



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

PEAR & GORGONZOLA FLATBREAD - 15

white cheddar, crisp fried sage, sage pesto

KALE, CORN & SWEET ONION PAKORA - 12 (gf + v)

sweet-hot serrano glaze, vegan yellow pepper aioli

KOREAN FRIED CAULIFLOWER - 13 (gf + v)

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

ROASTED ROOT VEGETABLE HARVEST PLATE - 14 (gf + v)

artichoke & white bean hummus, vegan roasted garlic aioli

AZ GRASS FED SLIDERS - 16

smoked bacon, brie, green apple-jicama slaw on mini brioche bun

CHILLED CILANTRO-LIME CRAB DIP - 13 (gf)

lime salted plantain chips

CRISP BRUSSEL SPROUT CHIPS - 11 (gf + v)

vegan yellow pepper aioli

AVOCADO LOVE™ - 13

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 crema, green chilies, corn tortilla strips

GYPSY SOUP OF THE MOMENT (CUP - 6) | (BOWL - 8)

seasonally inspired & scrumptious

VEGAN NOSH BOARD - 19 (gf + v)

charred cauliflower and fennel salad, kale pakora, roasted root vegetable harvest, crisp brussel sprout chips

MARKET STREET SHORT RIB MINI TACOS - 15 (gf)

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

SALADS

ALBACORE TUNA SALAD - 16 (gf)

(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 - 16 (gf)

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

SOUTHWEST CHICKEN CAESAR SALAD - 16 (gf)

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

URBAN MARKET STEAK SALAD* - 19 (gf)

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

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



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BOWLS

served cold

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

LENTIL CAULIFLOWER BOWL - 14 (gf + v)

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

CHEF SUGGESTION - ADD: GRILLED CHICKEN - 5

FARMHOUSE PICKS - 14 (gf + v)

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

CHEF SUGGESTION - ADD: BLACKENED CHICKEN - 5

GRILL

GRAPEFRUIT & SUGAR CHARRED SALMON* - 22 (gf)

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

HERB GRILLED TROUT - 24 (gf)

charred cauliflower & fennel salad, pickled golden raisins

BUTTERNUT SQUASH & CORN ENCHILADAS - 15 (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

SHORT RIB ENCHILADAS - 15 (gf)

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

ARIZONA GRASS FED BURGERS* + smashed fingerlings with roasted red pepper aioli | choice of - 19
OG: smoked bacon, brie, green apple-jicama slaw on brioche bun

FANCY: smoked bacon, fig-port rosemary jam, organic wild arugula, vegan yellow pepper aioli on brioche bun

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

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

LENTIL RICOTTA MEATBALLS - 17 (gf)

lemony kale pesto, shaved fennel on oven roasted spaghetti squash

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, vegan roasted garlic aioli on ciabatta

MARKET VEGGIE PITA WRAP - 13

feta, pepitas, cucumbers, organic spring mix, pepperoncini, tomatoes, roasted red pepper hummus, red wine vinaigrette (available as a salad)

THE HERB BOX BLT - 14 | 18

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

CHOOSE: buttermilk fried chicken or blacked salmon*

FORK & KNIFE PORKBELLY SANDWICH - 17

rosemary demi, creamy buttermilk mash, apricot chutney, organic wild arugula on a demi baguette

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

BLACKENED CHICKEN & SAGE PESTO - 14

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

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. 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. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces. If you are a Celiac and/or highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process. Highly sensitive individuals should discuss the risks of cross-contamination with their physicians.