



Breakfast, Lunch, & Private Events

Wednesday-Sunday  
8am-2pm

[krosonthecommon.com](http://krosonthecommon.com)

978.652.5780 ~ 978.652.5781



Follow Us on Social Media!



[krosonthecommon](https://www.instagram.com/krosonthecommon)



[www.facebook.com/krosonthecommon](https://www.facebook.com/krosonthecommon)

# BREAKFAST

## **Breakfast Sandwich \*GF \$7**

monthly biscuit flavor or homemade English muffin,  
cage free egg,  
choice of applewood smoked bacon, Black Forest  
ham, or homemade breakfast sausage, &  
American cheese or Smith's Country cheddar

## **Breakfast Burritos\*V**

cage free eggs, potatoes, onions, peppers, Smith's  
cheddar, Pico de Gallo  
-veggie \$9  
-choice of bacon, chorizo, breakfast sausage,  
Pig Rock chicken maple sausage OR  
herb roasted chicken \$10

## **Breakfast Entrees**

### **Common Breakfast Plate\*GF \$12**

2 cage free eggs any style, choice of 2 breakfast meats  
(Applewood smoked bacon, Pig Rock chicken maple  
sausage, homemade breakfast sausage, Black Forest ham,  
or chorizo sausage), home fries & homemade English  
muffin, white or wheat toast

### **Homemade Brioche French Toast \$12**

Mia's homemade buttery brioche bread griddled,  
finished with powdered sugar, maple syrup & butter.

#### **Toppings:**

- whipped ricotta & honey +\$2
- strawberry cheesecake stuffed+\$3
- buttermilk fried chicken +\$6

### **Yogurt & Berry Bowl\*GF,V \$11**

Stonyfield Farms whole milk yogurt, toasted walnut  
streusel, mixed berries & maple syrup drizzle

### **Huevos Rancheros \*V \$13**

Crispy corn tortilla bowls filled with refried beans,  
Smith's Country cheddar, 2 cage free eggs any style, Pico  
de Gallo, peppers & ranchero sauce

#### **Add Meat:**

Applewood smoked bacon, Pig Rock chicken maple  
sausage, homemade breakfast sausage, Black Forest ham,  
chorizo, or herb roasted chicken  
(\$1 each)

### **Chicken-Maple Sausage Breakfast Flatbread \$13**

Homemade flatbread, Smith's Country cheddar, Pig Rock  
chicken maple sausage, & caramelized onions topped  
with 2 cage free eggs any style

### **Chicken-in-a-Biscuit Sandwich \$9**

Crispy buttermilk fried chicken, flaky buttermilk biscuit  
baked with Grillo's Dill Pickles, topped with KRO's  
special smash sauce.

## **Eggs Benedict**

English muffin, 2 sunny side up eggs,  
hollandaise & home fries  
**Veggie Bennie\*V \$10**  
Tomato, spinach, peppers  
**Irish Bennie \$12**  
House corned beef hash  
**Classic Bennie \$12**  
Black Forest ham

## **Create your Own Omelet\*GF/V**

\$10

3 Cage Free Eggs

Served with home fries, & white, wheat toast or  
homemade English muffin

**Veggies:** tomato, spinach, peppers, onion,  
mushroom (\$1 each)

**Meat:** bacon, chorizo, sausage,  
Black Forest ham, or herb roasted chicken  
(\$1 each)

**Cheese:** American, Smith's Country cheddar or  
Swiss (\$.50 each)

## **On the Side:**

- bacon \$2 -sausage patty \$2
- chorizo \$2 -home fries \$2
- homemade corned beef hash \$3
- Pig Rock chicken maple sausage \$2
- homemade hot sauce \$1 -fresh fruit \$3.25
- side of toast \$1.75 -house made jam \$1 -extra  
cage free egg \$1.25 -hollandaise \$1

\*GF-gluten free or can be modified to be gluten free

\*V- vegetarian or can be modified to be vegetarian

\*Consuming raw or undercooked food

may increase your risk of food borne illness



# LUNCH

### Homemade Soup

Cup \$4 or Bowl \$8

add homemade monthly biscuit +\$2.50

### Half Sandwich & Soup Cup \$12

Choice of half ultimate BLT,  
turkey panini, or balsamic portabella grilled  
cheese with a cup of our homemade soup

