

## 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
- BABY BACK RIBS (HALF RACK) 16**  
bbq sauce | chef's coleslaw

## STARTERS

- BUFFALO CALAMARI 13**  
fried cherry peppers | bleu cheese
- TENDERLOIN SKEWERS 10**  
grilled marinated medallions | peanut sauce
- HUMMUS DUO 12**  
roasted red pepper | serrano pepper | naan
- SHRIMP CARGOT 15**  
Havarti | garlic herb butter | sliced baguette
- CHERRY WOOD SMOKED SALMON 14**  
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 17**  
sliced prime rib | gruyere | mayo | au jus  
horseradish sauce | baguette
- BARRETT'S BACON CHEESEBURGER 13**  
Roseda Farm black angus burger | applewood smoked  
bacon | cheddar | LTO | pickles | brioche
- 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
- PORTOBELLO SANDWICH 14**  
fresh mozzarella | tomato | spinach | sun-dried  
tomato aioli | focaccia

## MARKET SIDES

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

STONEBRIDGE  
RESTAURANT GROUP ♦ EST. 2011



*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.*