

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.

## breakfast

Y	<b>signature blue sky pastries</b>	17	
	baked in house daily, house made jams		
	<b>fresh fruit</b>	14	
	seasonal fruit		
	<b>acai bowl</b>	16	
	acai-yogurt blend, granola, fresh fruit, shredded coconut		
	<b>crushed avocado toast</b>	17	
	micro cilantro, pickled onion, sliced radish, sourdough		
	*add poached egg 4		
	<b>overnight oats</b>	16	
chocolate yogurt, mix berries, cinnamon whipped cream, puffed quinoa			
<b>taylor ham and egg sandwich*</b>	20		
white cheddar cheese, fried egg, potato wedges, smoked ketchup			
<b>gracie's breakfast</b>	24		
two eggs any style, sliced tomato, avocado, mixed market greens green goddess dressing			
<b>ranch breakfast*</b>	26		
two eggs any style, chicken apple sausage, wild game sausage patty, bacon			
<b>build your own omelet*</b>	24 / 26		
ham, tomato, spinach, mushroom, bacon, sausage, cheddar cheese			
<b>ricotta pancakes</b>	20		
vanilla squash puree, chantilly cream, candied butternut squash			
<b>eggs benedict</b>	26		
hollandaise sauce, smoked salmon, mixed market greens, buttermilk dressing			
U	<b>sides</b>	7	
	<b>bacon*</b>		
	<b>chicken apple sausage*</b>		
	<b>wild game sausage patty*</b>		
	<b>potato wedges</b>		
	<b>hashbrown</b>		
	<b>spinach</b>		
	<b>toasted bread &amp; housemade jam</b>		
	T	<b>beverages</b>	6
		<i>add cbd to smoothie</i>	
<b>smoothie blends</b>		14	
<b>tropical greens</b>		granny smith apple, spinach, banana, pineapple, pear, agave coconut milk	
<b>chocolate peanut butter</b>		banana, gluten free rolled oats, chocolate sauce peanut butter, oat milk	
<b>fresh pressed juice of the day</b>		14	
<b>fresh juice</b>		8	
orange, grapefruit, cranberry, apple			
<b>hugo coffee “black paw” french press</b>		14	
dark chocolate, spice, burnt sugar			
<b>hugo coffee “roll over breakfast blend” drip</b>	6		
maple, milk chocolate, nuts			
<b>ikaati tea</b>	8		
protect: blend of verbena, lemongrass and hibiscus			
nectar sun: single estate rooibos			
imperial earl gray: black tea with bergamot			
jasmine song: green tea with jasmine blossoms			
iron goddess: traditional Chinese style green			
himalayan garden: darjeeling			

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.