## Main Dishes

*Sandwiches get a choice of fries, green salad\*<sup>GF</sup>, or fresh fruit\*<sup>GF</sup>*

### The Ultimate BLT \*<sup>GF</sup> \$13

Applewood bacon, Little Leaf lettuce, sliced tomato,  
bacon-tomato jam, herb mayo, griddled white bread

### The Common Smash Burger \$13

American cheese, Grillo's dill pickles, lettuce, tomato,  
smash sauce

### House Made Salmon Burger \*<sup>GF</sup> \$14

Wild caught Alaskan salmon, Little Leaf lettuce,  
dill-caper mayo, griddled brioche bun

### Turkey Panini\*<sup>GF</sup> \$14

Orange & rosemary brined turkey breast, Smith's Country smoked Havarti cheese, apricot-cranberry chutney,  
baby arugula & herb mayo on pressed ciabatta

### Balsamic Portabella Panini\*<sup>GF</sup>, V \$13

Marinated portabella mushrooms, tomatoes, fresh spinach & arugula pesto, pressed ciabatta

### Maple Buffalo Buttermilk Fried Chicken \$14

Crispy buttermilk fried chicken, Grillo's dill pickles, lettuce, red onion, herb mayo & sweet-spicy maple buffalo  
sauce on griddled brioche bun

### Beef & Blue Flank Steak Flatbread\*<sup>V</sup> \$14

Homemade herb flatbread, roasted garlic, blue cheese fondue, marinated flank steak & portabella mushrooms

### Chicken-Maple Sausage \$14

Pig rock chicken-maple sausage, caramelized onions, roasted peppers, arugula-pesto, & Smith's cheddar cheese  
on ciabatta

### BBQ Beef Brisket Sandwich \$14

Coffee & chili rubbed brisket, BBQ sauce, traditional cabbage slaw, Brioche Bun

## Additional Homemade Sauces: \$1

-maple buffalo -buttermilk ranch -herb mayo  
-honey balsamic vinaigrette -hot sauce  
-dill-caper mayo -smash sauce -BBQ Sauce

## Salads

### Cobb Salad \*<sup>GF</sup> \$14

Little Leaf lettuce, buttermilk fried chicken or  
blackened shrimp, bacon, hardboiled egg,  
crumbled Smith's cheddar, cherry tomatoes,  
pickled red onion, & homemade buttermilk  
ranch

### Chimichurri Flank Steak Salad\*<sup>GF/V</sup> \$14

Marinated flank steak, Little Leaf lettuce, blue  
cheese crumbles, roasted red peppers, sweet  
balsamic tomatoes & honey balsamic  
vinaigrette

### Roasted Squash Salad\*<sup>GF/V</sup> \$12

Baby arugula, maple roasted butternut squash,  
dried cranberries, crispy goat cheese cake,  
roasted yellow beets,  
& honey balsamic vinaigrette

\*GF- gluten free or can be modified to be gluten free

\*V- vegetarian or can be modified to be vegetarian

\*Consuming raw or undercooked food

may increase your risk of food borne illness



## FROM THE BAKERY

### Breakfast Pastries

Homemade English Muffin \$2.25

Pimento Cheddar Biscuit \$2.50

Flaky buttermilk biscuit folded with layers of pimento peppers & cheddar cheese

Strawberry & Poppy Seed Bagel \$4.25

Homemade bagel made with strawberries & poppyseeds

Blueberry Key Lime Pop Tart \$4.25

Buttery dough filled with homemade blueberry & key lime jam, topped with blueberry glaze

### Homemade Desserts

Brown Butter PB & J Cookie \$2

Soft butter & peanut butter cookie filled with homemade mixed berry jam

Snowcapped Lemon Cookie \$2

Soft, tangy lemon cookie dipped in white chocolate

Blood Orange Curd Tart \$5

Buttery poppy seed tart filled with whipped mascarpone & blood orange curd, garnished with toasted meringue & candied blood oranges.

Classic Flourless Chocolate Cake \*GF \$5

Rich and decadent chocolate cake, made with no flour at all.

