

Yuta, meaning “mountain top” in Ute, delivers a regional cuisine based on the cultures that historically inhabited this area. The collaboration of chef and farmer create a produce-driven menu, sourced locally or grown on property.

brunch

Y

signature blue sky pastries 17
baked in house daily, house made jams

fresh fruit 14
seasonal sliced fruit, honey

baby beets, carrots, chic peas 20
ricotta salata, mint, thyme, sherry vinaigrette

gracie’s seasonal salad 24
gracie's seasonal vegetables, honey mustard vinaigrette
**add salmon, add steak \$18, add white anchovies \$3*

crushed avocado toast 24
cowboy caviar, arugula, fried farm egg, toasted sourdough
**add smoked bacon 3*

toasted bagel, cured salmon 26
dill cream cheese, capers, tomatoes, onions, cucumbers, mix greens

southwest breakfast wrap 28
bacon, peppers, tater tots, cheese, avocado, salsa macha, mountain potatoes

farm eggs, biscuits, pepper sausage gravy 26
over easy egg, parsley

egg white summer vegetable frittata 30
spinach, zucchini, rapini bell peppers, feta cheese

blue sky omelet 32
asparagus, mushrooms, sausages, tomatoes cheddar cheese

lemon ricotta pancakes 22
housemade ricotta cheese, vanilla, lemon, apple butter

blue sky smash burger* 28
6oz wagyu patty, lettuce, tomato, fry sauce
aged cheddar, french fries, pickles
add avocado \$4 | add bacon \$3

chicken breast, chilaquiles 43
red sauce, onions, lime cream, radishes, avocado, cilantro

U

T

A

beverages *add cbd to smoothie* 6

smoothie blends 14

summer vegetable carrot, apple, celery, orange, beets, ginger, agave, crushed ice

simple chocolate frozen bananas, cacao powder, almond milk, dates, cinnamon, vanilla, whipped cream

fresh green pressed juice of the day 14

fresh juices orange, grapefruit, cranberry, apple 8

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.