YUTA

breakfast

signature blue sky pastries 18
baked in house daily, housemade jams

chamomile yogurt panna cotta 16
seasonal fruit, almond sunflower streusel, local honey

seasonal fruit & fresh berries sago 18
tapioca, coconut milk

gracie's breakfast 24
two eggs any style, tomato, asparagus, avocado, mix greens
green goddess

build your own omelet* 24
ham, tomato, spinach, mushroom, bacon, sausage, cheddar cheese

eggs benedict* 28
dill hollandaise sauce, smoked salmon, gracie's mixed greens,
lemon vinaigrette

chicken and waffles 32
kimchi liege waffle, ssamjang butter, miso-maple syrup

harvest toast 22
poached egg, avocado mash, arugula, pickled shallots, hazelnut
dukkah, chili- crisp
**add smoked bacon 3*

ranch-style eggs 25
corn tortillas, refried beans, tomato & tomatillo salsas

steak & eggs* 43
steak, 2 eggs any style, housemade hash brown, salsa molcajete

blueberry pancakes 22
blueberries, meyer lemon butter

sides 7

bacon
hashbrown
chicken apple sausage
fresh fruit
spinach
toast & housemade jam

beverages

smoothie blend 14

simple chocolate
frozen bananas, lococo° cacao powder, oat milk, dates, cinnamon

berry banana
frozen bananas, greek yogurt, mixed berries
**add cbd to smoothie 6*

freshly pressed juices 10
orange, grapefruit, carrot

fresh pressed green juice 14
kale, cucumber, lemon, orange, spinach, green apple, celery

harvest blend 14
carrot, apple, celery, orange, beets, ginger, agave

hugo coffee"black paw" french press° 14
dark chocolate, spice, burnt sugar

lococo organic cocoa mix° 8
spice or vanilla, served hot or iced

Executive Chef Guillermo Tellez

*We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For your convenience, a 20% gratuity will be added to all parties.