

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 fruit

**parsnip pear soup** 20

pickled pears, truffle oil, croutons, apple

**gracie’s beet salad** 22

whipped burrata, ruby red grapefruit, dukkah

**chopped gem lettuce\*** 23

chicken, bacon, blue cheese, mustard vinaigrette

*\*add salmon, add steak \$18, add white anchovies \$3*

**crushed avocado toast** 17

micro cilantro, pickled onion, sliced radish, sourdough

*\*add poached egg 4*

**shakshuka** 24

salsa verde, sourdough, 2 eggs

**egg nest\*** 26

herb salad, pickled onions, two eggs

**croissant sandwich** 26

smoked ham, brie, apple butter

**ricotta pancakes** 20

vanilla squash puree, chantilly cream, candied butternut squash

**blue sky smash burger\*** 28

7 oz wagyu patty, LTO, kimchi tartar, kibbeh,

swiss, cheddar, french fries, bubbies pickles

*add avocado \$4 | add bacon \$3*

**seared salmon\*** 43

smoked pepper nage, blistered shishito peppers

marble potatoes, compressed kale

**chicken breast\*** 43

brown butter mashed potatoes, seared sunchokes,

chicken jus

U

**beverages** *add cbd to smoothie* 6

**smoothie blends** 14

**tropical greens** granny smith apple, spinach, banana, pineapple, pear, 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** 14

dark chocolate, spice, burnt sugar

**hugo coffee “roll over breakfast blend” drip** 6

maple, milk chocolate, nuts

**ikaati tea** 8

protect: blend of verbena, lemongrass

and hibiscus

imperial earl gray: black tea with bergamot

iron goddess: traditional Chinese style green

nectar sun: single estate rooibos

jasmine song: green tea with

jasmine blossoms

himalayan garden: darjeeling

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A

**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.