



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)

quinoa, korean hot sauce

BROWNSUGAR PORK SLIDERS - 13

smoked gouda, watercress-jicama slaw, red pepper aioli on brioche mini rolls

CHILLED CILANTRO-LIME CRAB DIP - 12 (gf+v)

chili-lime salted plantain chips

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

(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)

g v

WHITE BEAN CHICKEN CHILI [CUP - 5] [BOWL - 7] (gf)

tortilla crisps, cilantro crema, hatch chilies

GYPSY SOUP OF THE MOMENT [CUP - 5] [BOWL - 7]

seasonally inspired, scrumptious

VEGAN NOSH BOARD (gf+v)

kale pakora, farmhouse picks, korean cauliflower, rosemary roasted coriander 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 on avocado toast

URBAN MARKET STEAK SALAD* - 19 (gf)

chargrilled beef tenderloin, smoked bacon, blue cheese, avocado, candied pecans, organic spring mix, sweet dried corn, watercress, blue cheese vinaigrette

CHICKEN AVOCADO CHOP SALAD - 16 (gf)

blackened chicken, bacon, cotija, organic spring mix, sweet dried corn, tomatoes, red onions, jalapeño-avocado vinaigrette

MARKET SUNFLOWER SALAD - 16 (gf)

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

ALBACORE TUNA SALAD - 16 (gf)

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

SOUTHWEST CHICKEN CAESAR SALAD (gf) - 16

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

BOWLS

LENTIL CAULIFLOWER BOWL - 13 (gf+v)

black lentils, crispy brussels sprouts, pickled red grapes, rainbow quinoa, spice roasted cauliflower, agave dijon, vegan yellow pepper aioli
chef's suggestion: add grilled chicken - 5

SWEET POTATO AVOCADO BAJA BOWL - 13 (gf)

cotija, black beans, onions, quinoa, rosemary-poblano roasted sweet potatoes, tabasco fried shallots, jalapeño-avocado dressing
chef's suggestion: add blackened shrimp* - 6

FARMHOUSE PICKS - 13 (gf+v)

avocado, candied pepitas, quinoa, snap peas, swirls of red beets & carrots, yellow squash, jalapeño-avocado vinaigrette
chef's suggestion: add blackened chicken - 5

CILANTRO SOBA NOODLES - 13

carrots, edamame, fresh mango, kale, red & yellow peppers, mango-lime vinaigrette
chef's suggestion: add blackened salmon* - 7

WRAPS & SANDWICHES

served with house sweet potato chips

TURKEY-AVOCADO WRAP - 14

smoked bacon, jack, organic spring mix, pepperoncini, tomato

CHICKEN & ARUGULA WRAP - 13

mild gorgonzola, candied walnuts, sun-dried cherries

MARKET VEGGIE PITA WRAP - 13

feta, cucumbers, organic spring mix, pepitas, pepperoncini, roasted red pepper hummus
(available as a salad without hummus)

THE HERB BOX BLT - 14 | 18

smoked bacon, tomato, organic spring mix, basil-garlic mayo on ciabatta
choice of: rosemary buttermilk fried free-range chicken or blackened salmon

CHICKEN & SAGE PESTO - 13

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

WARM TURKEY & PEAR CIABATTA - 14

aged white cheddar, wild arugula, kale pesto, red wine vinaigrette

GRILL

BUTTERNUT SQUASH & CORN ENCHILADAS - 14 (gf)

cotija, tomatillo sauce + kale ensalada

SHORT RIB ENCHILADAS - 14 (gf)

queso fresco, avocado, cilantro + napa cabbage slaw

VEGETARIAN SWEET POTATO TACOS - 15 (rgf) (or)

MARKET STREET SHORT RIB TACOS - 16 (gf)

onion, cotija, micro-greens, roasted corn & avocado salsa + black bean-mango salad

GRAPEFRUIT & SUGAR CHARRED SALMON* - 21 (gf)

black quinoa, blackberries, fennel, onions, orange, pistachios, snow pea shoots

ARIZONA GRASS FED BURGER* - 17

bacon, brie cheese, green-apple jicama slaw, aioli + fingerlings

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.