



Breakfast, Lunch, & Private Events

Wednesday-Sunday

8am-2pm

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

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# BREAKFAST

## **Breakfast Sandwich** \*GF \$6

weekly biscuit flavor or homemade English muffin,  
cage free egg,  
applewood smoked bacon, Canadian bacon, or  
homemade breakfast sausage,  
&  
American cheese or Smith's Country cheddar

## **Breakfast Burritos**

cage free eggs, potatoes, onions, peppers,  
Smith's cheddar, Pico de Gallo  
-veggie \$8  
-steak bomb with mushrooms -\$10  
-bacon, chorizo, breakfast sausage, herb  
roasted chicken \$9

## Breakfast Entrees

### **Common Breakfast Plate** \*GF \$11

2 cage free eggs any style, choice of two breakfast meats  
(applewood smoked bacon, homemade breakfast sausage,  
Canadian bacon, 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:

- brown sugar crumb, mixed berries & whipped cream +\$2
- PB & J- peanut butter drizzle, mixed berry jam & candied  
pumpkin seeds +\$2
- buttermilk fried chicken +\$5

### **Yogurt & Berry Bowl** \*GF, V \$10

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

### **Huevos Rancheros** \*V \$12

Crispy corn tortilla bowls filled with spicy chili black  
beans, Smith's Country cheddar, 2 cage free eggs any style,  
Pico de Gallo, peppers & onions

*Add Meat:* bacon, chorizo, homemade breakfast sausage,  
Canadian bacon, or herb roasted chicken (\$1 each)

### **Steak Bomb Breakfast Flatbread** \$12

Homemade flatbread, Smith's Country cheddar, shaved  
sirloin steak, peppers, onions & mushrooms topped with  
2 cage free eggs any style

### **Sausage Gravy Poutine** \$12

Crispy fries, peppery sausage gravy, Maplebrook Farms  
cheese curds, applewood smoked bacon or chorizo &  
scallions

## 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

Canadian Bacon

### **Salmon Burger Bennie** \$14

House made salmon burger

## Create your Own Omelet \*GF

**\$10**

3 Cage Free Eggs

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

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

**Meat:** bacon, chorizo, sausage,  
Canadian bacon, 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
- Canadian bacon \$2   -home fries \$2
- homemade corned beef hash \$3
- 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 weekly biscuit +\$2.50

### **Half Sandwich & Soup Cup \$12**

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

## Salads

### **Cobb Salad \*GF \$13**

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

### **Roasted Squash Salad \*GF/V \$12**

Baby spinach, maple roasted delicata squash,  
dried cranberries, spiced walnuts,  
olive oil poached yellow beets, goat cheese,  
balsamic vinaigrette

## Main Dishes

*Sandwiches get a choice of fries, green salad \*GF, or fresh fruit \*GF*

### **The Ultimate BLT \*GF \$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

### **The Mushroom & Swiss Smash Burger**

Swiss cheese, assorted mushrooms, garlic herb mayo

### **House Made Teriyaki Salmon Burger \$14**

Little Leaf lettuce, sweet teriyaki drizzle, spicy sriracha mayo, griddled brioche bun

### **Turkey Reuben \*GF \$14**

Roasted turkey breast, sauerkraut, homemade Russian style dressing, melty Swiss, piled on marble rye

### **Balsamic Portabella Grilled Cheese \*GF,V \$13**

Marinated portabella mushrooms, roasted red peppers, basil pesto, Smith's Country cheddar on buttered white bread

### **Chicken & Vegetable Pot Pie \$13**

Roasted chicken, carrots, peas & onions, herb-butter puff pastry

### **Maple Buffalo Buttermilk Fried Chicken \$13**

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

### **Roasted Squash & Cauliflower Flatbread \*V \$12**

Artichoke & spinach fondue, roasted cauliflower, delicata squash & fried sage

### **Additional Homemade Sauces: \$1**

-maple buffalo -buttermilk ranch -balsamic vinaigrette -hot sauce -spicy BBQ  
-garlic herb mayo -spicy siracha mayo -smash sauce -Russian style dressing

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# FROM THE BAKERY

## Breakfast Pastries

**Homemade English Muffin \$2.25**

**Roasted Pepper & Asiago Biscuit \$2.50**

Flaky buttermilk biscuit folded with layers of roasted peppers, butter & Asiago cheese

**Sundried Tomato & Bacon Bagel \$4.25**

Homemade bagel with sundried tomato & crispy bacon

**Winter Berry & Blood Orange Pop Tart \$4.25**

Buttery dough filled with homemade citrus & mixed berry jam topped with a blood orange glaze

## Homemade Desserts

**Dark Chocolate Peanut Butter Cup Cookie \$1.75**

Dark chocolate cookie with a peanut butter cup center

**Ginger Molasses Cookie Sandwich \$3**

Ginger molasses cookies filled with eggnog buttercream

**Gingerbread Biscoff Crumb Cake \$5**

Sliced gingerbread cake with a biscoff cookie crumb topping, eggnog crème anglaise & red wine poached apples

**Berry Blitz Torte \$5**

Rich cake topped with almond meringue, honey pastry cream & fresh berries

**Blueberry Curd Slice \*GF \$3**

Gluten free sugar cookie topped with blueberry curd & sweet meringue

**Lemon Crepe Cake \*GF \$5**

Gluten free crepe cake with layers of lemon pastry cream and lemon curd

## BEVERAGES

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

**Spindrift Seltzer \$2.50-Rotating Flavors**

**Stewarts Bottled Root Beer OR Cream Soda \$3.25**

**Homemade Lemonade \$3**

Plain, Blueberry, Cranberry, Lavender

**Fresh Brewed Iced Tea \$3**

Unsweet, Sweet, Peach

**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 Ice Glen Vodka,  
Our Blueberry Lemonade

### **Classic Aperol Spritz \$10**

Aperol, Prosecco, Club Soda

### **Juniper Trace G & T \$10**

Greylock Gin, Cranberry, Thyme Simple Syrup,  
Tonic

### **Maple Woodford Old Fashion \$13**

Woodford Reserve Bourbon, Maple Syrup,  
Angostura Bitters, Orange Peel & Luxardo Cherry

### **Limoncello Lemon Drop \$11**

Deep Eddy Vodka, Limoncello, Triple Sec, Lemon,  
Simple Syrup

### **Cranberry Cider Margarita \$11**

Hornitos Reposado Tequila, Apple Cider,  
Cranberry, Triple Sec, Cinnamon Sugar Rim

### **Peach Bellini \$10**

Deep Eddy Peach Vodka, Peach Puree, Prosecco

### **Spiced Pear Rum \$10**

House Spiced Ragged Mountain Rum, Pear,  
Maple Syrup, Club Soda

### **Mimosa Flight \$18**

Choose 3 Flavors

Classic Orange, Apple Cider, Cranberry, Peach,  
Pear, Blueberry

### **Bloody Mary \$10.**

Ice Glen 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

## 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

### **BBC Coffee House Porter \$7**

(S. Deerfield, MA) Robust & aromatic, made using  
Dean's Beans coffee

### **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 \$5**

(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 \$5**

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

