



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)

quinoa, korean hot pepper sauce

CHILLED CILANTRO-LIME CRAB DIP - 12 (gf)

chili-lime salted plantain chips

CRISP BRUSSELS SPROUT CHIPS - 11 (gf + v)

vegan yellow pepper aioli

BROWN SUGAR PORK SLIDERS - 13

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

AVOCADO LOVE™ - 12

fennel, wild arugula, lemon-agave vinaigrette 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

CRISP SALMON CAKES - 14

micro greens, tzatziki

PEAR & GORGONZOLA FLATBREAD - 14

aged white cheddar, crisp fried sage, sage pesto

MARKET STREET SHORT RIB MINI TACOS - 15 (gf)

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

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

cilantro crema, hatch chilies, tortilla strips

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

seasonally inspired & scrumptious

VEGAN & VEGETARIAN

BUTTERNUT SQUASH & CORN ENCHILADAS - 17 (gf) cotija,

tomatillo sauce + kale ensalada

VEGAN NOSH BOARD - 18 (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 AVOCADO 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)

urban steak, smoked bacon, blue cheese, avocado, candied pecans, organic spring mix, red & yellow peppers, sweet dried corn, watercress, blue cheese vinaigrette

MEAT & POULTRY

BLACKENED STEAK* - 25 (gf)

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

KALE PESTO STUFFED PORK TENDERLOIN - 24

goat cheese + candied pecan stuffing and pickled golden raisins

SHORT RIB ENCHILADAS - 17 (gf)

queso fresco, avocado, cilantro + napa cabbage slaw

HERB ENCRUSTED HALF CHICKEN BAGNA CAUDA - 24 (gf)

candied walnuts, oven roasted fennel, radicchio, shredded endive, smashed fingerlings- **be patient, it's worth the wait**

THAI BBQ BABY BACK RIBS - 22

green apple-jicama slaw, smoked gouda mac

ARIZONA GRASS FED BURGER* - 17

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

FISH

SAVORY HERB WAFFLE & GRILLED TROUT - 24 (gf)

maple hot sauce, watercress

GRILLED SALMON* & CILANTRO SOBA NOODLES - 25

carrots, edamame, fresh mango, kale, red & yellow peppers, mango-lime vinaigrette

GRAPEFRUIT & SUGAR CHARRED SALMON* - 25 (gf)

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

BLACKENED SHRIMP BAJA - 20 (gf)

cotija, black beans, onions, 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.