

## BREAKFAST

### **SIMPLE GOOD MORNING EGGS\* (rgf) | 14**

smoked bacon, avocado, tomato, served on whole grain toast

### **BREAKFAST TACOS (rgf) | 14**

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

### **CHARGRILLED STEAK\* & EGGS (gf) | 18**

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

### **MARKET STREET BLT\* | 15**

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

### **BABY KALE, BRIE, GREEN APPLE OMELET (gf) | 15**

smoked bacon, whole grain toast

### **SMOKED SALMON HASH (gf) | 17**

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

### **CHILAQUILES VERDE\*(rgf) | 15**

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

### **POWERBOWL NATURAL OATMEAL (gf) | 13**

steel cut oatmeal, agave, cinnamon, creamy peanut butter, fresh banana & blueberries, housemade blueberry compote, coconut

### **CINNAMON BUCKWHEAT PANCAKES (gf) | 15**

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

### **BOURBON GINGER-PEACH FRENCH TOAST | 16**

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

## MORNING SIDES

### **SMOKED BACON [3] (gf) | 4**

### **MARKET FRUIT | 4**

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

### **EGG WHITES (gf) | 4**

### **WHOLE GRAIN TOAST | 2**

### **SMASHED FINGERLINGS (gf) | 9**

roasted red pepper aioli

## DRINKS

### **MIMOSA | 9**

cranberry, mango, orange, pineapple

### **BLOODY MARY | 9**

**FRESH BREWED TEA | 5** (ask server for flavors)

### **ORANGE JUICE | 4**

### **GRAPEFRUIT JUICE | 4**

### **ARNOLD PALMER | 6**

### **MANGO LEMONADE | 6**

### **ORGANIC COFFEE | 5**

### **CAPPUCCINO | 6**

### **LATTE | 6**

### **COLDBREW | 5**

## WRAPS & SANDWICHES

served with house sweet potato chips

### THE HERB BOX BLT 16 | 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, romaine, sundried cherries, red wine vinaigrette

### MARKET VEGGIE PITA WRAP | 15

feta, pepitas, cucumbers, organic spring mix, pepperoncini, roasted red pepper hummus, rainbow carrots, red wine vinaigrette

### ADD AVOCADO | 3

## 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

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

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

### CHILLED CILANTRO LIME CRAB DIP | 13

lime salted plantain chips

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

vegan yellow pepper aioli

### AVOCADO LOVE™ | 15

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

### KALE, CORN & SWEET ONION PAKORA (gf,v) | 14

sweet-hot serrano glaze, vegan yellow pepper aioli

### PEAR & GORGONZOLA FLATBREAD | 15

white cheddar, crisp fried sage, sage pesto

### WHITE BEAN CHICKEN CHILI (gf)

#### (CUP | 6) (BOWL | 8)

cilantro crema, 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

## SALADS

### SERRANO-SHRIMP SALAD | 17

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) | 19

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

### 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

## BOWLS (served cold)

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

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

### ADD GRILLED CHICKEN | 5

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

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

## GRILL

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

cotija, tomatillo sauce, served with kale ensalada

### SHORT RIB ENCHILADAS (gf) | 18

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

### ARIZONA GRASS FED BURGERS\* | 19

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

### VEGETARIAN SWEET POTATO TACOS (rgf) | 15

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

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

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

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

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.