



## 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) | 18**

nitrate-free smoked bacon, avocado, tomato, served with whole grain toast, house made jam + butter

#### **BREAKFAST TACOS (rgf) | 18**

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

#### **CHARGRILLED STEAK + EGGS\* (gf) | 23**

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

#### **MARKET STREET BLT\* | 19**

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

#### **BABY KALE, BRIE, GREEN APPLE OMELET (rgf) | 19**

nitrate-free smoked bacon, whole grain toast, house made jam + butter

#### **SMOKED SALMON HASH (gf) | 22**

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

#### **CHILAQUILES VERDE (rgf) | 19**

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

#### **POWERBOWL NATURAL OATMEAL (gf) | 17**

steel cut oatmeal, agave, cinnamon, creamy peanut butter, fresh banana + blueberries, house made blueberry compote, coconut

#### **CINNAMON BUCKWHEAT PANCAKES (gf) | 19**

butter, maple syrup, wild berries, served with nitrate-free smoked bacon

**ADD ORANGE HONEY GLAZED FRIED CHICKEN | 8**

#### **BOURBON GINGER-PEACH FRENCH TOAST | 20**

bourbon ginger-peach topping, crème fraiche, served with nitrate-free smoked bacon

### 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

#### **MEZZE BOARD | 17**

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

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

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

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

lime salted plantain chips

#### **CRISP BRUSSELS SPROUTS CHIPS (gf,v) | 17**

sea salt + vegan yellow pepper aioli

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

sweet-hot serrano glaze, vegan yellow pepper aioli

#### **PEAR + GORGONZOLA FLATBREAD | 19**

vintage white cheddar, crisp fried sage, sage pesto

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

cilantro crema, green chiles, corn tortilla strips

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

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

#### **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

### MORNING SIDES

#### **NITRATE-FREE SMOKED BACON [3] (gf) | 5**

#### **MARKET FRUIT | 5**

#### **EGGS\* - your way [2] (gf) | 4**

#### **EGG WHITES (gf) | 5**

#### **WHOLE GRAIN or GLUTEN FREE TOAST | 3**

#### **SMASHED FINGERLINGS (gf) | 12**

roasted red pepper aioli

### DRINKS

#### **MIMOSA | 11**

orange  
mango  
cranberry  
pineapple

#### **MANGO LEMONADE | 7**

#### **ORGANIC COFFEE | 5**

#### **CAPPUCCINO | 7**

#### **BLOODY MARY | 11**

#### **LATTE | 7**

#### **FRESH BREWED TEA | 6**

(ask server for flavors)

#### **COLD BREW | 8**

#### **ORANGE JUICE | 5**

#### **GRAPEFRUIT JUICE | 5**

#### **ARNOLD PALMER | 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.

## WRAPS + SANDWICHES

*served with house sweet potato chips*

### 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, romaine, sundried cherries, cream cheese, red wine vinaigrette

### 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]

### MARKET VEGGIE PITA WRAP | 17

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

**ADD AVOCADO | 4**

## GRILL

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

cotija, tomatillo 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 brioche bun, served with smashed fingerlings with roasted red pepper aioli

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

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

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

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

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

## SALADS

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

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) | 24

nitrate-free 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) | 20

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

### MARKET SUNFLOWER SALAD (gf) | 19

grilled chicken, goat cheese, crisp nitrate-free smoked bacon, local strawberries + blueberries, sunflower seeds, balsamic vinaigrette

### ALBACORE TUNA SALAD (gf) | 20

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

## BOWLS

*served cold*

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

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

**ADD GRILLED CHICKEN | 7**

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

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

**ADD BLACKENED SHRIMP | 9**

## 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)