



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

SIMPLE GOOD MORNING EGGS* + SMOKED BACON - 14 (rgf)
avocado, tomato + whole grain toast

BREAKFAST TACOS - 14 (rgf)
scrambled eggs, cotija, smoked bacon, radishes, spicy refried black beans, pico de gallo, corn/flour tortillas + black bean-mango salsa

CHAR GRILLED STEAK* & EGGS - 18 (gf)
ancho-bourbon demi + smashed fingerlings with roasted red pepper aioli

MARKET STREET BLT* - 15
crisp pancetta, fried egg, ricotta, tomato, wild arugula, roasted red pepper aioli on brioche bun + market fruit

BACON KALE, BRIE GREEN APPLE OMELET - 15 (gf)
smoked bacon, whole grain toast

SMOKED SALMON HASH - 17 (gf)
crisp pancetta, egg, capers, green onions, smashed fingerlings + roasted red pepper aioli

CHILAQUILES VERDE* - 15 (rgf)
egg, short rib, cotija, cilantro, corn tortilla strips, pickled red onion, radish, tomatillo sauce, + grilled flour tortillas

POWER BOWL NATURAL OATMEAL - 13 (gf)
steel cut oatmeal, agave, cinnamon, creamy peanut butter, fresh banana & blueberries, housemade blueberry compote, coconut

CINNAMON BUCKWHEAT PANCAKES - 15 (gf)
honey butter, maple syrup, wild berries + smoked bacon

CHEF SUGGESTION - ADD: ORANGE-HONEY GLAZED FRIED CHICKEN - 5

BOURBON GINGER-PEACH FRENCH TOAST - 16
bourbon ginger-peach topping, creme fraiche + smoked bacon

MORNINGSIDES

smoked bacon [3] - 4 (gf)
smashed fingerlings with roasted red pepper aioli - 9 (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

KOREAN FRIED CAULIFLOWER - 14 (gf+v)
radish sprouts, snap peas, rainbow quinoa, toasted sesame seeds, korean hot pepper sauce

CARIBBEAN PLANTAIN CHIPS
lime salted plantain chips

CRISP BRUSSELSSPROUT CHIPS - 13 (gf+v)
vegan yellow pepper aioli

AVOCADO LOVE™ - 15
fennel, wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze on whole grain toasts

KALE, CORN & SWEET ONION PAKORA - 14 (gf+v)
sweet-hot serrano glaze, vegan yellow pepper aioli

PEAR & GORGONZOLA FLATBREAD - 15
white cheddar, crisp fried sage, sage pesto

WHITE BEAN CHICKEN CHILI [CUP-6][BOWL-8] (gf)
cilantro crema, green chiles, corn tortilla strips

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DRINK

MIMOSAS -
cranberry, mango, orange, pineapple **BLOODY MARYS -**
FRESH BREWED TE* - 4 (ask server for flavors)
ORANGE JUICE - 4
GRAPEFRUIT JUICE - 4
ARNOLD PALMER - 4
LEMONADE - 4
ORGANIC COFFEE - 4
CAPPUCCINO - 4
LATTE - 4
COLD BREW - 4



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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. Highly sensitive individuals should discuss the risks of cross-contamination with their physicians.



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WRAPS & SANDWICHES

served with house sweet potato chips

THE HERB BOX 16 | 18

smoked bacon, organic spring mix, tomato, basil-garlic aioli on ciabatta-choose: buttermilk fried chicken or blackened salmon*

TURKEY-AVOCADO WRAP-15

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

CHICKEN ARUGULA WRAP-15

gorgonzola, candied walnuts, romaine, sundried cherries, red wine vinaigrette

MARKET VEGGIE PITA WRAP-15

feta, pepitas, cucumbers, organic spring mix, pepperoncini, roasted red pepper hummus, red wine vinaigrette (ADD AVOCADO \$3)

BOWLS

served cold

LENTIL CAULIFLOWER BOWL- 14(gf+v)

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

CHEFSUGGESTION-ADD: GRILLED CHICKEN - 5

SWEET POTATO AVOCADO BAJA BOWL-14(gf)

cotija, black beans, onions, rainbow quinoa, rosemary-poblano roasted sweet potatoes, tabasco fried shallots, jalapeno-avocado dressing CHEFSUGGESTION ADD:

BLACKENED SHRIMP - 6

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

SALADS

SERRANO-SHRIMP SALAD - 17

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

URBAN MARKET STEAK SALAD* - 19 (gf)

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

CHICKEN AVOCADO CHOP SALAD -16 (gf)

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

GRILL

BUTTERNUT SQUASH & CORN ENCHILADAS - 17 (gf)

cotija, tomatillo sauce + kale ensalada

SHORT RIB ENCHILADAS - 18(gf)

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

ARIZONA GRASS FED BURGERS* - 19

+ smashed fingerlings with roasted red pepper aioli smoked bacon, brie, green apple-jicama slaw on brioche bun

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

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

GRAPEFRUIT & SUGAR CHARRED SALMON* - 24 (gf)

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

eat good. grow happy.



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