



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)

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

CHILLED CILANTRO-LIME CRAB DIP - 13 (gf)

lime salted plantain chips

CRISP BRUSSELS SPROUT CHIPS - 11 (gf+v)

vegan yellow pepper aioli

BROWN SUGAR PORK SLIDERS - 14

smoked gouda, chipotle BBQ sauce, watercress-jicama slaw, roasted red pepper aioli on mini brioche rolls

AVOCADO LOVE™ - 13

fennel, wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze 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 - 15

white cheddar, crisp fried sage, sage pesto

MARKET STREET SHORT RIB TACOS - 15 (gf)

cotija, caramelized onion, cilantro crema, micro greens, spicy roasted corn & avocado salsa

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

VEGAN & VEGETARIAN

BUTTERNUTSQUASH & CORN ENCHILADAS - 17 (gf)

cotija, tomatillo sauce + kale ensalada

WILD MUSHROOM & ROASTED CORN ENCHILADAS - 19 (gf+v)

ancho pasilla sauce, cashew-poblano crema, pickled red onions, + sweet potato napa cabbage slaw

VEGAN NOSH BOARD - 19 (gf+v)

farmhouse picks, kale pakora, korean fried cauliflower, rosemary-poblano roasted 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 SHRIMP SALAD - 17

crispy shrimp, crisp pancetta, fried fennel, wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze, vegan yellow pepper aioli on 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

MEAT & POULTRY

BLACKENED STEAK* - 25 (gf)

blistered shishito peppers, buttermilk sriracha onion rings, tequila chili-lime butter

ROSEMARY BUTTERMILK FRIED CHICKEN - 20 (gf)

baby kale, grilled corn & tomato salad, green goddess + cornbread with honey sriracha butter

SHORT RIB ENCHILADAS - 18 (gf)

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

THAI BABY BACK RIBS - 24

green apple-jicama slaw, smoked gouda mac

ARIZONA GRASSFED BURGER* - 17

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

FISH

WATERCRESS BUTTERED HERB GRILLED TROUT - 24 (gf) crisp

brussels sprout leaves, pickled golden beets, roasted red beets, sautéed lima beans + corn-leek gratin

GRAPEFRUIT & SUGAR CHARRED SALMON* - 25 blackberries,

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

BLACKENED SHRIMP BAJA - 20 (gf)

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

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