



Breakfast, Lunch, & Private Events

Wednesday~Sunday

8am-2pm

krosonthecommon.com

978.652.5780 ~ 978.652.5781



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From the Bakery ~ Pastries

Blueberry Poptart \$5

Homemade buttery dough filled with blueberry jam topped with a vanilla bean glaze, Featuring Windy Knoll Farm's blueberries!

Buttermilk Biscuit \$5

Breakfast

French Toast \$14

Buttery Brioche bread griddled with your choice of topping:

- *classic, maple syrup & powdered sugar*
- *fried chicken +\$5*
- *fresh berries & fresh whip cream +\$2*

Yogurt & Blueberry Parfait *GF, V \$10

Stonyfield vanilla bean yogurt, sweet blueberry compote & crunchy cashew granola

Common Plate *GF \$12

2 eggs, home fries, choice of 2 meats; bacon, breakfast sausage link or corned beef hash & choice of homemade English muffin, white or wheat toast

Sandwich *GF, V \$7

Scrambled egg; **Choose from:**

- *American, Smith's Country cheddar or Swiss*
- *bacon, breakfast sausage, Black Forest ham*
- *homemade English muffin, biscuit, white or wheat toast*

Burrito *V \$10

Fresh homemade Pico de Gallo, eggs, cheddar, potatoes, peppers pressed in a flour tortilla

Choose from:

- *bacon, chorizo, ham, chicken or veggie*

Blackened Salmon Avocado Toast *GF, V \$17

Pan seared blackened salmon filet, smashed avocado, everything bagel spice, pickled red onion, hard-boiled egg, hot honey served with fresh fruit

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

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

**Consuming raw or undercooked food may increase your risk of food borne illness*

Sweet Potato & Kielbasa Hash *GF, V \$13

Roasted sweet & Yukon gold potatoes, sauteed onions & peppers, caramelized kielbasa slices & homemade hollandaise

Monte KRO Sandwich \$14

Brioche French toast, Black Forest ham, Swiss cheese, & blueberry jam, served with home fries

Savory Sausage Strata \$14

Sourdough, whisked eggs, spinach, red peppers crumbled sausage & Smith's Country's garden vegetable Havarti, reduced apple cider glaze, served with home fries

Specialty Bennies *GF, V

Homemade English muffin split & griddled, two sunny side up eggs, homemade hollandaise, served with home fries

- *corned beef hash \$15*
- *peppers, tomatoes, caramelized onions, & spinach \$13*
- *Black Forest ham \$15*
- *pan seared blackened salmon filet \$17*

Omelets *GF, V \$10

Fresh cracked eggs, home fries & choice of homemade English muffin, white or wheat toast

Choose from:

- *tomato, peppers, onions, spinach (+\$.50 ea)*
- *chorizo, bacon, ham, breakfast sausage or chicken (+\$1 ea)*
- *American, Smith's Country cheddar, Swiss (+\$.50 ea)*



KRO's is happy to partner with these LOCAL farms

Smith's Country Cheese- Winchendon, Ma
Byron's Old Time Brine Pickles- Gardner, MA
Red Apple Farm- Phillipston, MA
Plant Matter Microgreens-Templeton MA
Little Leaf Farm- Devens, MA
Windy Knoll Farm- Templeton, MA

Lunch

Our salads below come with your choice of:

- buttermilk fried chicken
- shaved brown sugar & orange brined turkey ^{*GF}
- pan seared blackened salmon filet ^{*GF}
- herb roasted chicken ^{*GF}

Roasted Beet & Berry Salad ^{*GF, V} \$18

Little Leaf lettuce, olive oil poached yellow beets, fresh berries, cinnamon-spiced pecans, crumbled feta cheese, & homemade balsamic honey vinaigrette

Classic Cobb Salad ^{*GF, V} \$18

Little Leaf lettuce, tomatoes, pickled red onion, hard-boiled egg, Smith's Country cheddar, bacon & homemade buttermilk ranch

Spinach & Burrata Salad ^{*GF, V} \$18

Fresh baby spinach, Windy Knoll Blueberries, gooey burrata cheese, crumbled bacon, sweet raisins, touch of cashew granola & homemade strawberry vinaigrette

Blackened Salmon Tartine ^{*GF} \$17

Pan seared blackened salmon filet, homemade garlic hummus, shaved cucumber, fresh spinach, olive tapenade on toasted sourdough

Soppresatta-Caprese Tartine ^{*GF, V} \$17

Peppery shaved soppresatta, blistered cherry tomatoes, fresh melty mozzarella & local basil pesto on buttery sourdough, topped with a sweet balsamic glaze

Buddha Bowl ^{*GF, *V} \$15

Fluffy quinoa, chickpea & black bean salsa, heirloom cherry tomatoes, edamame, hard-boiled egg & sweet balsamic glaze



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The following items are served with your choice of fries, side salad, homemade salt & pepper chips or fresh fruit

Chicken Cordon Bleu \$17

Buttermilk fried chicken, shaved black forest ham, melty Swiss, honey-mustard & Little Leaf lettuce on brioche bun

KROs Original Ultimate BLT ^{*GF} \$17

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

KRO's Smash Burger ^{*GF} \$17

Melty American cheese, KRO's special smash sauce, Little Leaf lettuce, tomato on brioche bun

Pineapple-Teriyaki Chicken Wrap ^{*GF} \$16

Herb marinated chicken, sweet pineapple teriyaki sauce, crumbled cashews, Little Leaf lettuce & juicy mandarins wrapped in a flour tortilla

