



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, 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 | 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™ | 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 creme, green chiles, corn tortilla strips

MARKET STREET SHORT RIB MINI TACOS (gf) | 17

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

SALADS

SERRANO-SHRIMP SALAD | 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 peppers, sweet dried corn, watercress, red wine vinaigrette, rainbow carrots

FISH

GRAPEFRUIT & SUGAR CHARRED SALMON* | 26

blackberries, fennel, grilled onions, orange, 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, jalapeno-avocado dressing

MEAT & POULTRY

CHIMICHURRI BEEF TENDERLOIN* | 29

served with sweet potato fries & grow happy garden salad

THAI BABY BACK RIBS | 27

green apple-jicama slaw, smoked gouda mac n cheese

SHORT RIB ENCHILADAS (gf) | 20

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

ARIZONA GRASS FED BURGER* | 20

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

ROSEMARY BUTTERMILK FRIED CHICKEN | 24

sauteed butter beans, wilted winter greens, Chef Mo's combread

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 sprouts, pickled red grapes, rainbow quinoa, spiced roasted cauliflower, agave dijon, vegan yellow pepper aioli

BUTTERNUT SQUASH & CORN ENCHILADAS (rgf) | 19

cotija, tomatillo verde sauce, served with kale ensalada

SIDES | 10

SMOKED GOUDA MAC N CHEESE

SMASHED FINGERLINGS with roasted red pepper aioli

GROW HAPPY GARDEN SALAD

SWEET POTATO FRIES with vegan yellow 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.