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 | 19
baked in-house daily, house made jams

FRESH FRUIT | 16
seasonal sliced fruit

SECOND

BABY BEETS, CARROTS, CHICKPEAS | 20
feta salata, mint, thyme, sherry vinaigrette

GRACIE'S SEASONAL SALAD | 24
gracie's seasonal vegetables, poppy seed dressing
add salmon, add steak $18 | add white anchovies $3

HOUSE CURED AND SMOKED SALMON TOAST | 24
lemon dill cream, avocado, capers, shallots
add egg | $4

BLUEBERRY PANCAKES | 22
blueberries, meyer lemon butter

LIEGE WAFFLE | 29
sauternes wine-poached pear, whipped cream, almonds

THIRD

SPINACH AND FETA WRAP | 24
egg whites, mushrooms, sundried tomatoes, flour tortilla

FARM EGGS, BISCUITS, PEPPER SAUSAGE GRAVY | 26
over easy egg, parsley

EGG WHITE VEGETABLE FRITTATA | 30
mushroom, onion, tomato, spinach, feta cheese

BLUE SKY OMELET | 32
asparagus, mushrooms, tomatoes, cheddar cheese

BLUE SKY SMASH BURGER | 30
6oz house-ground beef patty, grilled onions, heirloom tomato, secret sauce, cheddar cheese, over easy egg, fries
add avocado $4 | add bacon $3

RANCH-STYLE EGGS* | 25
corn tortillas, refried beans, tomato & tomatiillo salsas

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 PRESSED JUICE orange juice| 10 green juice| 14

Hugo Coffee "Black Paw" French Press | 14
dark chocolate, spice, burnt sugar