetable
- BLACKENED FISH TACOS & FRIES 14**
flour tortillas | shredded cabbage | mango salsa | sriracha sour cream
French fries
- JUMBO LUMP CRABCAKE 19**
one jumbo lump crabcake | chef's coleslaw
- BLACKENED CHICKEN PASTA 15**
penne pasta | tomatoes | peas | cream sauce | parmesan
- GRILLED SALMON 18**
hand-cut filet | whole grain mustard sauce | featured vegetable
- BLACKENED SHRIMP AND CHEDDAR GRITS 16**
red peppers | caramelized onion | Andouille | tomatoes | blackened shrimp
green onions | beurré blanc | bbq sauce
- FRESH MARKET FISH MKT**
created daily using freshest ingredients by our chef | featured vegetable
- ROSEDA FARM BLACK ANGUS CENTER CUT FILET MIGNON 24**
6 oz | featured vegetable

MARKET SIDES

- FEATURED VEGETABLE 4 SAUTÉED SPINACH 4
- ROASTED CAULIFLOWER 4 FRENCH FRIES 4
- CHEF'S COLESLAW 3 ONION STRAWS 5

STARTERS

- BUFFALO CALAMARI 13**
fried cherry peppers | bleu cheese
- TENDERLOIN SKEWERS 10**
grilled marinated medallions | peanut sauce
- BUTTERNUT SQUASH HUMMUS 12**
raisins | cranberries | pecans | pumpkin seed oil
- SHRIMP CARGOT 14**
Havarti | garlic herb butter | sliced baguette
- CHERRY WOOD SMOKED SALMON 13**
house-smoked | toast points | lemon herb aioli
- BACON WRAPPED SCALLOPS 13**
sautéed spinach | citrus beurré blanc

SOUP & SMALL SALADS

- CRAB & ROASTED CORN SOUP 8**
- DAILY SOUP SELECTION 7**
- BARRETT'S HOUSE SALAD 8**
- CLASSIC CAESAR 8**
- KALE SALAD 8**
- SALAD ADDITIONS**
CHICKEN 6 | SHRIMP 8 | SALMON 8 | FILET 12

BURGERS & SANDWICHES

French fries served with all burgers and sandwiches

- CHICKEN & KALE CLUB 14**
kale | tomato | red onion | avocado | Havarti | honey
mustard | bacon | brioche
- FRENCH DIP 18**
sliced prime rib | gruyere | mayo | au jus
horseradish sauce | baguette
- BARRETT'S BACON CHEESEBURGER 14**
Roseda Farm black angus burger | applewood smoked
bacon | cheddar | LTO | pickles | brioche
- PRIME RIB BURGER 15**
Roseda Farm black angus burger | shaved prime rib
grilled onions | Swiss | brioche bun
- LOBSTER ROLL 22**
house-shucked | delicate herb mayo | split top bun
- FRESH MARKET FISH SANDWICH 15**
blackened | LTO | chef's dressing | pickles | brioche
- SALMON BLT WRAP 14**
jalapeño cheddar wrap | whole grain mustard sauce
mixed greens

*Please notify us of any food allergies. While any
of our menu items are either naturally gluten free
or can be prepared in a gluten free manner - We
do not operate a gluten free kitchen.*