

## SHARED PLATES

### ARIZONA GRASS FED SLIDERS | 18

smoked bacon, 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) | 14

sweet-hot serrano glaze, vegan yellow pepper aioli

### KOREAN FRIED CAULIFLOWER (gf,v) | 14

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

### CHILLED CILANTRO-LIME CRAB DIP (gf) | 13

lime salted plantain chips

### CRISP BRUSSELS SPROUT CHIPS (gf,v) | 13

vegan yellow pepper aioli

### AVOCADO LOVE™ | 15

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

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

cilantro cream, 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

### MARKET STREET SHORT RIB MINI TACOS (gf) | 16

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

### SMOKED GOUDA MAC N CHEESE | 9

rosemary brioche breadcrumbs

### SMASHED FINGERLING POTATOES | 9

roasted red pepper aioli

## GRILL

### GRAPEFRUIT & SUGAR CHARRED SALMON\* (gf) | 24

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

### BUTTERNUT SQUASH & CORN ENCHILADAS (gf) | 17

cotija, tomatillo verde sauce, served with kale ensalada

### SHORT RIB ENCHILADAS (gf) | 18

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

### ARIZONA GRASS FED BURGER\* | 19

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

### MARKET STREET SHORT RIB TACOS (gf) | 16

or **VEGETARIAN SWEET POTATO TACOS (rgf) | 15**

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

## WRAPS & SANDWICHES

served with house sweet potato chips

### URBAN GRILLED STEAK SANDWICH | 19

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

### MARKET VEGGIE PITA WRAP | 14

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

### THE HERB BOX BLT | 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, sun dried cherries, red wine vinaigrette

### BLACKENED CHICKEN & SAGE PESTO | 16

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

#### 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.

## FLATBREADS

### PEAR & GORGONZOLA | 15

white cheddar, crisp fried sage, sage pesto

### ROASTED CORN & GOAT CHEESE | 15

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

### BBQ CHICKEN | 16

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 | 16

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

## SALADS

### ALBACORE TUNA SALAD (gf) | 16

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

### SERRANO-SHRIMP SALAD | 17

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) | 16

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

### URBAN MARKET STEAK SALAD\* (gf) | 19

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

## BOWLS (served cold)

### SWEET POTATO AVOCADO BAJA BOWL (gf) | 14

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

### ADD BLACKENED SHRIMP | 6

### LENTIL CAULIFLOWER BOWL (gf,v) | 14

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

### ADD GRILLED CHICKEN | 5

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