

café niche

BREAKFAST

Served until 4:00

NICHE BREAKFAST*

two local free range eggs any style, bacon or sausage, toast & two of the following:
hash browns, sautéed spinach, half avocado, sliced tomatoes, fruit | 11 |

WILD MUSHROOM SCRAMBLE

sautéed mushrooms, garlic, local free range eggs, arugula, lemon vinaigrette, balsamic reduction, pecorino cheese | 12 |

BISCUITS & GRAVY*

house-made cheddar jalapeno biscuits, sausage gravy, two local free range eggs any style | 11 |

CHOCOLATE CHIP RASPBERRY FRENCH TOAST

chocolate chip challah bread with an orange swirl, seasonal berries, raspberry sauce, whipped cream | 11 |

KOBE CORNED BEEF HASH*

braised kobe corned beef, hash browns, onion, two local free range eggs any style | 12 |

GRANOLA PARFAIT

greek yogurt, honey granola, seasonal fruit | 8 |

CROQUE MADAME*

grilled rye bread, smoked ham, tomas bay teleme cheese, dijon aioli, two fried local free range eggs,
served with apple slaw or niche salad | 13 |

SIDES AND EXTRAS

one local free range egg 2	fresh or grilled tomatoes 2
three pieces of bacon 4	seasonal fruit 5
two pieces of sausage 4	English muffin with butter and local jam 3
hash browns 3	baguette, wheat, or rye toast 2.5
half avocado w/black sea salt & olive oil 3.5	coffee cake 5
sautéed Bloomsdale spinach 5	oatmeal chocolate chip cookie 3

SMALL PLATES

SOUP

CLAM CHOWDER new england style | 7 | SEASONAL | 5 |

NICHE DEVEILED EGGS

with a hint of horseradish | 5 |

WHOLE ROASTED ARTICHOKE

served with remoulade, black sea salt and olive oil | 8 |

SHAVED BRUSSEL SPROUTS

seared in butter and a little bit crispy | 6 |

TZATZIKI LAMB MEATBALLS

house-made morgan valley lamb meatballs smothered in our own tzatziki sauce | 10 |

AHI TARTARE*

ahi and avocado poke with wonton chips, spicy sesame aioli and sweet soy sauce | 12 |

Executive Chef: Andy Morrison

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness.

café niche

SALADS

SMOKED SONOMA CHICKEN SALAD

smoked chicken, mixed greens, dried blueberries, gorgonzola cheese, almonds, caramelized onion, apples, pomegranate vinaigrette | 14 |

THAI SALAD*

thai marinated all-natural steak, yakisoba noodles, herbs, napa cabbage, toasted coconut, mango, avocado, tomato, peanuts and thai dressing | 16 |

CRAB, BAY SHRIMP & AVOCADO WEDGE SALAD

iceberg lettuce, red crab, bay shrimp, petite tomatoes, avocado, peppadew peppers, avocado goddess dressing | 14 |

WARM QUINOA SALAD

organic red quinoa, roasted tomatoes, caramelized onions, garlic, arugula, lemon vinaigrette | 12 |
add avocado | 3 | add chicken | 4 | add salmon | 5 |

SANDWICHES

ALL SANDWICHES SERVED WITH A NICHE SALAD OR APPLE SLAW. SUB SOUP FOR AN ADDITIONAL \$2

LOCAL UTAH TURKEY DIP

roasted local turkey breast, caramelized onions, house made aioli, turkey jus, ciabatta baguette | 12 |

CORNED BEEF REUBEN

braised kobe corned beef, rye bread, swiss cheese, thousand island dressing and sauerkraut | 12 |

LOCAL UTAH ELK CHIMI BURGER*

local elk burger with chimichurri, napa cabbage and a house made aioli on a toasted brioche bun | 15 |

FISH TACOS*

blackened sashimi albacore tuna, local corn tortillas, poblano slaw, avocado, mango salsa, niche salad | 15 |

BEVERAGES

fresh squeezed orange or grapefruit juice | 5 |

lemonade | 3 |

pear, blood orange, pomegranate or peach lemonade | 3.5 |

cranberry, apple, pineapple or tomato juice | 3 |

fresh brewed ice tea | 3 |

drip coffee | 2 |

espresso drinks

teagrotto hot tea | 3 |

coca-cola products | 2 |

DESSERTS

chocolate pot de creme | 8 |

carrot cake cheesecake | 8 |

vanilla pound cake | 8 |

espresso affogato | 8 |

gelato | 4 |

Executive Chef: Andy Morrison

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a food borne illness.