



LUNCH

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 MINI 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 NOSH BOARD - 19 (gf + v)

farmhouse picks, kale pakora, korean fried cauliflower, rosemary-poblano roasted sweet potatoes

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 on whole grain toast

URBAN MARKET STEAK SALAD* - 19 (gf)

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

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

MARKET SUNFLOWER SALAD - 16 (gf)

blackened chicken, smoked bacon, goat cheese, dried berries, frisee, romaine, sunflower seeds, balsamic vinaigrette

ALBACORE TUNA SALAD - 16 (gf)

[no mayo] baby heirloom tomatoes, candied pepitas, capers, jicama, romaine, wild arugula, lemon-agave vinaigrette

SOUTHWEST CHICKEN CAESAR SALAD (gf) - 16

blackened chicken, cotija, sundried cherries, corn tortilla strips, chipotle-parmesan vinaigrette

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

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

FARMHOUSE PICKS - 14 (gf + v)

avocado, candied pepitas, quinoa, snap peas, swirls of red beets & carrots, yellow squash, jalapeño-avocado dressing

CHEF SUGGESTION - BLACKENED CHICKEN - 5

WRAPS & SANDWICHES

served with house sweet potato chips

URBAN GRILLED STEAK SANDWICH - 19

pickled red onions, tabasco fried shallots, wild arugula, ancho bourbon demi, roasted garlic aioli on ciabatta

THE HERB BOX BLT - 14 | 18

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

CHOOSE: buttermilk fried chicken or blackened 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, roasted red pepper hummus, red wine vinaigrette (available as a salad)

BLACKENED CHICKEN & SAGE PESTO - 14

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

GRILL

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

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* - 22 (gf)

blackberries, grilled onions, fennel, orange, rainbow quinoa pistachios, radish sprouts, snow pea shoots

WATERCRESS BUTTERED HERB GRILLED TROUT - 24 (gf)

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

ARIZONA GRASSFED BURGER* - 17

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

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



www.theherbobox.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.