



LUNCH 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

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

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

sweet-hot serrano glaze, vegan yellow pepper aioli

KOREAN FRIED CAULIFLOWER (gf,v) | 15

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

CHILLED CILANTRO-LIME CRAB DIP (gf) | 14

lime salted plantain chips

CRISP BRUSSELS SPROUT CHIPS (gf,v) | 14

vegan yellow pepper aioli

AVOCADO LOVE™ (rgf) | 16

fennel, organic wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze on whole grain toast

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

cilantro crema, green chiles, corn tortilla strips

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

MARKET STREET SHORT RIB MINI TACOS (gf) | 17

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

SMOKED GOUDA MAC N CHEESE | 10

rosemary brioche breadcrumbs

SMASHED FINGERLING POTATOES (gf) | 10

roasted red pepper aioli

GRILL

GRAPEFRUIT + SUGAR CHARRED SALMON* (gf) | 25

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

BUTTERNUT SQUASH + CORN ENCHILADAS (gf) | 18

cotija, tomatillo verde 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 BURGER* | 20

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

MARKET STREET SHORT RIB TACOS (gf) | 17

or VEGETARIAN SWEET POTATO TACOS (rgf) | 16

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

served with house sweet potato chips

URBAN GRILLED STEAK SANDWICH* | 20

pickled red onions, tabasco fried shallots, organic wild arugula, ancho bourbon demi, roasted garlic aioli on ciabatta

MARKET VEGGIE PITA WRAP | 15

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

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, sun dried cherries, cream cheese, red wine vinaigrette

BLACKENED CHICKEN + SAGE PESTO | 17

smoked bacon, goat cheese, crisp apple, organic spring mix on ciabatta

WRAPS + SANDWICHES

Lunch

FLATBREADS

PEAR + GORGONZOLA | 16

white cheddar, crisp fried sage, sage pesto

ROASTED CORN + GOAT CHEESE | 16

smoked bacon, organic wild arugula, red onion, tomatoes, parmesan, red wine vinaigrette

BBQ CHICKEN | 17

smoked bacon, shaved parmesan, smoked gouda, white cheddar, baby heirloom tomatoes, chiptole BBQ sauce, organic spring mix, red onion, red wine vinaigrette

BLT CHICKEN CAESAR | 17

smoked bacon, shaved parmesan, white cheddar, baby heirloom tomatoes, creamy garlic dressing, romaine lettuce

BOWLS

served cold

SWEET POTATO AVOCADO BAJA BOWL (gf) | 15

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

ADD BLACKENED SHRIMP | 8

LENTIL CAULIFLOWER BOWL (gf,v) | 15

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

ADD GRILLED CHICKEN | 6

SALADS

ALBACORE TUNA SALAD (gf) | 17

(no mayo) baby heirloom tomatoes, candied pepitas, capers, jicama, romaine, organic wild arugula, lemon-agave vinaigrette

SERRANO-SHRIMP SALAD (rgf) | 18

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

CHICKEN AVOCADO CHOP SALAD (gf) | 17

blackened chicken, smoked bacon, cotija, organic spring mix, red onions, romaine, sweet dried corn, baby heirloom tomatoes, jalapeño avocado dressing

URBAN MARKET STEAK SALAD* (gf) | 20

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

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