## BEVERAGES

Coke, Diet Coke, Sprite, Ginger-Ale \$1.75

Spindrift Seltzer \$2.50-Rotating Flavors

Stewarts Bottled Root Beer \$3.25

Homemade Lemonade \$3

Plain, Blueberry, Cranberry, Lavender, Strawberry

Fresh Brewed Iced Tea \$3

Unsweet, Sweet, Peach, Strawberry

Arnold Palmer \$3-Half Fresh Lemonade & Half Unsweet Tea

Juices \$3 -Apple, Cranberry, Tomato, Orange

Hot Coffee \$1.75

Iced Coffee \$2

Mocha or Caramel Iced Coffee \$2.25

Hot Chocolate with Whipped Cream \$3.25



## COCKTAILS

**Vanilla Vodka Blueberry Lemonade** \$10  
House Infused Vanilla Vodka, KRO's Blueberry Lemonade

**Elderflower Rosé Spritz** \$10  
Bread & Butter Rosé, Elderflower, Lemon Juice, Club Soda

**Orange Basil Gin Smash** \$10  
Greylock Gin, Orange, Lemon, Basil Club Soda

**Peach Bourbon Arnold Palmer** \$10  
Berkshire Bourbon, Deep Eddy Peach Vodka, KRO's Lemonade & Iced Tea

**Lemon Lavender Martini** \$11  
Deep Eddy Vodka, Lemon, Lavender Simple Syrup

**Blood Orange Margarita** \$11  
Hornitos Reposado Tequila, Triple Sec, Blood Orange, Simple Syrup, Coarse Salt Rim

**Sweet Tea Prosecco** \$10  
Deep Eddy Vodka, KRO's Iced Tea, Triple Sec, Simple Syrup, Lemon, Prosecco

**Strawberry Moscow Mule** \$11  
Deep Eddy Vodka, Lime, Simple Syrup, Strawberry, Ginger Beer, Mint

**Mimosa Flight** \$18  
Choose 3 Flavors  
Classic Orange, Apple Cider, Cranberry, Peach, Pear, Blueberry, Strawberry

**Bloody Mary** \$10  
Deep Eddy Vodka, Homemade Bloody Mary Mix  
Make it Spicy... add our homemade hot sauce \$.50

## WINE

Cakebread Sauvignon Blanc \$12  
Woodbridge Chardonnay \$8  
Woodbridge Pinot Grigio \$8  
Spellbound Cabernet \$10  
Robert Mondavi Pinot Noir \$8  
Bread & Butter Rosé \$8

## HOT DRINKS

**Mocha Baileys** \$10  
Baileys, KRO's House Made Mocha Coffee, Whipped Cream, Chocolate Shavings; try this iced!

**Ferrero Rocher** \$11  
KRO's Coffee. Frangelico Hazelnut Liqueur, Crème de Cacao, Chocolate Syrup, Whipped Cream, Chocolate Shavings; try this iced!

**Bourbon Caramel Hot Cocoa** \$10  
Berkshire Bourbon Whiskey, Homemade Caramel Swirl, Whipped Cream

**Raspberry Hot Cocoa** \$11  
Stoli Raspberry, Crème de Cacao, Whipped Cream, Chocolate Shavings

## BEER & CIDER

**Amherst Jess** \$7  
(Amherst, MA) full bodied, substantial & a mix of juicy/resinous, with a light spicy bitterness in the end to balance the earlier sweetness

**BBC Steel Rail Extra Pale Ale** \$6  
(S. Deerfield, MA) Light colored, medium bodied ale

**Wachusett Blood Orange** \$6  
(Westminster, MA) Juicy citrus ale

**BBC Drayman's Porter** \$7  
(S. Deerfield, MA) well balanced and full-bodied, dark ruby-brown ale, slightly sweet with notes of chocolate malt and mocha

**Wachusett Blueberry** \$6  
(Westminster, MA) Pale Ale, natural blueberry flavor, fresh blueberries

**Blue Moon Belgian White** \$6  
(Denver, CO) wheat beer brewed with orange peel for subtle sweetness, bright citrus aroma

**Angry Orchard Cider** \$6  
Make it a Really Angry Orchard  
Add House Infused Vanilla Vodka \$2

