



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 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

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 NOSH BOARD -18 (gf + v)

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

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

CHICKEN AVOCADO CHOP SALAD – 16 (gf)
blackened chicken, smoked bacon, cotija, organic spring mix, red onions, sweet dried corn, 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, tortilla strips, chipotle-parmesan vinaigrette

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.

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 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 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 dressing
CHEF SUGGESTION-ADD: blackened chicken - 5

CILANTRO SOBA NOODLES - 13
carrots, edamame, fresh mango, kale, red & yellow peppers, mango-lime vinaigrette
CHEF SUGGESTION-ADD: blackened salmon* - 8

WRAPS & SANDWICHES

served with house sweet potato chips

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, jack, organic spring mix, pepperoncini, tomato

CHICKEN & ARUGULA WRAP - 13
mild gorgonzola, candied walnuts, sundried cherries

MARKET VEGGIE PITA WRAP - 13
feta, candied pepitas, cucumbers, organic spring mix, pepperoncini, roasted red pepper hummus (available as a salad)

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 verde + 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)
cotija, charred onions, cilantro crema, micro greens, spicy roasted corn & avocado salsa + black bean mango salad

GRAPEFRUIT & SUGAR CHARRED SALMON* - 21 (gf)
black quinoa, blackberries, charred onions, fennel, orange, pistachios, snow pea shoots

ARIZONA GRASS FED BURGER* - 17
smoked bacon, brie, green apple-jicama slaw + smashed fingerlings with roasted red pepper aioli

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



the herb box
catering | eatery | market