

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

early spring salad 23

gracie's seasonal vegetables, honey mustard vinaigrette

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

crushed avocado toast 18

seasonal vegetables, arugula, quail eggs, toasted sourdough

**add smoked bacon 3*

shakshuka 24

salsa verde, sourdough, 2 eggs

egg nest* 26

herb salad, pickled onions, two eggs

croissant sandwich 26

smoked ham, brie, apple butter

lemon ricotta pancakes 21

housemade ricotta cheese, vanilla, lemon, apple butter

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

chicken breast* 43

brown butter mashed potatoes, seared sunchokes,

chicken jus

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

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.