Turkey Wrap ^{*GF} \$16

Brown sugar & orange brined turkey breast, Smith's Country cheese Garden Vegetable Havarti, Little leaf lettuce & sundried tomato mayo, wrapped in a flour tortilla

Crispy Veggie Wrap ^{*GF, V} \$15

Assorted locally sourced vegetables, Little Leaf lettuce, chickpea & black bean salsa & sundried tomato mayo, wrapped in a flour tortilla

From the Bakery ~ Desserts

Lemon Linzer Cookie \$4

Lemon shortbread cookie with homemade raspberry jam

Carrot Cake Whoopie Pie \$6

Carrot cake filled with homemade cream cheese frosting

Peanut Butter Cookie Bar ^{*GF} \$7

Flourless peanut butter cookie bar with chocolate chips & peanut butter buttercream

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Specialty Cocktails

Vanilla Vodka Blueberry Lemonade \$10

House Infused Vanilla Vodka, KRO's Blueberry Lemonade

KRO's Grapefruit Mojito \$12

Deep Eddy Grapefruit Vodka, Simple Syrup, Lime, Fresh Mint, Sprite

Cucumber Lime G & T \$11

Aviation Gin, Lime, Cucumber, Tonic

Kentucky Buck \$10

Berkshire Bourbon Whiskey, Lemon, Simple Syrup, Angostura Bitters, Ginger Beer

Peach Cosmo \$11

Deep Eddy Peach Vodka, Triple Sec, Cranberry, Lime

Smith's Chocolate Espresso Martini \$12

V One Espresso Vodka, Smith's Chocolate Milk, KRO's Iced Coffee, Whip Cream

Strawberry Basil Margarita \$12

Hornitos Reposado Tequila, Triple Sec, Fresh Basil, Strawberry, Lime, Basil Simple Syrup, Sugar Rim

Southern Belle \$11

Berkshire Bourbon Whiskey, Deep Eddy Peach Vodka, Lemon, Simple Syrup, Iced Tea

Pineapple Aperol Spritz \$10

Aperol, Pineapple, Prosecco, Club Soda

Mocha Baileys Iced Coffee \$10

Baileys, KRO's Mocha Iced Coffee, Whip Cream

Not Your Basic Caramel Iced Coffee \$10

Berkshire Bourbon Whiskey, Caramel, KRO's Iced Coffee, Whip Cream

Mimosa Flight \$18

Choose 3 Flavors:

Classic Orange, Apple Cider, Cranberry, Peach, Grapefruit, Pineapple

Bloody Mary \$10

Deep Eddy Vodka, Homemade Bloody Mary Mix
Add our homemade hot sauce +\$.50



Beer & Cider

Long Trail Ale \$6

(Bridgewater Corner, VT) Full bodied, amber ale

Narragansett Dells Lemon Shandy \$6

(Providence, RI) Classic Narragansett lager collides with the Famous Dell's Lemonade, Refreshing!

Dogfish Head 60 Minute IPA \$6

(Rehoboth Beach, DE) Citrusy, hoppy, grassy, moderate bitterness & crisp finish

Wachusett Blueberry \$6

(Westminster, MA) Pale ale, natural blueberry flavor

Carlson Orchards Honey Crisp Cider \$7

(Harvard, MA) Semi-sweet cider with honey crisp apples & notes of wildflower honey
~Add House Infused Vanilla Vodka +\$2

Wines by the Glass

Woodbridge Chardonnay \$10

Woodbridge Pinot Grigio \$10

Spellbound Cabernet \$10

Robert Mondavi Pinot Noir \$10

Prosecco \$10

Beverages

Coke, Diet Coke, Sprite, Ginger-Ale \$2.00

Spindrift Seltzer \$2.50 Rotating Flavors

Stewarts Root Beer \$3.25

Stewarts Grape \$3.25

Homemade Lemonade \$3

Plain, Blueberry, Cranberry, Lavender, Strawberry, Raspberry

Fresh Brewed Iced Tea \$3

Unsweet, Sweet, Peach, Strawberry, Raspberry

Arnold Palmer \$3

Half Lemonade & Half Unsweet Tea

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

Whole Milk \$3

Smith's Country Chocolate Milk \$4

Hot Coffee \$1.75

Add Mocha or Caramel +\$.50

Iced Coffee \$2

Add Mocha or Caramel +\$.50

Our History



Silas Stone built the house in 1770 (what we know today as our main dining area, along with the upstairs). At the time it was the only house in the center of town built with bricks imported from England. Sometime between 1770 and 1830 it was known as the Joseph Upham Tavern. In 1830 the house was enlarged by adding a 2-story ell built of wood to the original home (what we know today as our entrance area and kitchen.) With the addition, the house now consisted of 19 rooms to accommodate a new private boy's high school. In 1837 the high school was suspended with the last known principal being Sylvester Judd, the well-known author of "Margaret." For the next 20 years there was no high school in town. Town physicians Dr. Spencer and Dr. Tobin then resided here until Elsa Stone, relative to the original Silas Stone later owned the house in 1946. Along with her father, a Harvard professor, they tutored young boys from the Boston area over the summer months. Since, the house has been the Country Mischief (1991- 2018) and now; KRO's on the Common.



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Please reach out to our Catering Sales Manager, Tracee Bergeron
events@krosonthecommon.com
or fill out the inquiry form on the private events & catering tab our website,
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