



**-BREAKFAST-
-LUNCH-
&
-PRIVATE EVENTS-**

**THURSDAY-SUNDAY
8AM-2PM**

**KROSONTHECOMMON.COM
978.652.5780 978.652.5781**

For Updates, Specials, Pop Up Dinners & Events
Please follow us on Social Media

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



YOGURT PARFAIT

Stoney Field Farm vanilla bean yogurt, a touch of maple, peach chutney, & crunchy gluten free walnut granola

\$10.00 *GF/V

COMMON PLATE

Two eggs your way, sauteed home fries, choice of 2 meats; bacon, breakfast sausage link or corn beef hash & choice of English muffin, buttermilk biscuit white or wheat toast

\$13.00 *GF/V

BREAKFAST SANDWICH

Fluffy scrambled eggs with your choice of:

- American, Smith's Country cheddar, whipped feta or Swiss
- bacon, breakfast sausage link, or Black Forest ham
- English muffin, buttermilk biscuit, white or wheat toast

\$8.00 *GF/V

BREAKFAST BURRITO

Fluffy scrambled eggs, American cheese, roasted peppers & caramelized onions wrapped in a pressed flour tortilla

Choice of:

- Mushroom & spinach \$11.00 *V
- Breakfast Sausage, Herb Roasted Chicken, Black Forest ham, corn beef hash OR bacon \$12.00

BUTTERMILK BISCUITS & GRAVY

A southern favorite! Fresh baked buttermilk biscuits smothered in a classic white sausage gravy

\$11.00

HOMEMADE BUTTERMILK PANCAKES

- maple syrup, butter & powdered sugar
- brown butter sauteed apples & cinnamon-sugar walnuts +\$3
- chocolate macaroon bits +\$3
- sweet blueberry sauce, & whipped cream +\$3

\$11.00 *V

NASHVILLE HOT CHICKEN BISCUIT SANDWICH

Buttermilk fried chicken, sweet & smokey Nashville hot sauce & a sunny side up egg on a flaky buttermilk biscuit

\$11.00

EGGS BENNIES

English muffin **OR** buttermilk biscuit split, buttered & griddled, classic poached eggs, homemade hollandaise & sauteed home fries,

Choose your type:

- corned beef hash

\$16.00

- balsamic roasted tomatoes, feta & spinach

\$14.00 *GV/V

- salmon burger

\$18.00

- Black Forest ham

\$16.00 *GF

- bacon & tomato bacon jam

\$16.00 *GF

- Nashville hot buttermilk fried chicken

\$16.00

3 EGG OMELETS

Fresh cracked eggs, sauteed home fries & choice of English muffin, buttermilk biscuit, white or wheat toast

Choose from:

- tomato, peppers, onions, spinach, mushrooms (+\$.75 ea)
- bacon, ham, breakfast sausage, roasted chicken (+\$1.25 ea)
- American, Smith's Country cheddar, feta, Swiss (+\$.75 ea)

\$12.00 *GF/V

Please inform your server of any food allergies.

*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



SOUP

Ask your server for our soup flavor

\$6.00 C / \$8.50 B

SOUP & HALF SANDWICH

Cup of soup with your choice of half sandwich; **Choose from:** KRO's Original Ultimate BLT, Grilled Cheese, Grilled Ham & Cheese, or Turkey Apple Cranberry

\$14.00

OUR SALADS BELOW COME WITH YOUR CHOICE OF ONE:

- buttermilk fried chicken
- Nashville hot buttermilk fried chicken
- sliced rosemary-orange brined turkey *GF
- salmon burger
- herb roasted chicken *GF

KRO'S COBB SALAD

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

\$19.00 *GF/V

ROASTED BEET SALAD

Little Leaf lettuce, olive oil poached candy striped beets, mandarin oranges, cinnamon-sugar walnuts, & homemade herb vinaigrette

\$19.00 *GF/V



MUSHROOM & PESTO TARTINE

Toasted sourdough, roasted mushrooms, sweet caramelized onions, balsamic roasted Roma tomatoes & basil pesto served on a Little Leaf side salad

\$17.00 *GF/V

BURGERS & SANDWICHES ARE SERVED WITH YOUR CHOICE OF: FRIES, SIDE SALAD, FRESH FRUIT

KRO'S ORIGINAL ULTIMATE BLT

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

\$18.00 *GF

SMASH BURGER

Melty American cheese, KRO's special smash sauce, Little Leaf lettuce, Byron's dill pickles, tomato on a griddled brioche roll

\$18.00 *GF

NASHVILLE HOT CHICKEN SANDWICH

Crispy fried buttermilk & pickle juice marinated chicken, brushed with Nashville hot sauce, Byron's dill pickle mayo, & Little Leaf lettuce on a buttery brioche roll

\$18.00

TURKEY APPLE CRANBERRY

Orange-rosemary brined turkey breast, Smith's smoked Havarti, roasted granny smith apple & cranberry chutney, honey-mustard, & Little Leaf lettuce, on toasted wheat bread

\$17.00 *GF

TERIYAKI SALMON BURGER

Wild-caught Atlantic salmon, Little Leaf lettuce, shaved red onion, tomato, & pineapple-teriyaki sauce on a buttery brioche roll

\$19.00

EGGPLANT PARMESAN

Fried eggplant, melty mozzarella, homemade basil marinara & penne pasta

\$18.00 *V

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*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

-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 then house has been the Country Mischief (1991- 2018) and now; KRO's on the Common.

