



IT'S THE SEASON OF LOVE AT THE HERB BOX AND WE ARE MAKING EVERY OCCASION PARTY THYME! FROM CHEF SPECIALS TO DESSERTS TO BEAUTIFULLY CRAFTED TO GO BOXES TO EASY-TO-MAKE RESERVATIONS; WE WANT YOU TO KNOW WHAT IT MEANS TO GIVE AND TO RECEIVE LOVE!

2 SCOTTSDALE RESTAURANTS

**OLD TOWN
7051 E. 5TH AVE J
SCOTTSDALE, AZ 85251
480-289-6160**

**SHEA
7000 E. SHEA BLVD G1010
SCOTTSDALE, AZ 85254
480-289-6180**

**NOW BOOKING BRUNCH, LUNCH
AND DINNER PRIVATE EVENTS.**

**FULL SERVICE AND DROP OFF
CATERING AVAILABLE.**

WWW.THEHERBBOX.COM

MEET OUR SALES TEAM:



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Coordinator
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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

KALE, CORN & SWEET ONION PAKORA (gf,v) | 14

sweet-hot serrano glaze, vegan yellow pepper aioli

KOREAN FRIED CAULIFLOWER (gf,v) | 14

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

CHILLED CILANTRO-LIME CRAB DIP (gf) | 13

lime salted plantain chips

CRISP BRUSSELS SPROUT CHIPS (gf,v) | 13

vegan yellow pepper aioli

AVOCADO LOVE™ | 15

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

WHITE BEAN CHICKEN CHILI (CUP | 6) (BOWL | 8) (gf)

cilantro cream, green chiles, corn tortilla strips

VEGAN NOSH BOARD (gf,v) | 19

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

MARKET STREET SHORT RIB MINI TACOS (gf) | 16

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

SMOKED GOUDA MAC N CHEESE | 9

rosemary brioche breadcrumbs

SMASHED FINGERLING POTATOES | 9

roasted red pepper aioli

GRILL

GRAPEFRUIT & SUGAR CHARRED SALMON* (gf) | 24

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

BUTTERNUT SQUASH & CORN ENCHILADAS (gf) | 17

cotija, tomatillo verde sauce, served with kale ensalada

SHORT RIB ENCHILADAS (gf) | 18

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

ARIZONA GRASS FED BURGER* | 19

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

MARKET STREET SHORT RIB TACOS (gf) | 16

or VEGETARIAN SWEET POTATO TACOS (rgf) | 15

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

WRAPS & SANDWICHES

served with house sweet potato chips

URBAN GRILLED STEAK SANDWICH | 19

pickled red onions, tabasco fried shallots, organic wild arugula, ancho bourbon demi, yellow pepper aioli on ciabatta

MARKET VEGGIE PITA WRAP | 14

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

THE HERB BOX BLT | 18

Choose: buttermilk fried chicken or blackened salmon* smoked bacon, organic spring mix, tomato, basil-garlic aioli on ciabatta

TURKEY AVOCADO WRAP | 15

smoked bacon, pepper jack, organic spring mix, pepperoncini, tomato, red wine vinaigrette

CHICKEN & ARUGULA WRAP | 15

gorgonzola, candied walnuts, sun dried cherries, red wine vinaigrette

BLACKENED CHICKEN & SAGE PESTO | 16

smoked bacon, goat cheese, crisp apple, organic spring mix on ciabatta

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.

FLATBREADS

PEAR & GORGONZOLA | 15

white cheddar, crisp fried sage, sage pesto

ROASTED CORN & GOAT CHEESE | 15

smoked bacon, shaved parmesan, white cheddar, baby heirloom tomatoes, creamy garlic dressing, romaine lettuce

BBQ CHICKEN | 16

smoked bacon, shaved parmesan, smoked gouda, white cheddar, baby heirloom tomatoes, chiptole BBQ sauce, organic spring mix, red onion, red wine vinaigrette

BLT CHICKEN CAESAR | 16

smoked bacon, shaved parmesan, white cheddar, baby heirloom tomatoes, creamy garlic dressing, romaine

SALADS

ALBACORE TUNA SALAD (gf) | 16

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

SERRANO-SHRIMP SALAD | 17

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

CHICKEN AVOCADO CHOP SALAD (gf) | 16

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

URBAN MARKET STEAK SALAD* (gf) | 19

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

BOWLS (served cold)

SWEET POTATO AVOCADO BAJA BOWL (gf) | 14

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

ADD BLACKENED SHRIMP | 6

LENTIL CAULIFLOWER BOWL (gf,v) | 14

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

ADD GRILLED CHICKEN | 5

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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 | 15

white cheddar, crisp fried sage, sage pesto

KALE, CORN & SWEET ONION PAKORA (gf,v) | 14

sweet-hot serrano glaze, vegan yellow pepper aioli

KOREAN FRIED CAULIFLOWER | 14

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

CHILLED CILANTRO-LIME CRAB DIP (gf) | 13

lime salted plantain chips

CRISP BRUSSELS SPROUT CHIPS (gf,v) | 13

vegan yellow pepper aioli

AVOCADO LOVE™ | 15

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

WHITE BEAN CHICKEN CHILI (gf) (CUP 6 | BOWL 8)

cilantro creme, green chiles, corn tortilla strips

MARKET STREET SHORT RIB MINI TACOS (gf) | 15

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

SALADS

SERRANO-SHRIMP SALAD | 17

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) | 19

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) | 24

charred cauliflower & fennel salad, pickled golden raisins

BLACKENED SHRIMP AVOCADO BAJA BOWL (gf) | 20

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 | 26

green apple-jicama slaw, smoked gouda mac n cheese

SHORT RIB ENCHILADAS (gf) | 19

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

ARIZONA GRASS FED BURGER | 19

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

ROSEMARY BUTTERMILK FRIED CHICKEN | 23

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

VEGAN & VEGETARIAN

VEGAN NOSH BOARD (gf,v) | 19

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

LENTIL CAULIFLOWER PLATE (gf,v) | 19

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

BUTTERNUT SQUASH & CORN ENCHILADAS (rgf) | 18

cotija, tomatillo verde sauce, served with kale ensalada

SIDES | 9

SMOKED GOUDA MAC N CHEESE
GROW HAPPY GARDEN SALAD

SMASHED FINGERLINGS with roasted red pepper aioli
SWEET POTATO FRIES with vegan yellow pepper aioli

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