

nightshop

All breakfast entrees served with toast (white, wheat, or rye) or fresh fruit cup.

Moroccan Eggs (Vegetarian)- 2 eggs baked in a spicy bell pepper and tomato sauce with feta and cilantro \$9

Breakfast Hand Pies (Vegetarian)- Scrambled eggs, spinach, tomato, cheddar, and onion in a flaky pastry shell with hashbrowns \$9

Tofu Scramble (GF/Vegan)- marinated tofu, quinoa, house salsa, and avocado with hashbrowns \$9

Omni Scramble (GF)- 2 eggs, Berkshire pork sausage or smoked bacon ends, bell pepper, spinach, tomato, and onion served over hashbrowns with smoked cheddar, swiss, feta, or fresh mozzarella \$10

Eggs Benedict (Vegetarian)- english muffin with 2 poached eggs, fresh house-made hollandaise, and hashbrowns

Vegan Bacon, Pork Bacon, or Falafel \$9 Berkshire pork sausage \$10 Smoked Salmon \$13

Lox Bagel- Cream cheese, smoked salmon, capers, red onion, and dill on a sourdough bagel \$9

Millennial Toast (Vegan)- 2 pieces of 7 grain whole wheat toast with tomato, sprouts, avocado, hazelnut oil, and seeds (pumpkin, sunflower, flax, black and white sesame) \$8

Put an Egg on it \$1.50

Belgian Waffles (2) or Seeded Whole Wheat Pancakes (3) (Vegetarian)- choice of fruit compote and powdered sugar or syrup and Butter \$8

Coconut Plantain French Toast (Vegan)- thick sliced paesano bread soaked in house coconut batter and topped with plantain bananas, spiced pecans and walnuts \$12

Farmer's Special (GF)- 2 eggs and hashbrowns with vegan bacon, pork bacon or sausage links or patties \$7

Breakfast Sandwich (Vegetarian)- 2 eggs with tomato and smoked cheddar, swiss, feta, or fresh mozzarella on a sourdough everything bagel, waffle, or brioche bun \$7

Vegan Bacon, Pork Bacon or Falafel \$9 Berkshire Pork Sausage \$10 Smoked Salmon \$12

**The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department*

Sides & Extras

White, Wheat, or Rye Toast (2)	\$1.50
Croissant/Bagel with Butter/C Cheese	\$2.50
Fruit Salad	\$3.50
Hashbrowns	\$3.50
Add Smoked Cheddar, Swiss, Feta, or Whole Milk Mozzarella	\$1
Belgian Waffle	\$4
House Salsa (2oz)	\$2.50
Egg, any way you want it	\$1.50
Bacon, vegan or pork (3)	\$3
Berkshire Sausage Links (3) or Patties (2)	\$4
Avocado (1/2)	\$1
GF Bun or Flatbread	\$1

Beverages

Vegan Almond Chai	\$3.50
Orange Juice	\$4.50
Coffee Hound Coffee	\$2.50
Kilgus Chocolate Milk Pint	\$3.00
Kilgus Whole Milk	\$3.00

*Kilgus 1/2 & 1/2 or Heavy Cream available
free of charge*

Ingredient Sources

We are excited to expand our artisan and farmer connections as we become more established and the seasons progress. Locally sourced food is more nutritious, produces less transportation-related waste, and supports our vibrant and talented community of farmers.

Bread- Central Illinois Bakehouse

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.

Bacon, Bacon Ends- Bloomington Meats

Produce- Legacy of the Land, Prairierth Farms, and more!

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

September Specials

Saturdays and Sundays Only

All breakfast entrees served with toast (white, wheat, or rye) or fresh fruit cup.

Pumpkin Pancakes (GF/Vegan)-

Pumpkin spice pancakes (3) topped with spiced nuts and served with maple syrup \$8

Caprese Croissant (Vegetarian)-

Toasted croissant with hummus, heirloom tomato, Finding Eminence mixed greens, fresh mozzarella, and 2 eggs, any way you want them. Served with hashbrowns \$9

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