# **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-buttermilk 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 spiced 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