



## 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

#### 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

#### PEAR + GORGONZOLA FLATBREAD | 16

white cheddar, crisp fried sage, sage pesto

#### 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™ (rgf) | 16

fennel, organic wild arugula, lemon-agave vinaigrette, sweet-hot serrano glaze on whole grain toast

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

### SALADS

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

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

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

### FISH

#### GRAPEFRUIT + SUGAR CHARRED SALMON\* (gf) | 26

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

#### HERB GRILLED TROUT (gf) | 25

charred cauliflower & fennel salad, pickled golden raisins

#### BLACKENED SHRIMP AVOCADO BAJA BOWL (gf) | 21

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

### MEAT + POULTRY

#### CHIMICHURRI BEEF TENDERLOIN\* (gf) | 29

served with sweet potato fries + grow happy garden salad

#### THAI BABY BACK RIBS | 27

served with green apple-jicama slaw + smoked gouda mac n cheese

#### SHORT RIB ENCHILADAS (gf) | 20

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

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

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

#### ROSEMARY BUTTERMILK FRIED CHICKEN | 24

sautéed butter beans, wilted winter greens, Chef Mo's cornbread served with whipped honey butter

### VEGAN + VEGETARIAN

#### VEGAN NOSH BOARD (gf,v) | 20

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

#### LENTIL CAULIFLOWER PLATE (gf,v) | 20

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) | 19

cotija, tomatillo verde sauce, served with kale ensalada

## SIDES | 10

**GROW HAPPY GARDEN SALAD**

**SMOKED GOUDA MAC N CHEESE**

**SWEET POTATO FRIES** with vegan yellow pepper aioli

**SMASHED FINGERLINGS (gf)** with roasted red pepper aioli



## 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)