

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, ricotta, 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

WRAPS & SANDWICHES

served with house sweet potato chips

THE HERB BOX BLT 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 brussels 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 on 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

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

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 with 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,

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.