

café niche

BREAKFAST

NICHE BREAKFAST*

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

ORGANIC 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 | 12 |

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 style 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, tomatillo bay teleme cheese, dijon aioli, two fried local free range eggs,
served with apple slaw or a Niche salad | 13 |

add avocado | 2.5 | add chicken | 3 | add salmon | 5 |

SIDES AND EXTRAS

one local free range egg | 2 |
three pieces of bacon | 4 |
two pieces of sausage | 3 |
hashbrowns | 3 |
avocado & black sea salt | 2.5 |
sautéed bloomersdale spinach | 5 |

fresh or grilled tomatoes | 2 |
seasonal fruit | 5 |
english muffin with butter and local jam | 3 |
baguette, wheat, or rye toast | 2.5 |
coffee cake | 3.5 |
oatmeal chocolate chip cookie | 3 |

BEVERAGES

fresh squeezed orange juice | 5 |
lemonade | 3 |
cranberry, apple, or pineapple juice | 3 |
ice tea | 3 |
coffee | 2 |
two leaves organic hot tea | 2 |
coca-cola products | 2 |

ESPRESSO

latte | 3.5 | add flavoring | 4 |
chai, mocha, or cappuccino | 3.5 |
espresso | 3 |
americano | 3 |

Executive Chef: Andy Morrison

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

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SMALL PLATES

NICHE DEVILED EGGS

with a hint of horseradish | 4 |

CLAM CHOWDER

new england style | 7 |

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 |

AHI TARTARE*

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

Ask your server about our seasonal soup and our seasonal vegetable plate

SALADS

SMOKED SONOMA CHICKEN SALAD

smoked chicken, mixed greens, dried blueberries, gorgonzola cheese, almonds, caramelized onion, apples, pomegranate vinaigrette | 13 |

THAI SALAD*

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

CRAB & AVOCADO WEDGE SALAD

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

WARM QUINOA SALAD

organic red quinoa, roasted tomatoes, caramelized onions, garlic, arugula, lemon vinaigrette | 14 |

add avocado | 2.5 | add chicken | 3 | 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 style 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 grade line caught hawaiian fish, local corn tortillas, poblano slaw, avocado, mango salsa, Niche salad | 15 |

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