



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

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.



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 3
or email sales@theherbbox.com