

Y

U

T

A

brunch

signature blue sky pastries	17
baked in house daily, house made jams	
fresh fruit	14
seasonal sliced fruit	
baby beets, carrots, chickpeas	20
ricotta salata, mint, thyme, sherry vinaigrette	
gracie’s seasonal salad	24
gracie's seasonal vegetables, sherry vinaigrette	
<i>*add salmon, add steak \$18, add white anchovies \$3</i>	
crushed avocado toast	24
cowboy caviar, arugula, fried farm egg, toasted sourdough	
<i>*add bacon 3</i>	
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	
lemon ricotta pancakes	22
housemade ricotta cheese, vanilla, lemon, apple butter	
blue sky burger*	28
6oz wagyu patty, crispy shallots,	
cheddar cheese, french fries, pickles	
<i>add avocado \$4 add bacon \$3</i>	
chicken breast, chilaquiles	34
salsa verde, one egg any style, onions, lime cream, radishes,	
avocado, cilantro	
cinnamon roll	9
cast iron baked, vanilla glaze	

beverages	<i>add cbd to smoothie</i>	6
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		

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.