



WEEKEND BRUNCH

the herb box is proud to support our local growers and suppliers using farmers' cheese & **cage-free eggs**. We use hormone-free natural meats & **nitrate-free bacon** as well as local, **organic** produce whenever possible.

BREAKFAST

CINNAMON BUCKWHEAT PANCAKES - 14 (gf)

honey butter, maple syrup, wild berries + smoked bacon
CHEF SUGGESTION - ADD: ORANGE-HONEY GLAZED FRIED CHICKEN - 5

BREAKFAST TACOS - 13 (rgf)

scrambled eggs, cotija, smoked bacon, radishes,
spicy refried black beans, pico de gallo, flour tortillas + black
bean-mango salsa

CHILAQUILES VERDE* - 14 (rgf)

egg, pulled pork, cotija, cilantro, corn tortilla strips,
pickled red onion, radish, tomatillo sauce + grilled flour tortillas

SIMPLE GOOD MORNING EGGS* + SMOKED BACON - 12 (rgf)

avocado, tomato + whole grain toast

MARKET STREET BLT* - 13

crisp pancetta, fried egg, ricotta, tomato,
organic wild arugula, roasted red pepper aioli on brioche bun +
market fruit

BOURBON GINGER-PEACH FRENCH TOAST - 16

bourbon ginger-peach topping, creme fraiche + smoked bacon

ALL NATURAL OATMEAL POWER BOWL - 10 (gf + v)

steel cut oatmeal, agave, cinnamon, creamy peanut butter,
fresh banana & blueberries, housemade blueberry compote,
shaved coconut

BABY KALE, BRIE & GREEN APPLE OMELET - 13 (gf)

smoked bacon, whole grain toast

RED VELVET PANCAKES - 15

fresh fruit, maple syrup, vanilla mascarpone + smoked bacon

VEGAN PANCAKE OF THE MOMENT - 15

seasonally inspired & scrumptious

SMOKED SALMON HASH - 16 (gf)

crisp pancetta, fried egg, capers, green onions,
smashed fingerlings, roasted red pepper aioli

CHARGRILLED STEAK* & EGGS - 17 (gf)

ancho bourbon demi + smashed fingerlings with
roasted red pepper aioli

MORNING SIDES

SMOKED BACON [3] - 4 (gf)

SMASHED FINGERLINGS WITH ROASTED RED PEPPER AIOLI - 7 (gf)

MARKET FRUIT - 4

SIDE OF EGGS-YOUR WAY [2] - 3 (gf)

SIDE OF EGG WHITES - 4 (gf)

WHOLE GRAIN TOAST - 2

SWEET POTATO SUGAR MUFFIN - 3.5

MORNING GLORY MUFFINS - 3.5

SHARED PLATES

MARKET STREET SHORT RIB MINI TACOS - 15 (gf)

cotija, caramelized onion, cilantro crema, micro greens,
spicy roasted corn & avocado salsa + black bean-mango salsa

VEGAN NOSH BOARD - 19 (gf + v)

charred cauliflower and fennel salad, kale pakora,
roasted root vegetable harvest, crisp brussel sprout chips

CHILLED CILANTRO-LIME CRAB DIP - 13 (gf)

lime salted plantain chips

CRISP BRUSSEL SPROUT CHIPS - 11 (gf + v)

vegan yellow pepper aioli

KOREAN FRIED CAULIFLOWER - 13 (gf + v)

radish sprouts, rainbow quinoa, snap peas,
toasted sesame seeds, korean hot pepper sauce

AVOCADO LOVE™ - 13

fennel, organic wild arugula, lemon-agave vinaigrette,
sweet-hot serrano glaze on whole grain toast

ROASTED ROOT VEGETABLE HARVEST PLATE - 14 (gf + v)

artichoke & white bean hummus, vegan roasted garlic aioli

KALE, CORN & SWEET ONION PAKORA - 12 (gf + v)

sweet-hot serrano glaze, vegan yellow pepper aioli

WHITE BEAN CHICKEN CHILI (CUP - 6) | (BOWL - 8) (gf)

cilantro crema, green chilies, corn tortilla strips

GYPSY SOUP OF THE MOMENT (CUP - 6) | (BOWL - 8)

