

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

signature blue sky pastries	15
baked in house daily, house made jams, local honey	
fresh fruit	12
seasonal fruit	
acai bowl	14
granola, fresh fruit, shredded coconut	
*avocado toast	15
avocado puree, pear butter, pickled pears	
<i>add poached egg 4</i>	
overnight oats	14
chocolate yogurt, mix berries, cinnamon whipped cream, puffed quinoa	
english muffin sandwich	18
sausage patty, hashbrown, yellow cheddar, dijonaise, fried egg	
taylor ham and egg sandwich	18
cheddar cheese, fried eggs, smoked ketchup, wagon wheels	
croque madame	18
gruyere cheese, two eggs, mornay sauce, broccoli pesto	
gracie's breakfast	18
two eggs any style, sliced tomato, avocado, mixed market greens green goddess dressing, toast	
ranch breakfast	18
two eggs any style, chicken apple sausage, bacon	
ricotta pancakes	18
raspberry sauce, fresh berries, whipped devonshire cream, lime zest	
eggs benedict	18
bearnaise sauce, serrano ham, mix market greens, green goddess dressing	
sides	
bacon, sausage, toasted bread	8
beverages	5
<i>add cbd to smoothie</i>	
smoothie blends	14
tropical greens	granny smith apple, kale, banana, pineapple, agave coconut milk
chocolate peanut butter	banana, gluten free rolled oats, chocolate sauce peanut butter, oat milk
fresh pressed juice of the day	14
fresh juice	8
orange, grapefruit, cranberry, apple	
hugo coffee “black paw” french press	12
dark chocolate, spice, burnt sugar	
ikaati tea	8

moroccan oasis: green tea with spearmint and verbena	nectar sun: single estate rooibos
protect: blend of verbena, lemongrass and hibiscus	jasmine song: green tea with jasmine blossoms
imperial earl gray: black tea with bergamot	himalayan garden: darjeeling black tea

*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.