



WEEKEND BRUNCH 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

BREAKFAST

SIMPLE GOOD MORNING EGGS* (rgf) | 15 smoked bacon, avocado, tomato, served with whole grain toast

BREAKFAST TACOS (rgf) | 15 scrambled eggs, cilantro, cotija, smoked bacon, radishes, spicy refried black beans, pico de gallo, corn/flour tortillas, black bean-mango salsa

CHARGRILLED STEAK & EGGS* (gf) | 19 ancho-bourbon demi & smashed fingerlings with roasted red pepper aioli

MARKET STREET BLT* | 16 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 (rgf) | 16 smoked bacon, whole grain toast

SMOKED SALMON HASH (gf) | 18 crisp pancetta, egg, capers, green onions, smashed fingerlings with roasted red pepper aioli

CHILAQUILES VERDE*(rgf) | 16 egg, short rib, cotija, cilantro, corn tortilla strips, pickled red onion, radish, tomatillo sauce, served with grilled flour tortillas

POWERBOWL NATURAL OATMEAL (gf) | 14 steel cut oatmeal, agave, cinnamon, creamy peanut butter, fresh banana & blueberries, housemade blueberry compote, coconut

CINNAMON BUCKWHEAT PANCAKES (gf) | 16 honey butter, maple syrup, wild berries, served with smoked bacon

ADD ORANGE-HONEY GLAZED FRIED CHICKEN | 7

BOURBON GINGER-PEACH FRENCH TOAST | 17 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 or GLUTEN FREE TOAST | 2

SMASHED FINGERLINGS (gf) | 10 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 | 3.5

CAPPUCCINO | 6

LATTE | 6

COLD BREW/ NITRO | 7

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.

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

KOREAN FRIED CAULIFLOWER (gf,v) | 15

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

CHILLED CILANTRO-LIME CRAB DIP (gf) | 14

lime salted plantain chips

CRISP BRUSSELS SPROUTS CHIPS (gf,v) | 14

vegan yellow pepper aioli

AVOCADO LOVE™ (rgf) | 16

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

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

sweet-hot serrano glaze, vegan yellow pepper aioli

PEAR & GORGONZOLA FLATBREAD | 16

white cheddar, crisp fried sage, sage pesto

WHITE BEAN CHICKEN CHILI (gf)

(CUP 7 | BOWL 9)

cilantro crema, green chiles, corn tortilla strips

MARKET STREET SHORT RIB MINI TACOS (gf) | 17

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

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

SALADS

SERRANO-SHRIMP SALAD (rgf) | 18

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) | 20

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

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

WRAPS & SANDWICHES

served with house sweet potato chips

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, cream cheese, red wine vinaigrette

CHICKEN ARUGULA WRAP | 16

gorgonzola, candied walnuts, romaine, sundried cherries, cream cheese, red wine vinaigrette

MARKET VEGGIE PITA WRAP | 16

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

ADD AVOCADO | 3

BOWLS (served cold)

LENTIL CAULIFLOWER (gf,v) | 15

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

ADD GRILLED CHICKEN | 6

SWEET POTATO AVOCADO BAJA BOWL (gf) | 15

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

ADD BLACKENED SHRIMP | 8

GRILL

BUTTERNUT SQUASH & CORN ENCHILADAS (gf) | 18

cotija, tomatillo sauce, served with kale ensalada

SHORT RIB ENCHILADAS (gf) | 19

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

ARIZONA GRASS FED BURGERS* | 20

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

VEGETARIAN SWEET POTATO TACOS (rgf) | 16

or MARKET STREET SHORT RIB TACOS (gf) | 17 cotija, caramelized onions, cilantro crema, micro greens, spicy roasted corn & avocado salsa with black bean-mango salsa

GRAPEFRUIT & SUGAR CHARRED SALMON* (gf) | 25

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

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