



# CHAMPAIGN-URBANA AREA RESTAURANT WEEK

JANUARY 24–FEBRUARY 1, 2025

[curestaurantweek.org](http://curestaurantweek.org)

## Big Grove Tavern

1 E. Main St., Champaign | 217-239-3505

Hours: Monday–Thursday 11:00 a.m.–9:00 p.m.; Friday 11:00 a.m.–10:30 p.m.;  
Saturday 10:00 a.m.–10:30 p.m.; Sunday 10:00 a.m.–8:30 p.m.

### DINING OPTIONS

In-Person • Reservations at [www.exploretock.com](http://www.exploretock.com)  
OR CALL 217-239-3505

### Three Course Meal —\$33 Specials available from January 23–February 2

#### FIRST COURSE choice of

##### Kale & Quinoa<sup>GF</sup>

vegan salad with fresh kale, quinoa, dried cranberries, walnuts, herb vinaigrette and balsamic reduction

##### Strawberry Spinach<sup>GF</sup>

fresh kale, quinoa, goat cheese, dried cranberries, walnuts, herb vinaigrette and balsamic reduction

#### SECOND COURSE choice of

##### Green Curry Pot<sup>GF</sup>

vegan curry pot with onion, brussels sprouts, yellow squash, mushrooms and roasted potatoes in a light and mild thai coconut green curry sauce, topped with fresno chiles and served over rice with corn

##### Shepherd's Pie

house made puff pastry layered with sweet pea puree, ground lamb and beef, carrots and onions, topped with mashed potatoes and a falernum gravy

##### Marry Me Chicken

grilled chicken breast in a sun dried tomato and cherry tomato cream sauce over cavatappi pasta with a side of grilled asparagus

#### THIRD COURSE choice of

##### Creme Brulee Cheesecake Bar

homemade cheesecake bar with caramelized sugar and whipped cream

##### Sorbet<sup>GF</sup>

vegan sorbet. ask your server about today's flavors

### Brunch Specials—\$13 each

Served from 10 AM to 2 PM Sunday, January 26 & February 2

#### Vegan Chilaquiles

vegan cheese, tofu, avocado puree, salsa roja, onion, black beans, esquites style corn served over fried corn tortilla chips

#### Savory Brunch Pie

house made puff pastry with sausage gravy, scrambled eggs, roasted red potatoes, green onions, topped with cilantro

**GF=Gluten Free**