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Yuta, meaning “mountain top” in Ute, delivers a regional cuisine based on the cultures that historically inhabited this area. The collaboration of chef and farmer create a produce-driven menu, sourced locally or grown on property. The wood-burning hearth adds another level of flavor.

to start

<b>blue sky fries</b>	<b>13</b>
black garlic, saffron and truffle aioli	
<b>roasted winter squash soup</b>	<b>21</b>
toasted pepitas, nutmeg cream, local honey	
<b>gracie’s seasonal salad</b>	<b>24</b>
seasonal vegetables, poppy seed dressing	
<b>kale caesar salad</b>	<b>24</b>
chipotle caesar dressing, herb bread crumbs	
Shaved parmesan cheese, white anchovies	
<i>*add chicken, salmon \$16, add steak \$18 add white anchovies \$3</i>	

pizzas

<b>blue sky pizza</b>	<b>27</b>
sausage, peperoni, marinara, fresh mozzarella	
<b>gracie’s pizza</b>	<b>27</b>
pickled gracie’s vegetables, mushrooms	
arugula, fromage blanc, blue cheese	
<b>honey &amp; hive pizza</b>	<b>27</b>
black garlic honey, serrano ham, goat cheese, arugula	

sandwiches

<b>blue sky smash burger*</b>	<b>28</b>
6oz wagyu patty, crispy shallots, tartar sauce, cheddar cheese, french fries, pickles	
<i>add avocado \$4   add bacon \$3</i>	
<b>blue sky vegetable burger</b>	<b>27</b>
burger sauce, cheddar cheese, avocado, lettuce, tomato, onion, tomato jam, sweet potato fries	
<b>fried chicken sandwich</b>	<b>28</b>
shredded lettuce, tomato, bubbies pickles, buttermilk mayonnaise	
<i>add avocado \$4   add bacon \$3</i>	
<b>peaches &amp; burrata toast</b>	<b>27</b>
utah peaches, burrata, prosciutto, lemon ricotta, basil	

entrees

<b>king crab cake</b>	<b>42</b>
tomato chutney, currant tomatoes, lemon yogurt, avocado	
<b>crispy tofu</b>	<b>24</b>
gracie’s farm purple mustard greens, pea puree, chili oil	
<b>rigatoni pasta</b>	<b>32</b>
choice of pesto or vodka sauce, grana padano parmesan cheese, burrata, basil, pinenuts	
<b>crispy halibut and chips</b>	<b>43</b>
malt vinegar, lemon, mustard-pickle dip	
<b>ny strip steak</b>	<b>43</b>

Executive Chef Guillermo Tellez

\*We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry and seafood, and shellfish or eggs may increase your risk of food borne illness. For your convenience, a 20% gratuity will be added to all parties.