

# breakfast

<b>signature blue sky pastries</b>	18
baked in house daily, house made jams	
<b>chia pudding</b>	16
coconut & almond milk, utah honey, toasted almonds coconut, grapes	
<b>seasonal fruit &amp; fresh berries sago</b>	18
tapioca, coconut milk	
<b>gracie's breakfast</b>	24
two eggs any style, tomato, asparagus, avocado, mix greens green goddess	
<b>build your own omelet*</b>	24
ham, tomato, spinach, mushroom, bacon, sausage, cheddar cheese	
<b>eggs benedict</b>	28
dill hollandaise sauce, smoked salmon, gracie's mixed greens, lemon vinaigrette	
<b>croque madame</b>	22
gruyere bechamel, black forest ham, chives	
<b>mediterranean avocado toast</b>	22
poached egg, marinated olives, arugula, tomatoes, feta cheese, chimichurri side <i>*add smoked bacon 3</i>	
<b>ranch-style eggs</b>	25
corn tortillas, refried beans, tomato & tomatillo salsas	
<b>steak &amp; eggs</b>	46
steak, 2 eggs any style, housemade hash brown, salsa molcajete	
<b>blueberry pancakes</b>	22
blueberries, meyer lemon butter	
<b>french toast</b>	24
coffee cream, citrus mascarpone cream, berry compote	
<b>sides</b>	7
bacon	fresh fruit
hashbrown	spinach
chicken apple sausage	toast & housemade jam
<b>beverages</b>	
<b>smoothie blend</b>	14
<b>simple chocolate</b>	
frozen bananas, lococo <sup>o</sup> cacao powder, oat milk, dates, cinnamon	
<b>berry banana</b>	
frozen bananas, greek yogurt, mixed berries <i>*add cbd to smoothie 6</i>	
<b>freshly pressed juices</b>	10
orange, grapefruit, carrot	
<b>assorted juices</b>	6
cranberry, apple	
<b>fresh green pressed juice of the day</b>	14
<b>harvest blend</b>	14
carrot, apple, celery, orange, beets, ginger, agave	
<b>hugo coffee "black paw" french press<sup>o</sup></b>	14
dark chocolate, spice, burnt sugar	
<b>hugo coffee "roll over breakfast blend" drip<sup>o</sup></b>	6
maple, milk chocolate, nuts	
<b>lococo organic cocoa mix<sup>o</sup></b>	8
spice or vanilla, served hot or iced	
<b>ikaati tea</b>	8
black, green, herbal, chamomile, rooibos	

<sup>o</sup> park city, utah

**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.