Urban Pioneer Cafe brings comfort food to the University of Utah campus. Homemade and rooted in global traditions, our menu offers breakfast and lunch in addition to fresh daily baked pastries and a full espresso and coffee bar. Join us for dine-in or takeout.

Location: USTAR INNOVATIONS/Sorenson Biomedical Engineering Building
36 S Wasatch Drive SLC, UT 84112
801-598-7702

Breakfast | Served 8 am - 3 pm

Breakfast Sandwich Standard 6
Ham, fried egg, choice of cheese on a house-made English muffin

“The Pioneer” Breakfast Sandwich 8
Maple bacon, fried egg, Boar’s Head American cheese, potato cake and hot sauce honey on a house-made English muffin

Avocado Toast (Veg) 6
House-made English muffin topped with avocado & roasted red pepper mash, cottage cheese, nutritional yeast and “Everything Bagel” seasoning

Breakfast Steam Buns 11
Pork Belly or Tempeh Bacon
Chive scrambled eggs, sweet & spicy plum jam and pickled vegetables on 2 Steam Buns. Served with country potato hash and fresh salsa.

Monte Cristo 12
French-toasted country bread with ham, havarti cheese and fig jam. Served with tahini-butter milk syrup, country potato hash and fresh salsa.

Biscuits & Gravy 11
House-made buttermilk biscuits with thyme-sausage gravy. Served with country potato hash and fresh salsa.

Curried Crepes (Veg) 13
Buckwheat crepes with chive scrambled eggs, country potatoes, chickpea-coconut yellow curry and greens

Lunch | Served 11 am - 3 pm

Salads
Beet & Spinach Salad (veg) 11
Roasted golden beets, pickled red onion, goat cheese, smoked almonds, quinoa over baby spinach and romaine with house basil-balsamic dressing

Tortellini Caesar 10
Cheese tortellini, roasted red peppers, asparagus, parmesan, garlic croutons over baby spinach and romaine with house Caesar dressing

Mediterranean Falafel(veg) 12
Falafel, cherry tomatoes, cucumber, pickled red onion, Feta, babaganoush, fried pita chips over baby spinach and romaine with tahini-sumac-citrus dressing

Pioneer House Salad (veg) 5/8
Romaine, spinach, cherry tomato, grated carrot, cucumber, pickled red onion, sunflower seeds

*Add Paprika Chicken Breast 3 *Add Avocado 2

House-Made Dressings:
Basil Balsamic, Lemon Anchovy Parmesan, Tahini Sumac Citrus, Herbed Buttermilk

Sandwiches
*Sandwiches include chips and salsa

Bahn Mi Dip 13
Beef pot roast, havarti cheese, pickled vegetables, hoisin aioli on grilled French roll with sliced au jus

Veggie Steamed Buns (Veg) 10
Local mushrooms, spinach, roasted red peppers, asparagus, Pickled Veggie, cilantro-pumpkin seed pesto

Chicken Bacon Avocado 11
Roasted chicken breast, bacon, ham,avocado, Boar’s Head American cheese, lettuce, tomato, pickled red onion, honey mustard aioli, Country Bread

Chickpea-Vegetable Coconut Curry (Vegan) 12
served with jasmine rice, flatbread and tahini-lemon mixed greens

Rolls (meat or vegetable) 13
served with basil-balsamic mixed greens, grilled bread