

YUTA

\$65 THREE-COURSE BRUNCH MENU

CHOOSE ONE ITEM FROM EACH COURSE

Beverages available for purchase separately

—or—

ENJOY ANY DISH À LA CARTE

FIRST

SIGNATURE BLUE SKY PASTRIES

baked in-house daily, house made jams

FRESH FRUIT

seasonal sliced fruit

SECOND

BABY BEETS, CARROTS, CHICKPEAS

feta salata, mint, thyme, sherry vinaigrette

GRACIE'S SEASONAL SALAD

gracie's seasonal vegetables, poppy seed dressing

add salmon, add steak \$18 | add white anchovies \$3

HOUSE CURED AND SMOKED SALMON TOAST

lemon dill cream, avocado, capers, shallots

add egg | \$4

BANANA OATMEAL PANCAKES

bananas, vanilla cream, maple, oatmeal caramel

LIEGE WAFFLE

sauternes wine-poached pear, whipped cream, almonds

THIRD

SPINACH AND FETA WRAP

egg whites, mushrooms, sundried tomatoes, flour tortilla

FARM EGGS, BISCUITS, PEPPER SAUSAGE GRAVY

over easy egg, parsley

EGG WHITE VEGETABLE FRITTATA

mushroom, onion, tomato, spinach, feta cheese

BLUE SKY OMELET

asparagus, mushrooms, tomatoes, cheddar cheese

BLUE SKY SMASH BURGER

chipotle aioli, lettuce, tomato, onion, over easy egg

add avocado \$4 | add bacon \$3

PORK CHILE VERDE CHILAQUILES

salsa verde, two eggs any style, onions, lime cream, radishes, avocado, cilantro

BEVERAGES

SIMPLE CHOCOLATE | 14

frozen bananas, cacao powder, oat milk, dates, cinnamon, vanilla, whipped cream

HARVEST BLEND | 14

carrot, apple, celery, orange, beets, ginger, agave, crushed ice

FRESH GREEN PRESSED JUICE OF THE DAY | 14

JUICES | 6

orange, grapefruit, cranberry, apple

Hugo Coffee "Black Paw" French Press | 14

dark chocolate, spice, burnt sugar