

breakfast

signature blue sky pastries	18
baked in house daily, house made jams	
chia pudding	16
coconut & almond milk, utah honey, toasted almonds coconut, grapes	
mango & 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	
croque madame	22
gruyere bechamel, black forest ham, chives	
ranch-style eggs	25
corn tortillas, refried beans, tomato & tomatillo salsas	
steak & eggs	46
steak, 2 eggs any style, housemade hash brown, salsa molcajete	
blueberry pancakes	22
blueberries, meyer lemon butter	
french toast	24
coffee cream, citrus mascarpone cream, berry compote	
sides	7
bacon	fresh fruit
hashbrown	spinach
chicken apple sausage	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	
assorted juices	6
cranberry, apple	
fresh green pressed juice of the day	14
harvest blend	14
carrot, apple, celery, orange, beets, ginger, agave	
hugo coffee "black paw" french press°	14
dark chocolate, spice, burnt sugar	
hugo coffee "roll over breakfast blend" drip°	6
maple, milk chocolate, nuts	
lococo organic cocoa mix°	8
spice or vanilla, served hot or iced	
ikaati tea	8
black, green, herbal, chamomile, rooibos	

°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.