

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. The wood-burning hearth adds another level of flavor.

## to start

Y	<b>parsnip pear soup</b>	20
	pickled pears, truffle oil, croutons	
	<b>gracie’s beet salad</b>	22
	whipped burrata, ruby red grapefruit, dukkah	
U	<b>kale caesar salad</b>	24
	chipotle caesar dressing, egg yolk, herb bread crumbs cotija cheese, white anchovies <i>*add chicken \$16, add steak \$18</i>	
	<b>gem lettuce</b>	23
	chicken, bacon, blue cheese, mustard vinaigrette <i>*add salmon, add steak \$18, add white anchovies \$3</i>	
T	<b>pizzas</b>	
	<b>blue sky pizza</b>	27
	sausage, peperoni, marinara	
	<b>gracie’s pizza</b>	27
pickled delicata squash, butternut squash mascarpone, braised kale		
A	<b>sandwiches</b>	
	<b>blue sky smash burger*</b>	28
	7 oz wagyu patty, LTO, kimchi tartar, kibbeh, swiss, cheddar, french fries, bubbies pickles <i>add avocado \$4   add bacon \$3</i>	
	<b>black bean miso burger</b>	27
smoked mango raita, grilled eggplant, provolone cheese avocado, braised red onion, sprouts, sweet potato fries		
<b>fried chicken thigh sandwich</b>	28	
spiced dill aioli, smoked cabbage slaw, sweet potato fries bubbies pickles <i>add avocado \$4   add bacon \$3</i>		
<b>entrees</b>		
<b>cauliflower</b>	29	
cauliflower puree, black garlic chimichurri		
<b>rigatoni</b>	32	
mushroom bolognese, burrata, basil		
<b>chicken breast</b>	43	
brown butter mashed potatoes, seared sunchokes, chicken jus		

Executive Chef Jason Franey  
Executive Sous Chef Sean Maloney

\*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.