



WEEKEND BRUNCH MENU

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.

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

BREAKFAST

SIMPLE GOOD MORNING EGGS* (rgf) | 15

smoked bacon, avocado, tomato, served with whole grain toast, house made jam + butter

BREAKFAST TACOS (rgf) | 15

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

CHARGRILLED STEAK + EGGS* (gf) | 19

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

MARKET STREET BLT* | 16

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

BABY KALE, BRIE, GREEN APPLE OMELET (rgf) | 16

smoked bacon, whole grain toast, house made jam + butter

SMOKED SALMON HASH (gf) | 18

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

CHILAQUILES VERDE (rgf) | 16

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

POWERBOWL NATURAL OATMEAL (gf) | 14

steel cut oatmeal, agave, cinnamon, creamy peanut butter, fresh banana + blueberries, house made blueberry compote, coconut

CINNAMON BUCKWHEAT PANCAKES (gf) | 16

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

ADD ORANGE HONEY GLAZED FRIED CHICKEN | 7

BOURBON GINGER-PEACH FRENCH TOAST | 17

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

SHARED PLATES

ARIZONA GRASS FED SLIDERS* | 18

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

BUTTERMILK FRIED CHICKEN SLIDERS | 18

smoked bacon, organic spring mix, tomato, basil-garlic aioli on mini brioche buns

KOREAN FRIED CAULIFLOWER (gf,v) | 15

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

CHILLED CILANTRO-LIME CRAB DIP (gf) | 14

lime salted plantain chips

CRISP BRUSSELS SPROUTS CHIPS (gf,v) | 14

vegan yellow pepper aioli

AVOCADO LOVE™ (rgf) | 16

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

KALE, CORN + SWEET ONION PAKORA (gf,v) | 15

sweet-hot serrano glaze, vegan yellow pepper aioli

PEAR + GORGONZOLA FLATBREAD | 16

white cheddar, crisp fried sage, sage pesto

WHITE BEAN CHICKEN CHILI (gf) (CUP 7 | BOWL 9)

cilantro crema, green chiles, corn tortilla strips

MARKET STREET SHORT RIB MINI TACOS (gf) | 17

cotija, caramelized onion, cilantro crema, microgreens, spicy roasted corn + avocado salsa with black bean-mango salsa

VEGAN NOSH BOARD (gf,v) | 20

rainbow quinoa with blackberries, fennel, grilled onions, orange, pistachios, radish sprouts, + kale pakora + korean fried cauliflower + crisp brussels sprout chips

MORNING SIDES

SMOKED BACON [3] (gf) | 4

MARKET FRUIT | 4

EGGS* - your way [2] (gf) | 3

EGG WHITES (gf) | 4

WHOLE GRAIN or GLUTEN FREE TOAST | 2

SMASHED FINGERLINGS (gf) | 10

roasted red pepper aioli

DRINKS

MIMOSA | 9

orange
mango
cranberry
pineapple

MANGO LEMONADE | 6

ORGANIC COFFEE | 3.5

CAPPUCCINO | 6

BLOODY MARY | 9

LATTE | 6

FRESH BREWED TEA | 5

(ask server for flavors)

COLD BREW | 7

ORANGE JUICE | 4

GRAPEFRUIT JUICE | 4

ARNOLD PALMER | 6

WRAPS + SANDWICHES

served with house sweet potato chips

THE HERB BOX BLT 17 | 19

Choose: buttermilk fried chicken or blackened salmon*
smoked bacon, organic spring mix, tomato, basil-garlic aioli
on ciabatta

TURKEY-AVOCADO WRAP | 16

smoked bacon, pepper jack, organic spring mix,
pepperoncini, tomato, cream cheese, red wine vinaigrette

CHICKEN ARUGULA WRAP | 16

gorgonzola, candied walnuts, romaine, sundried cherries,
cream cheese, red wine vinaigrette

MARKET VEGGIE PITA WRAP | 16

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

ADD AVOCADO | 3

GRILL

BUTTERNUT SQUASH & CORN ENCHILADAS (gf) | 18

cotija, tomatillo sauce, served with kale ensalada

SHORT RIB ENCHILADAS (gf) | 19

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

ARIZONA GRASS FED BURGERS* | 20

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

VEGETARIAN SWEET POTATO TACOS (rgf) | 16

or MARKET STREET SHORT RIB TACOS (gf) | 17

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

GRAPEFRUIT + SUGAR CHARRED SALMON* (gf) | 25

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

SALADS

SERRANO-SHRIMP SALAD (rgf) | 18

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) | 20

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

CHICKEN AVOCADO CHOP SALAD (gf) | 17

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 BOWL (gf,v) | 15

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

ADD GRILLED CHICKEN | 6

SWEET POTATO AVOCADO BAJA BOWL (gf) | 15

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

ADD BLACKENED SHRIMP | 8

LOVE THE HERB BOX?

Did you know that we offer private dining and full service event planning and catering? Whether you're looking for your tried-and-true herb box culinary favorites, or in search of the newest seasonal offerings, there are two beautifully and carefully considered locations from which to choose from – each location offering a unique setting and opportunity to create the most memorable occasion for you and your guests.

To inquire call: 480-998-8355 x 306
or email danielle@theherbbox.com