



## 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, 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™ | 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 cream, 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 | 10

roasted red pepper aioli

### GRILL

#### GRAPEFRUIT & SUGAR CHARRED SALMON\* (gf) | 25

blackberries, fennel, grilled onions, orange, 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, avocado, manchego, cilantro, served with napa cabbage slaw

#### ARIZONA GRASS FED BURGER\* | 20

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) | 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

### WRAPS & SANDWICHES

served with house sweet potato chips

#### URBAN GRILLED STEAK SANDWICH\* | 20

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

#### MARKET VEGGIE PITA WRAP | 15

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

#### THE HERB BOX BLT | 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, red wine vinaigrette

#### CHICKEN & ARUGULA WRAP | 16

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

#### BLACKENED CHICKEN & SAGE PESTO | 17

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 | 16

white cheddar, crisp fried sage, sage pesto

### ROASTED CORN & GOAT CHEESE | 16

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

### 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

## 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 | 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, jalapeno-avocado dressing

### URBAN MARKET STEAK SALAD\* (gf) | 20

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) | 15

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

### ADD BLACKENED SHRIMP | 8

### LENTIL CAULIFLOWER BOWL (gf,v) | 15

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

### ADD GRILLED CHICKEN | 6

## 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 send and email to:

danielle@theherbbox.com

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