

# nightshop

## brunch



Saturday-Sunday  
9am - 2pm

### ON THE SWEET SIDE

### EGG & "EGG" DISHES

#### Moroccan Eggs (veg/gf) \$9

2 eggs baked in a bell pepper and tomato sauce with feta and cilantro. served w/choice of toast

#### LoxBagel \$10

cream cheese, smoked salmon, capers, red onion, and dill on a sourdough bagel. served w/fruit cup

#### Eggs Benedict

English muffin with 2 poached eggs, house-made hollandaise, w/your choice of vegan bacon, pork bacon, or falafel \$9, Berkshire pork sausage \$10, or smoked salmon \$13. served w/fruit cup

#### Millennial Toast (v) \$8

2 pieces of 7-grain whole wheat toast w/tomato, sprouts, avocado, hazlenut oil, and seeds. put 2 eggs on it for \$2. served w/fruit cup

*\*selections below come with choice of hashbrowns, potato pancakes, or sweet potato hash*

#### Omni Scramble \$10

2 eggs, pork sausage, or smoked bacon ends, bell pepper, spinach, tomato, and onion, w/your choice of smoked cheddar, feta, swiss, or fresh mozzarella

#### Tofu Scramble (gf/v) \$9

marinated tofu, quinoa, house-made salsa, and avocado w/hashbrowns. add bacon or vegan bacon for \$3

#### Farmer's Special \$9

2 eggs, w/vegan bacon, reg bacon, sausage patties or links, and your choice of toast or fruit cup

#### Breakfast Burritos (v / veg) \$10

2 eggs or tofu scramble, cumin potatoes, smoked cheddar cheese and house-made salsa add bacon or sausage \$3. served w/fruit cup

#### Biscuits and Gravy (omni/v) Full \$9 / Half \$7

pork sausage or seitan sausage gravy, over top of regular or vegan biscuits. served w/fruit cup



#### Pancakes (v) \$8

three house-made buttermilk pancakes. served w/fruit cup

#### Coconut Plantain French Toast (v) \$9

2 sliced paesano bread soaked in house batter, topped w/plantains, spiced pecans, walnuts

#### Belgian Waffles (veg) \$8

topped w/fruit compote and powdered sugar or syrup and butter

**TO GO** *all of the to go breakfasts come with your choice of premium orange juice or coffee*

#### The Continental (veg) \$7

2 hard boiled eggs, 1 piece of toast, your choice of bacon, vegan bacon, or sausage patty and fruit cup

#### Fast Sandwich (v) \$7

scrambled eggs or tofu scramble, cheddar cheese or vegan cheese, bacon, vegan bacon, or sausage patty on english muffin or vegan biscuit

#### The Coffeshop \$8

your choice of Larry's scones or everything bagel and cream cheese, and fruit cup

#### The Larry \$8

Larry's gluten free cinnamon roll and a fruit cup

### LARRY'S BAKED GOODS

Larry's wide assortment of baked goods are often gluten free and vegan, and made nearly every morning, sometimes even over night. Ask your server about the current selection, and check the case!! Also, we are happy to take your special order, just ask and Larry will make your baked dreams come true!

### INGREDIENT SOURCES

**Bread**- Central Illinois Bakehouse, Champaign, IL

**Eggs**- Pastured, humanely raised, and Non-GMO from Grani's Acres, Fairbury, IL

**Sausage and Dairy**- Non-GMO, grass fed, humanely raised Berkshire Pork and Jersey Milk from Kilgus Farmstead, Fairbury, IL. Kilgus Farmstead Dairy is minimally processed and non-homogenized.

**Microgreens, Edible Flowers**- Finding Eminence, Lexington, IL (killer instagram!)

**VEG = VEGETARIAN V = VEGAN**

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## APPETIZERS appetizers come w/your choice of dip unless otherwise noted

**Beer Battered Cheese Curds (veg) \$8**  
Wisconsin's second best export (after beer)

**Beer Battered Mushroom (veg) \$8**  
plump button mushrooms dipped in beer battered breading and fried

**Cauli Nuggets (veg) \$8**  
cauliflower nuggets in a light but spicy aleppo pepper breading

**Beer Battered Sidewinders (veg) \$8**  
crispy potato winders coated in beer battered breading

**Spinach Artichoke Bites (veg) \$10**  
10 pieces of breaded spinach and artichoke bites

**Jerusalem-Style Hummus \$8**  
w/harissa, crudites, and grilled flatbread (v)  
toasted sumac, olive oil, roasted peppercorn

## DIPS all of our dips are made in house and most are vegan\*

**bbq, salsa, ranch, remoulade, tzatziki, wasabi mayo, vegan mayo, aioli, mustard, chipotle lime crema, cashew queso**

**get 1 for \$.50 or get 3 for \$1**

## NACHOS

**Jackfruit Nachos (v) \$12**  
cashew queso, jackfruit, tomato, onion, cilantro microgreens, limes, chipotle lime crema, dairy free cheese, avocado, served on fried corn tortillas

**Braised Beef Nachos \$12**  
craft beer cheese, braised beef, tomato, onion, cilantro microgreens, limes, sour cream, queso fresco, avocado, served on fresh fried tortilla chips



## brunch this page is available during brunch starting at 11a

## SALADS balsamic, ranch, french, blue cheese, green goddess, Italian dressings are all made in-house and are vegan

**Elotes Taco-Salad Style (v) \$7.50**  
mexican street corn and quinoa relish served in two small corn tortilla bowls on a bed of lettuce w/cilantro, avocado, lime, and house made chipotle lime cream

**Green Salad (v) \$7.50**  
mixed greens w/seasonal produce  
your choice of dressing

**Cashew Caesar (v) \$9**  
romaine lettuce and croutons tossed w/our caesar dressing

**Apple Walnut Salad (v) \$8**  
mixed greens, apples, spiced nuts, and cranberries tossed in balsamic dressing

## BRUNCH SELECTIONS

come w/your choice of our famous french fries, brussel sprout leaves, or cold side

**Fairbury BLT \$9 can make (v) w/vegan bacon**  
thick cut bacon sandwiched on a 7 grain wheat bread, topped with tomato, lettuce, with house made vegan mayo

**nightshop Burger \$12**  
Kilgus grass fed beef patty topped with Kilgus thick cut bacon, your choice of cheese, house-made BBQ, lettuce, tomato and onion. served on potato bun

**Impossible Burger (v) \$12**  
impossible vegan patty, vegan bacon, vegan BBQ, lettuce, tomato, onion, dairy free cheese, served on a potato bun

**Totally Jacked Burger (v) \$14**  
Impossible vegan patty topped with jackfruit carnitas, red cabbage slaw, grilled pineapple, chipotle lime cream, served on potato bun

**Double Dose Burger \$14**  
2 grass fed beef patties topped with smoked cheddar, tomato, onion, french dressing, romaine, served on a potato bun

**Falafel Burger \$11**  
falafel coins, tzatziki sauce, tomato, onion, spinach and peashoots, served on a potato bun

**Bison Burger \$14**  
ground bison blended with stone ground mustard, rosemary jam, topped with smoked cheddar and Cabernet onions, served on a potato bun

**Grilled Chicken Pesto Club \$10**  
garlic and herb marinated chicken breast, grilled and topped with swiss, basil pesto, lettuce, tomato, and onion