

## SHARED PLATES

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

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

**CHILLED CILANTRO-LIME CRAB DIP (gf) | 13**  
lime salted plantain chips

**CRISP BRUSSELS SPROUT CHIPS (gf,v) | 13**  
vegan yellow pepper aioli

**AVOCADO LOVE™ | 15**  
fennel, organic wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze on whole grain toast

**WHITE BEAN CHICKEN CHILI (CUP | 6) (BOWL | 8) (gf)**  
cilantro cream, green chiles, corn tortilla strips

**VEGAN NOSH BOARD (gf,v) | 19**  
rainbow quinoa with blackberries, fennel, grilled onions, orange, pistachios, radish sprouts, + kale pakora + korean fried cauliflower +crisp brussels sprout chips

**MARKET STREET SHORT RIB MINI TACOS (gf) | 16**  
cotija, caramelized onion, cilantro crema, micro-greens, spicy roasted corn & avocado salsa with black bean-mango salsa

**SMOKED GOUDA MAC N CHEESE | 9**  
rosemary brioche breadcrumbs

**SMASHED FINGERLING POTATOES | 9**  
roasted red pepper aioli

## FLATBREADS

**PEAR & GORGONZOLA | 15**  
white cheddar, crisp fried sage, sage pesto

**ROASTED CORN & GOAT CHEESE | 15**  
smoked bacon, shaved parmesan, white cheddar, baby heirloom tomatoes, creamy garlic dressing, romaine

**BBQ CHICKEN | 16**  
smoked bacon, shaved parmesan, smoked gouda, white cheddar, baby heirloom tomatoes, chiptole BBQ sauce, organic spring mix, red onion, red wine vinaigrette

## GRILL

**GRAPEFRUIT & SUGAR CHARRED SALMON\* (gf) | 24**  
blackberries, fennel, grilled onions, orange, rainbow quinoa, radish sprouts

**BUTTERNUT SQUASH & CORN ENCHILADAS (gf) | 17**  
cotija, tomatillo verde sauce, served with kale ensalada

**SHORT RIB ENCHILADAS (gf) | 18**  
ancho pasilla sauce, avocado, manchego, cilantro, served with napa cabbage slaw

**ARIZONA GRASS FED BURGER\* | 19**  
smoked bacon, brie, green apple-jicama slaw on brioche bun, served with smashed fingerlings with roasted red pepper aioli

**MARKET STREET SHORT RIB TACOS (gf) | 16**  
or **VEGETARIAN SWEET POTATO TACOS (rgf) | 15**  
cotija, caramelized onions, cilantro crema, micro greens, spicy roasted corn & avocado salsa with black bean-mango salsa

## WRAPS & SANDWICHES

served with house sweet potato chips

**URBAN GRILLED STEAK SANDWICH | 19**  
pickled red onions, tabasco fried shallots, organic wild arugula, ancho bourbon demi, yellow pepper aioli on ciabatta

**MARKET VEGGIE PITA WRAP | 14**  
feta, pepitas, cucumbers, organic spring mix, pepperoncini, tomatoes, roasted red pepper hummus, red wine vinaigrette (available as a salad)

**THE HERB BOX BLT | 18**  
Choose: buttermilk fried chicken or blackened salmon\*  
smoked bacon, organic spring mix, tomato, basil-garlic aioli on ciabatta

**TURKEY AVOCADO WRAP | 15**  
smoked bacon, pepper jack, organic spring mix, pepperoncini, tomato, red wine vinaigrette

**CHICKEN & ARUGULA WRAP | 15**  
gorgonzola, candied walnuts, sundried cherries, red wine vinaigrette

**BLACKENED CHICKEN & SAGE PESTO | 16**  
smoked bacon, goat cheese, crisp apple, organic spring mix on ciabatta

## SALADS

### **ALBACORE TUNA SALAD (gf) | 16**

(no mayo) baby heirloom tomatoes, candied pepitas, capers, jicama, romaine, organic wild arugula, lemon-agave vinaigrette

### **SERRANO-SHRIMP SALAD | 17**

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

### **CHICKEN AVOCADO CHOP SALAD (gf) | 16**

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

### **URBAN MARKET STEAK SALAD\* (gf) | 19**

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

## BOWLS (served cold)

### **SWEET POTATO AVOCADO BAJA BOWL (gf) | 14**

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

### **ADD BLACKENED SHRIMP | 6**

### **LENTIL CAULIFLOWER BOWL (gf,v) | 14**

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

### **ADD GRILLED CHICKEN | 5**

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. In addition, The Herb Box is pleased to offer a variety of gluten free options. We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur, however we do have processes in place to minimize the possibility. If you are a celiac and/or highly sensitive, please advise your server. We will do our best, but cannot guarantee your order will not touch gluten somewhere in the process.