



## 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

#### ARTISAN FARMHOUSE CHEESE + CHARCUTERIE | 26

house fig-port jam, cornichon, fried capers, olives, seasonal fruit, honey, spicy grain mustard, artisan breads + lavosh

#### ROSEMARY BUTTERMILK FRIED CHICKEN SLIDERS | 22

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

#### BROWN SUGAR PULLED PORK SLIDERS | 18

chipotle BBQ sauce, smoked gouda, watercress-jicama slaw, roasted red pepper aioli on mini brioche buns

#### MEZE BOARD | 17

roasted red pepper hummus, tzatziki, greek olives, grilled pita

#### KALE, CORN + SWEET ONION PAKORA (gf,v) | 18

sweet-hot serrano glaze, vegan yellow pepper aioli

#### KOREAN FRIED CAULIFLOWER (gf,v) | 18

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

#### CHILLED CILANTRO-LIME CRAB DIP (gf) | 17

lime salted plantain chips

#### CRISP BRUSSELS SPROUT CHIPS (gf,v) | 17

sea salt + vegan yellow pepper aioli

#### WHITE BEAN CHICKEN CHILI (CUP 8 | BOWL 10) (gf)

cilantro crema, green chiles, corn tortilla strips

#### VEGAN NOSH BOARD (gf,v) | 24

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) | 20

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

#### SMOKED GOUDA MAC N CHEESE | 12

rosemary brioche breadcrumbs

### GRILL

#### GRAPEFRUIT + SUGAR CHARRED SALMON\* (gf) | 30

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

#### BUTTERNUT SQUASH + CORN ENCHILADAS (gf) | 22

cotija, tomatillo verde sauce, served with kale ensalada

#### SHORT RIB ENCHILADAS (gf) | 23

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

#### ARIZONA GRASS FED BURGER\* | 24

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

#### MARKET STREET SHORT RIB TACOS (gf) | 20

#### or VEGETARIAN SWEET POTATO TACOS (rgf) | 19

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\* | 24

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

#### MARKET VEGGIE PITA WRAP | 17

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 20 | 23

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

#### TURKEY AVOCADO WRAP | 19

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

#### CHICKEN + ARUGULA WRAP | 19

gorgonzola, candied walnuts, sun dried cherries, cream cheese, red wine vinaigrette

#### BLACKENED CHICKEN + SAGE PESTO | 20

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

#### ACHIOTE TURKEY, PEAR, WILD ARUGULA | 17

vintage white cheddar, kale pesto on a grilled baguette

#### BROWN SUGAR PORK CIABATTA | 19

chipotle BBQ sauce, smoked gouda, watercress-jicama slaw, roasted red pepper aioli

#### ALBACORE TUNA SALAD SANDWICH | 16

garden fresh radish sprouts and sliced tomato on sweet whole grain bread [no mayo]

### WRAPS + SANDWICHES

# Lunch

## FLATBREADS

### PEAR + GORGONZOLA | 19

vintage white cheddar, crisp fried sage, sage pesto

### ROASTED CORN + GOAT CHEESE | 19

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

### BBQ CHICKEN | 20

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

### BLT CHICKEN CAESAR | 20

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

## BOWLS

*served cold*

### SWEET POTATO AVOCADO BAJA BOWL (gf) | 18

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

**ADD BLACKENED SHRIMP | 9**

### LENTIL CAULIFLOWER BOWL (gf,v) | 18

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

**ADD GRILLED CHICKEN | 7**

## SALADS

### ALBACORE TUNA SALAD (gf) | 20

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

### SERRANO-SHRIMP SALAD (rgf) | 22

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) | 20

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

### URBAN MARKET STEAK SALAD\* (gf) | 24

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

### MARKET SUNFLOWER SALAD (gf) | 19

grilled chicken, goat cheese, crisp nitrate free smoked bacon, local strawberries + blueberries, sunflower seeds, balsamic 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](mailto:danielle@theherbbox.com)