

Communal Restaurant

102 N University Ave 84601-2820 · +18013738000 · Updated: Jan 14, 2026

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STARTERS 8

Cinnamon Coffee Cake	\$9.00
Blueberry Scones	\$9.00
lemon glaze	
Morning Bun	\$9.00
cardamom & orange, cardamom sugar	
Cauliflower Grits	\$10.00
local cheddar, cracked black pepper, hot sauce	
Chia Coconut Milk Pudding	\$11.00
toasted coconut, pineapple, macadamia nuts	
Roasted Blueberry Toast	\$14.00
sourdough, cinnamon whipped goat cheese, pistachio, local honey	
Snuck Farm Greens	\$14.00
feta, sunflower seeds, edible flowers, green goddess dressing	
Citrus Salad	\$10.00
whipped ricotta, candied pecans, arugula, balsamic glaze	

SHARED PLATES 9

Roasted Vegetable Hash	\$13.00
two eggs any style	
Cheddar & Chive Biscuits	\$13.00
local cheddar, shaved country ham	
Buttermilk Pancakes	\$15.00
whipped butter, maple syrup	
Dutch Baby	\$15.00
blackberries, honey butter	
Housemade Brioche French Toast	\$15.00
mixed berries, buttermilk syrup	
Fish Tacos	\$18.00
red cabbage, pico de gallo, cilantro lime crema	

Croissant Benedict	\$16.00
two poached eggs, miso hollandaise, everything seasoning. choice of avocado, prosciutto, or florentine	
Steak Chilaquiles	\$20.00
chili verde, black beans, tortilla chips, sour cream, eggs	
Desert Mountain Burger	\$20.00
steak sauce demi-glace, gorgonzola, crispy onions, brioche bun, house fries	

SIDES 8

Two eggs	\$3.00
any style	
Home Fries	\$4.00
House French Fries	\$4.00
Applewood Smoked Bacon	\$6.00
Sausage	\$6.00
Fresh Berries	\$6.00
Housemade Vanilla Yogurt	\$6.00
House Toast	\$4.00
house jam, honey butter	

PROTEINS 5

Trout	\$30.00
dill emulsion, pickled mustard seed, butternut squash	
Chicken & Dumplings	\$40.00
chicken aus jus, pearl onion	
Duck Confit Ravioli	\$30.00
mushroom consume, pickled mushroom	
Porterhouse Pork Chop	\$45.00
kimchi, apple & ginger coulis	
Steak Frites	\$55.00
bearnaise sauce	

STARCHES 5

Chorizo and Cornbread Stuffing	\$12.00
chorizo, homemade cornbread	

Roasted Sweet Potato	\$10.00
spiced honey, miso butter, sesame seed	
Bucatini	\$22.00
nduja pomodoro sauce, black truffle burrata, basil	
Barley Risotto	\$15.00
wild mushrooms, parmesan	
Garlic Mashed Potatoes	\$10.00

VEGETABLES 5

Eggplant	\$12.00
tamari glaze, sesame furikake	
Roasted Beets	\$13.00
yogurt, pistachio chili crunch	
Maple Roasted Squash	\$13.00
candied ginger mascarpone, pepitas	
Cauliflower	\$12.00
pine nut gremolata, kalamata olives	
Glazed Parsnips	\$10.00

DESSERT 6

Amano pot de creme	\$8.00
maldon salt, chocolate chips	
Butterscotch Pudding	\$10.00
crushed chocolate cookies, salted caramel, whipped cream	
Caramel Apple Pie	\$12.00
whole roasted apple, caramelized crumble, caramel sauce, vanilla bean ice cream	
Maple Creme Brûlée	\$12.00
pecan oat crumble	
Pumpkin Pie Mousse	\$12.00
pie crust, cinnamon whipped cream	
Warm Brownie Sundae	\$12.00
brûléed banana, vanilla bean ice cream, hot fudge, whipped cream, maraschino cherry	