

BREAKFAST

SIMPLE GOOD MORNING EGGS* (rgf) | 14

smoked bacon, avocado, tomato, served on whole grain toast

BREAKFAST TACOS (rgf) | 14

scrambled eggs, cotija, smoked bacon, radishes, spicy refried black beans, pico de gallo, corn/flour tortillas, black bean-mango salsa

CHARGRILLED STEAK* & EGGS (gf) | 18

ancho-bourbon demi & smashed fingerlings with roasted red pepper aioli

MARKET STREET BLT* | 15

crisp pancetta, fried egg, ricott, tomato, wild arugula, roasted red pepper aioli on brioche bun, served with market fruit

BABY KALE, BRIE, GREEN APPLE OMELET (gf) | 15

smoked bacon, whole grain toast

SMOKED SALMON HASH (gf) | 17

crisp pancetta, egg, capers, green onions, smashed fingerlings with roasted red pepper aioli

CHILAQUILES VERDE*(rgf) | 15

egg, short rib, cotija, cilantro, corn tortilla strips, pickled red onion, radish, tomatillo sauce, served with grilled flour tortillas

POWERBOWL NATURAL OATMEAL (gf) | 13

steel cut oatmeal, agave, cinnamon, creamy peanut butter, fresh banana & blueberries, housemade blueberry compote, coconut

CINNAMON BUCKWHEAT PANCAKES (gf) | 15

honey butter, maple syrup, wild berries, served with smoked bacon

BOURBON GINGER-PEACH FRENCH TOAST | 16

bourbon ginger-peach topping, creme fraiche, served with smoked bacon

MORNING SIDES

smoked bacon [3] (gf) | 4

market fruit | 4

eggs - your way [2] (gf) | 3

egg whites (gf) | 4

whole grain toast | 2

sweet potato sugar muffin | 3.5

morning glory muffins | 3.5

smashed fingerlings (gf) | 9

roasted red pepper aioli

DRINKS

MIMOSA | 9 *

cranberry, mango, orange, pineapple

BLOODY MARY | 9 *

FRESH BREWED TEA | 5 (ask server for flavors)

ORANGE JUICE | 4

GRAPEFRUIT JUICE | 4

ARNOLD PALMER | 6

LEMONADE | 6

ORGANIC COFFEE | 5

CAPPUCCINO | 6

LATTE | 6 *

COLDBREW | 5

* Percentage of these items sold today Feb 28, 2021 will be donated to the American Heart Association

WRAPS & SANDWICHES

served with house sweet potato chips

THE HERB BOX 16 | 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, romaine, sundried cherries, red wine vinaigrette

MARKET VEGGIE PITA WRAP | 15

feta, pepitas, cucumbers, organic spring mix, pepperoncini, roasted red pepper hummus, rainbow carrots, red wine vinaigrette

ADD AVOCADO | 3

SHARED PLATES

KOREAN FRIED CAULIFLOWER (gf,v) | 14

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

CHILLED CILANTRO LIME CRAB DIP | 13

lime salted plantain chips

CRISP BRUSSELS SPROUTS CHIPS (gf,v) | 13

vegan yellow pepper aioli

AVOCADO LOVE™ | 15

fennel, wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze, vegan yellow pepper aioli

KALE, CORN & SWEET ONION PAKORA (gf,v) | 14

sweet-hot serrano glaze, vegan yellow pepper aioli

PEAR & GORGONZOLA FLATBREAD | 15

white cheddar, crisp fried sage, sage pesto

WHITE BEAN CHICKEN CHILI (gf) (CUP | 6) (BOWL | 8)

cilantro crema, 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 brussel sprout chips

SALADS

SERRANO SHRIMP SALAD | 17

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

URBAN MARKET STEAK SALAD* (gf) | 19

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

BOWLS (served cold)

LENTIL CAULIFLOWER (gf,v) | 14

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

ADD GRILLED CHICKEN | 5

SWEET POTATO AVOCADO BAJA BOWL (gf) | 14

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

GRILL

BUTTERNUT SQUASH & CORN ENCHILADAS (gf) | 17

cotija, tomatillo sauce, served kale ensalada

SHORT RIB ENCHILADAS (gf) | 18

ancho pasilla sauce, manchego, avocado, cilantro, served with napa cabbage slaw

ARIZONA GRASS FED BURGERS* | 19

served with smashed fingerlings with roasted red pepper aioli, smoked bacon, brie, green apple-jicama slaw on brioche bun

VEGETARIAN SWEET POTATO TACOS (rgf) | 15

or MARKET STREET SHORT RIB TACOS (gf) | 16

cotija, caramelized onions, cilantro crema, mico greens, spicy roasted corn & avocado salsa with black bean-mango salsa

GRAPEFRUIT & SUGAR CHARRED SALMON* (gf) | 24

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

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.