-N/A BEVERAGES-

COKE, DIET COKE, SPRITE, GINGERALE	\$2.00
ROOT BEER	\$3.25
SPINDRIFT SELTZER	\$2.50
HOMEMADE LEMONADE classic, blueberry, cranberry, lavender, pomegranate	\$3.00
FRESH BREWED ICED TEA unsweet, sweet, peach, pomegranate	\$3.00
ARNOLD PALMER half lemonade half iced tea	\$3.00
JUICES apple, cranberry, grapefruit, tomato, orange	\$3.00
HOT COFFEE add mocha, caramel +\$.75	\$2.00
ICED COFFEE add mocha, caramel +\$.75	\$2.00
HOT TEA	\$2.00
WHOLE MILK	\$3.00
SMITH'S COUNTRY CHEESE CHOCOLATE MILK	\$4.00
HOT CHOCOLATE whipped cream	\$4.00



LOOKING FOR INFORMATION ON HOSTING A PRIVATE EVENT?

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,
krosonthecommon.com

-SPECIALTY COCKTAILS-

VANILLA VODKA BLUEBERRY LEMONADE \$11.00
House infused vanilla vodka, KRO's blueberry lemonade

MOCHA ESPRESSO MARTINI \$11.00
V-one espresso vodka, Smith's chocolate milk, KRO's iced coffee, mocha syrup

CIDER & MAPLE OLD FASHIONED \$11.00
Berkshire Bourbon Whiskey, apple cider, Angostura bitters, maple syrup, cinnamon

VODKA WINTER PUNCH \$11.00
Deep Eddy vodka, cranberry, orange, lime, club soda

APEROL ELDERFLOWER MARGARITA \$11.00
Hornitos Reposado tequila, Aperol, St. Germain elderflower liquor, lime, salt

CRANBERRY THYME G & T \$11.00
Greylock gin, cranberry, thyme simple syrup, lime

THE WINTER PALOMA \$11.00
Hornitos Reposado tequila, cranberry, pomegranate, club soda

LIMONCELLO SUNRISE \$11.00
limoncello, grenadine, orange

-WINTER WARMERS-

MOCHA CARAMEL BAILEY'S COFFEE \$11.00
Bailey's KRO's mocha coffee, caramel, & whip cream, try it iced

FERRERO ROCHER COFFEE \$11.00
KRO's Coffee, Frangelico hazelnut, Crème de Cacao, homemade chocolate syrup, whip cream, try it iced

HOT TODDY \$11.00
Berkshire bourbon whiskey, hot water, lemon squeeze, honey

-BRUNCH FAVORITES-

MIMOSA \$11.00
choose a flavor: classic orange, pomegranate, apple cider, grapefruit, peach, pear, cranberry

MAKE IT A FLIGHT CHOOSE 3 FLAVORS ABOVE \$19.00

BLOODY MARY \$10.00
Deep Eddy vodka, HOMEMADE bloody mary mix

-BEER & CIDER-

AMHERST JESS \$9.00

STEEL RAIL \$6.00

COFFEEHOUSE PORTER \$9.00

WACHUSETT BLUEBERRY \$6.00

ANGRY ORCHARD CIDER \$6.00
add house infused vanilla vodka +\$2.00

-WINE & BUBBLES-

WOODBRIAGE CHARDONNAY \$10.00

WOODBRIAGE PINOT GRIGIO \$10.00

SPELLBOUND CABERNET \$10.00

ROBERT MONDAVI PINOT NOIR \$10.00

CUPCAKE PROSECCO \$10.00



KRO'S IS HAPPY TO PARTNER WITH SEVERAL LOCAL FARMS & ESTABLISHMENTS

Smith's Country Cheese; Winchendon, Ma ~ Byron's Old Time Brine Pickles; Gardner, Ma
Haley's Farm Stand; Templeton, Ma ~ Sugar High Baked Goods; Hubbardston, Ma
Windy Knoll Farm; Templeton, Ma ~ Red Apple Farm; Phillipston, Ma
Adams Farm, Athol; Ma ~ Little Leaf Farm; Devens, Ma ~ Swamp Butta' Honey; Phillipston, Ma