



DINNER

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.

SHARED PLATES

KOREAN FRIED CAULIFLOWER - 13 (gf + v)
quinoa, korean hot pepper sauce

CHILLED CILANTRO-LIME CRAB DIP - 12 (gf)
chili-lime salted plantain chips

BROWN SUGAR PORK SLIDERS - 13
smoked gouda, watercress-jicama slaw, roasted red pepper aioli on mini brioche rolls

CRISP BRUSSELS SPROUT CHIPS - 11 (gf + v)
vegan yellow pepper aioli

AVOCADO LOVE™ - 12
fennel, wild arugula, lemon-agave vinaigrette on whole grain toasts

MEZZE BOARD - 13
greek olives, roasted red pepper hummus, tzatziki, pita

KALE, CORN & SWEET ONION PAKORA - 12 (gf+v)
sweet-hot serrano glaze, vegan yellow pepper aioli

PEAR & GORGONZOLA FLATBREAD - 14
aged white cheddar, crisp fried sage, sage pesto

MARKET SHORT RIB STREET TACOS - 15 (gf)
cotija, charred onion, micro greens, cilantro crema, spicy roasted corn & avocado salsa

WHITE BEAN CHICKEN CHILI [CUP- 5] [BOWL-7] (gf)
tortilla strips, cilantro crema, hatch chilies

GYPSY SOUP OF THE MOMENT [CUP- 5] [BOWL-7]
seasonally inspired & scrumptious

VEGAN & VEGETARIAN

BUTTERNUT SQUASH & CORN ENCHILADAS - 17 (gf)
cotija, tomatillo sauce + kale ensalada

VEGAN NOSH BOARD -19 (gf + v)
kale pakora, farmhouse picks, korean fried cauliflower, rosemary coriander sweet potatoes

LENTIL CAULIFLOWER PLATE - 17 (gf +v)
black lentils, crispy brussels sprouts, pickled red grapes, rainbow quinoa, spice roasted cauliflower, agave dijon, vegan yellow pepper aioli

SALADS

SERRANO AVOCADO SHRIMP SALAD - 17
crispy shrimp, crisp pancetta, fried fennel, wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze, vegan yellow pepper aioli on avocado toast

URBAN MARKET STEAK SALAD* - 19 (gf)
char-grilled beef tenderloin, smoked bacon, blue cheese, avocado, candied pecans, organic spring mix, sweet dried corn, watercress, blue cheese vinaigrette

MEAT & POULTRY

BLACKENED GRILLED BEEF TENDERLOIN* - 25 (gf)
tequila chili-lime butter, blistered shishito peppers, buttermilk sracha onion rings

KALE PESTO STUFFED PORK TENDERLOIN - 24
goat cheese, pickled golden raisins + candied pecan stuffing

SHORT RIB ENCHILADAS - 17 (gf)
queso fresco, avocado, cilantro + napa cabbage slaw

HERB ENCRUSTED HALF CHICKEN BAGNA CAUDA - 24 (gf)
(be patient, it's worth the wait!)
oven roasted radicchio, fennel + smashed fingerlings

THAI BBQ BABY BACK RIBS - 22
smoked gouda mac, green apple-jicama slaw

ARIZONA GRASS FED BURGER* - 17
smoked bacon, brie, green apple-jicama slaw + smashed fingerlings with roasted red pepper aioli

FISH

SAVORY HERB WAFFLE w/ GRILLED TROUT - 24 (gf)
maple hot sauce, watercress butter

GRILLED SALMON & CILANTRO SOBA NOODLES - 25
carrots, edamame, fresh mango, kale, red & yellow peppers, mango-lime vinaigrette

GRAPEFRUIT & SUGAR CHARRED SALMON* - 25 (gf)
black quinoa, blackberries, fennel, onions, orange, pistachios, snow pea shoots

BLACKENED SHRIMP BAJA - 20 (gf)
cotija, black beans, onions, quinoa, rosemary-poblano roasted sweet potatoes, tabasco fried shallots, jalapeno-avocado dressing

gf = gluten-free **rgf** = request gluten-free
v = vegan **rv** = request vegan