seasonally inspired & scrumptious

AZ GRASS FED SLIDERS - 16

smoked bacon, brie, green apple-jicama slaw on mini brioche
bun

PEAR & GORGONZOLA FLATBREAD - 15

white cheddar, crisp fried sage, sage pesto

DRINK

MIMOSAS - 5

cranberry, mango, orange, pineapple

BLOODY MARYS - 5

FRESH BREWED TEA - 3

ask server for flavors

ORANGE JUICE - 3

GRAPEFRUIT JUICE - 3

ARNOLD PALMER - 3

LEMONADE - 3.5

ORGANIC COFFEE - 3.5

CAPPUCCINO - 3.5

LATTE - 3.5

COLD BREW - 3.75

gf = gluten-free | rgf = request gluten-free | v = vegan



www.theherbbox.com

FOOD CONSUMPTION WARNING: *these items can be cooked to order. Consuming raw or under cooked eggs, meat, poultry or seafood may increase your risk of food-borne illness. CAUTION: dried fruit and olives may contain pits or seeds. Attention persons with food allergies to wheat, soy, eggs, milk, peanuts, tree nuts, fish and shellfish: Although the staff at The Herb Box takes precautions to safely handle and label ingredients and foods that contain potential allergens, cross-contamination may occur. In addition, The Herb Box is pleased to offer a variety of gluten free options. We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. If you are a Celiac and/or highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process. Highly sensitive individuals should discuss the risks of cross-contamination with their physicians.



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BOWLS

served cold

LENTIL CAULIFLOWER BOWL - 14 (gf + v)

black lentils, crispy brussels sprouts, pickled red grapes, rainbow quinoa, spiced roasted cauliflower, agave dijon, vegan yellow pepper aioli

CHEF SUGGESTION - ADD: GRILLED CHICKEN - 5

SWEET POTATO BAJA BOWL - 14 (gf)

cotija, black beans, onions, rainbow quinoa, rosemary-poblano roasted sweet potatoes, tabasco fried shallots, jalapeño-avocado dressing

CHEF SUGGESTION - ADD: BLACKENED SHRIMP - 6

WRAPS & SANDWICHES

served with house sweet potato chips

THE HERB BOX BLT - 14 | 18

smoked bacon, organic spring mix, tomato, basil-garlic aioli on ciabatta

CHOOSE: buttermilk fried chicken or blacked salmon*

TURKEY AVOCADO WRAP - 14

smoked bacon, pepper jack, organic spring mix, pepperoncini, tomato, red wine vinaigrette

CHICKEN & ARUGULA WRAP - 14

gorgonzola, candied walnuts, sundried cherries, red wine vinaigrette

MARKET VEGGIE PITA WRAP - 13

feta, pepitas, cucumbers, organic spring mix, pepperoncini, tomatoes, roasted red pepper hummus, red wine vinaigrette (available as a salad)

FORK & KNIFE PORKBELLY SANDWICH - 17

rosemary demi, creamy buttermilk mash, apricot chutney, organic wild arugula on a demi baguette

BLACKENED CHICKEN & SAGE PESTO - 14

smoked bacon, goat cheese, crisp apple, organic spring mix on ciabatta

GRILL

GRAPEFRUIT & SUGAR CHARRED SALMON* - 22 (gf)

blackberries, fennel, grilled onions, orange, rainbow quinoa, pistachios, radish sprouts

THAI BBQ BABY BACK RIBS - 24

green apple-jicama slaw, smoked gouda mac

BUTTERNUT SQUASH & CORN ENCHILADAS - 15 (gf)

cotija, tomatillo sauce + kale ensalada

SHORT RIB ENCHILADAS - 15 (gf)

ancho pasilla sauce, avocado, manchego, cilantro + napa cabbage slaw

MARKET STREET SHORT RIB TACOS - 16 (gf) or VEGETARIAN SWEET POTATO TACOS - 15 (rgf)

cotija, caramelized onions, cilantro crema, micro greens, spicy roasted corn & avocado salsa + black bean mango salsa

ARIZONA GRASS FED BURGERS* + smashed fingerlings with roasted red pepper aioli | choice of - 19

OG: smoked bacon, brie, green apple-jicama slaw on brioche bun

FANCY: smoked bacon, fig-port rosemary jam, organic wild arugula, vegan yellow pepper aioli on brioche bun

LENTIL RICOTTA MEATBALLS - 17 (gf)

lemony kale pesto, shaved fennel on oven roasted spaghetti squash

SALADS

SERRANO-SHRIMP SALAD - 17

crispy shrimp, crisp pancetta, fried fennel, organic wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze, vegan yellow pepper aioli, avocado spread on whole grain toast

CHICKEN AVOCADO CHOP SALAD - 16 (gf)

blackened chicken, smoked bacon, cotija, organic spring mix, red onions, romaine, sweet dried corn, baby heirloom tomatoes, jalapeño-avocado dressing

URBAN MARKET STEAK SALAD* - 19 (gf)

smoked bacon, blue cheese, avocado, candied pecans, frisee, red & yellow peppers, romaine, sweet dried corn, watercress, red wine vinaigrette

eat good. grow happy

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