



www.krosonthecommon.com  
 978.652.5780 / 978.652.5781  
 Wed. thru Sun. 8am-2pm  
 June 2022

## BREAKFAST

### Sandwiches & Burritos

**Breakfast Sandwich** \*GF \$6  
 Biscuit or English muffin, cage free egg, bacon, ham,  
 or house made sausage, Smith's cheddar or American

**Breakfast Burritos**  
 cage free eggs, potatoes, onions, peppers, Smith's  
 cheddar, Pico de Gallo

-Chorizo \$9  
 -Herb Roasted Chicken \$9  
 -Veggie \$8  
 -Bacon \$9

### 3 Egg Omelet \*GF

Served with home fries & white or wheat toast or  
 homemade English muffin  
 \$10

**Veggies:** tomato, spinach, peppers, onion,  
 mushroom (\$.50 each)

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

**Cheese:** American, cheddar or Swiss (\$.50 each)

### Eggs Benedicts

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  
 Smoked Ham  
**Old Bay Salmon Bennie** \$14

### Breakfast Entrees

**Common Breakfast Plate** \*GF \$11  
 2 cage free eggs, bacon & sausage, home fries &  
 homemade English muffin, white or wheat toast

**Homemade Brioche French Toast** \$12  
 Mia's homemade buttery brioche bread griddled then  
 finished with powdered sugar. Maple syrup &  
 butter.

*Toppings:*

-Poached strawberry & rhubarb +\$2  
 -Mixed berry with popcorn honeycomb +\$2  
 -Fried Chicken +\$5

**Huevos Rancheros** \*GF \$12  
 Griddled corn tortillas, eggs, chorizo sausage, sauteed  
 peppers, Pico de Gallo, ranchero sauce, Smith's  
 cheddar

**Yogurt & Berry Bowl** \*GF \$10  
 Stonyfield yogurt, crunchy almond streusel, banana chips  
 & mixed berries

**KROs Breakfast Bowl** \*GF \$11  
 Home fries, scrambled eggs, peppers, crumbled  
 sausage, homemade hot sauce & scallions

**Avocado "Toast" Bagel** \*v \$14  
 Homemade griddled bagel, smoked salmon, fresh  
 smashed avocado, sunny side up eggs

**Tater Tot Bowl** \$12  
 Crispy tater tots, Spencer Trappist Stout & chorizo  
 sausage gravy, scrambled eggs & Maplebrook Farm  
 cheese curds

### Breakfast Pastries

**Homemade English Muffin** \$2.25  
**Everything Seasoning Biscuit** \$2.50  
**Mexican Street Corn Bagel** \$4.25  
 Homemade bagel griddled with cream cheese  
**Blueberry Pop Tart** \$4.25  
 Buttery dough filled with fresh blueberry jam topped  
 with lemon poppy seed glaze  
**Chocolate Babka Bun** \$6  
 Warm brioche bread rolled with dark chocolate

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

\*V-vegetarian

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



## LUNCH

### Sandwiches

*Choice of green salad, fresh fruit, or fries*

- Turkey-Avocado-Cheddar \*GF** \$13  
Orange & sugar brined turkey breast, Smith's Country cheddar, sliced tomato, smashed avocado, herb-mayo & Little Leaf lettuce, griddled wheat bread.
- Curry Chicken Salad Pita \*GF** \$13  
Lightly seasoned chicken, fresh lemon, red onion, lettuce & tomato, homemade pita.
- The Ultimate BLT \*GF** \$13  
Applewood bacon, Little Leaf lettuce, sliced tomato, bacon-tomato jam, roasted garlic & herb mayo, griddled white bread
- Veggie & Feta Pita \*V** \$12  
Homemade pita bread, Little Leaf lettuce, grilled zucchini & squash, marinated tomatoes, kalamata olives, feta & tzatziki
- Shaved Steak Cheesesteak \*GF** \$13  
Shaved steak, peppers, caramelized onions, mushrooms, American cheese, chipotle-mayo, pressed ciabatta
- Caprese Grilled Cheese** \$12  
Homemade Brioche bread, tomatoes, basil pesto & fresh mozzarella, balsamic drizzle
- The Common Smash Burger** \$13  
American cheese, Grillo's pickles, lettuce, tomato smash sauce
- Fried Chicken** \$13  
Smith's Country buttermilk fried chicken, maple-buffalo sauce, ranch, lettuce, onion, Grillo's pickles

## Salads

- Cobb Salad** \$13  
Little Leaf lettuce, buttermilk fried chicken, bacon, hardboiled egg, blue cheese crumbles, avocado-corn salsa, marinated tomato & buttermilk ranch
- Apple & Feta Salad \*GF** \$12  
Little Leaf lettuce, spiced pecans, feta, blueberries, raisins, fresh apples & honey vinaigrette
- Old Bay Salmon Salad \*GF** \$14  
Little Leaf lettuce, seasoned salmon, Pico de Gallo, paprika spiced chick peas, cucumbers, ranchero sauce & buttermilk ranch dressing
- Spinach Salad \*GF** \$14  
Fresh strawberries, crispy goat cheese cake, maple bacon, sliced almonds, olive oil poached yellow beets & honey vinaigrette

### Homemade Desserts

- Mixed Berry Shortcake \*GF** \$5  
Gluten free sweet biscuits, macerated mixed berries & sweet cream
- Raspberry Coconut Lemon Cake** \$5  
Coconut lemon layer cake, fresh lemon curd & raspberry buttercream
- Lemon Cheesecake** \$5  
Buttery graham cracker crust, lemon cheesecake, honey meringue & balsamic poached strawberries
- Chocolate Éclair Tart** \$5  
Buttery tart dough, vanilla pastry cream, topped with a chocolate glaze
- Blueberry Lavender Angel Food Cake** \$5  
Light lavender angel food cake, lavender, fresh blueberries & blueberry glaze
- Churro Toffee Cookies** \$2  
Cinnamon toffee cookie, white chocolate drizzle & homemade toffee bits

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