KRO's on the Common

Appetizers

Crab Cake $10
spicy remoulade, brussels sprout slaw

Veggie Croquette $8
crispy fried sweet potato and roasted vegetable croquettes, onion-thyme cream

Chicken & Waffle $10
homemade Belgian style waffle, buttermilk fried chicken, maple buffalo sauce

Beet Salad $8
Little Leaf lettuce, roasted beets, spiced almonds, goat cheese, pickled red onion, honey vinaigrette

Beef Fondue $9
grilled sirloin tips, cheese fondue, crusty bread

Entrees

Linguine Bolognese $18
slow cooked beef and pork ragu, linguine, grated asiago

Quinoa Stuffed Squash $14
veggie and quinoa stuffing, arugula-basil pesto

Grilled Petite Filet $22
whipped yukon gold potatoes, brussels sprouts, bacon butter, red wine reduction

Roasted Chicken $18
herb-roasted statler chicken breast, cheddar-apple risotto, asparagus, onion-thyme cream

Eggplant Rollotini $14
eggplant stuffed with herbed ricotta & mozzarella, linguine, marinara

Bahn Mi Pork Bowl $16
slow cooked pulled pork, jasmine rice, pickled veggies, cilantro, chipotle mayo

Panko Crusted Haddock $18
herbed jasmine rice, roasted asparagus, red pepper romesco sauce

Desserts

Vanilla custard slice with vanilla praline and bourbon caramel $7

Champagne panna cotta with pomegranate sorbet $7

Chocolate semifreddo with cherry sauce $7