



DINNER 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 BB 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

PEAR + GORGONZOLA FLATBREAD | 19

vintage white cheddar, crisp fried sage, sage pesto

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 (gf) (CUP 8 | BOWL 10)

cilantro crema, green chiles, corn tortilla strips

MARKET STREET SHORT RIB MINI TACOS (gf) | 20

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

SALADS

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

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

FISH

GRAPEFRUIT + SUGAR CHARRED SALMON* (gf) | 31

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

BLACKENED SHRIMP AVOCADO BAJA BOWL (gf) | 25

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

SHRIMP IN SMOKED JALAPENO RIOJA BUTTER* (gf) | 32

grilled sweet corn, scallions, baguette

MEAT + POULTRY

CHIMICHURRI BEEF TENDERLOIN* (gf) | 35

served with sweet potato fries + grow happy garden salad

SHORT RIB ENCHILADAS (gf) | 24

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 + roasted red pepper aioli

ROSEMARY BUTTERMILK FRIED CHICKEN + KALE MANCHEGO AND APPLE SLAW | 25

smoked gouda mac n cheese with rosemary brioche breadcrumbs

WINE BRAISED BONELESS SHORT RIBS | 32

ancho bourbon demi, caramelized cipolini onions, tabasco fried shallots, celery root potato cake, watercress + radish

VEGAN + VEGETARIAN

VEGAN NOSH BOARD (gf,v) | 24

rainbow quinoa, blackberries, fennel, grilled onions, orange, pistachios, radish sprouts + kale pakora + korean fried cauliflower + crisp brussels sprout chips

LENTIL CAULIFLOWER PLATE (gf,v) | 24

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

BUTTERNUT SQUASH & CORN ENCHILADAS (gf) | 23

cotija, tomatillo verde sauce, served with kale ensalada

SIDES | 12

GROW HAPPY GARDEN SALAD

SWEET POTATO FRIES with vegan yellow pepper aioli

SMOKED GOUDA MAC N CHEESE

SMASHED FINGERLINGS (gf) with roasted red pepper aioli