

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

<b>signature blue sky pastries</b>	<b>15</b>
baked in house daily, house made jams, local honey	
<b>fresh fruit</b>	<b>12</b>
seasonal fruit	
<b>acai bowl</b>	<b>14</b>
granola, fresh fruit, shredded coconut	
<b>avocado toast</b>	<b>15</b>
avocado puree, pear butter, pickled pears	
<i>add poached egg 4</i>	
<b>overnight oats</b>	<b>14</b>
chocolate yogurt, mix berries, cinnamon whipped cream, puffed quinoa	
<b>english muffin sandwich*</b>	<b>18</b>
sausage patty, hashbrown, yellow cheddar, dijonnaise, fried egg	
<b>taylor ham and egg sandwich*</b>	<b>18</b>
white cheddar cheese, fried eggs, smoked ketchup, wagon wheel potatoes	
<b>croque madame</b>	<b>24</b>
gruyere cheese, two eggs, mornay sauce, broccoli pesto	
<b>gracie’s breakfast</b>	<b>22</b>
two eggs any style, sliced tomato, avocado, mixed market greens green goddess dressing, toast	
<b>ranch breakfast*</b>	<b>24</b>
two eggs any style, chicken apple sausage, pork belly house made sausage patty	
<b>ricotta pancakes</b>	<b>18</b>
raspberry sauce, fresh berries, whipped devonshire cream, lime zest	
<b>eggs benedict</b>	<b>24</b>
bearnaise sauce, prosciutto, mix market greens, green goddess dressing	
<b>sides</b>	
<b>bacon, sausage*</b>	<b>8</b>
<b>hashbrown, wagon wheel potatoes</b>	<b>6</b>
<b>toasted bread</b>	<b>5</b>
<b>beverages</b>	<i>add cbd to smoothie</i> <b>5</b>
<b>smoothie blends</b>	<b>14</b>
<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>	<b>14</b>
<b>fresh juice</b>	<b>8</b>
orange, grapefruit, cranberry, apple	
<b>hugo coffee “black paw” french press</b>	<b>12</b>
dark chocolate, spice, burnt sugar	
<b>hugo coffee “roll over breakfast blend” drip</b>	<b>6</b>
maple, milk chocolate, nuts	
<b>ikaati tea</b>	<b>8</b>
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**

**Chef de Cuisine Emilio Camara**

\*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.