

Y

U

T

A

breakfast

signature blue sky pastries	18
baked in house daily, house made jams	
acai bowl	16
acai-yogurt blend, granola, fresh fruit, shredded coconut	
overnight oatmeal brulé	17
chocolate yogurt, mixed berries, cinnamon, toasted almonds	
rum caramel banana crepes	22
mixed berries, nutella, powdered sugar	
spinach and feta wrap	24
egg whites, mushrooms, sundried tomatoes, flour tortilla	
gracie’s breakfast	24
two eggs any style, tomato, asparagus, peas, avocado, mix greens green goddess dressing	
build your own omelette*	24
ham, tomato, spinach, mushroom, bacon, sausage, cheddar cheese	
eggs benedict	28
dill hollandaise sauce, cured salmon, gracie’s farm mixed greens, lemon-shallot vinaigrette	
summer vegetable frittata	24
asparagus, leek, sweet pea, mixed herbs, goat cheese	
croque madame	22
gruyere bechamel, black forest ham, chives	
crushed avocado toast	20
cowboy caviar, arugula, fried farm egg, toasted sourdough, salsa macha	
*add smoked bacon 3	
ranch-style eggs	25
housemade corn tortillas, refried beans, bacon-tomato salsa crispy corn tortillas	
steak & eggs bowl	30
steak, 2 eggs any style, parmesan, gracie’s vegetables	
lemon ricotta pancakes	22
house made ricotta cheese, vanilla, lemon, apple butter	
french toast	24
berries, rum caramel, tahitian vanilla cream, powdered sugar	
cinnamon roll	9
cast-iron baked, vanilla glaze	
sides	7
bacon*	fresh fruit
hashbrown	spinach
chicken apple sausage	toast & housemade jam
beverages	
smoothie blend	14
simple chocolate	
frozen bananas, cacao powder, oat milk, dates, cinnamon	
berry banana	
frozen bananas, greek yogurt, mixed berries	
*add cbd to smoothie 3	
juices	6
orange, grapefruit, cranberry, apple	
fresh green pressed juice of the day	14
harvest blend	14
carrot, apple, celery, orange, beets, ginger, agave, crushed ice	
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
black, green, herbal, chamomile, rooibos	

Executive Chef Guillermo Tellez

*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.