



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 vanilla bean glaze

Red Pepper & Onion Buttermilk Biscuit \$5

Breakfast

Homemade Brioche French Toast \$14

Buttery Brioche bread griddled with your choice of topping:

- *classic, maple syrup & powdered sugar*
- *fried chicken +\$5*
- *blueberry compote & fresh whip cream +\$2*
- *roasted apples & caramel +\$2*

Yogurt & Blueberry Parfait *GF, V \$10

Stonyfield vanilla bean yogurt, blueberry compote & crunchy pecan granola

Common Plate *GF \$12

2 eggs, home fries, choice of 2 meats; bacon, Pig Rock 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, Pig Rock sausage, Black Forest ham*
- *homemade English muffin, red pepper & onion biscuit, white or wheat toast*

Burrito *V \$10

Fresh homemade Pico de Gallo, eggs, cheddar, potatoes, peppers, flour tortilla; **Choose from:**

- *bacon*
- *chorizo*
- *herb roasted chicken*
- *vegetable*
- *kielbasa*

Smoked Salmon Avocado Toast *GF, V \$17

Toasted sourdough, smashed avocado, everything bagel spice, smoked salmon, hard boiled egg, hot honey & 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

Kielbasa Hash *GF, V \$13

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

Tater Tot Scramble \$13

Chorizo sausage queso, ranchero sauce, scrambled eggs, fresh homemade Pico de Gallo, & sour cream

Monte KRO Sandwich \$13

Homemade brioche French toast, Black Forest ham, Swiss cheese, mixed berry jam, served with home fries

Specialty Bennies *GF, V

Homemade English muffin split & griddled, two sunny side up eggs & home fries.

- *corned beef hash \$14*
- *peppers, tomatoes, caramelized onions, & spinach \$12*
- *Black Forest ham \$14*
- *kielbasa \$14*
- *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, mushrooms, onions (+\$.50 ea)*
- *chorizo, bacon, breakfast sausage, kielbasa 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

Soup Special

Cup \$5, Bowl \$9

Add a toasted homemade red pepper & onion buttermilk biscuit +\$3.50

Soup & Half Sandwich \$14

Cup of soup special & half sandwich.

Choose from: KRO's Original Ultimate BLT, Turkey Pastrami Panini or Grilled Veggie Panini

Roasted Beet & Berry Salad \$17

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

Choose from:

- *fried chicken*
- *blackened salmon filet* *GF
- *herb roasted chicken* *GF

Classic Cobb Salad *GF, V \$17

Little Leaf lettuce, tomatoes, pickled red onion, egg, Smith's Country cheddar, bacon & homemade buttermilk ranch; **Choose from:**

- *fried chicken*
- *blackened salmon filet* *GF
- *herb roasted chicken* *GF

Blackened Salmon Tartine \$17

Blackened salmon fillet, lemony-hummus, shaved cucumber, fresh spinach, olive tapenade on toasted sourdough

Pesto Pasta \$13

Penne pasta tossed with sweet cherry tomatoes, arugula pesto, marinated artichokes, red peppers & parmesan; **Add on:**

- *fried chicken* +\$5
- *blackened salmon filet* *GF+\$6
- *herb roasted chicken* *GF+\$4

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

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The following items are served with your choice of fries, side salad, homemade rosemary salted chips, or fresh fruit

Turkey Pastrami Panini *GF \$16

Layers of turkey pastrami, homemade Russian dressing, melty Swiss, roasted garlic on pressed sourdough

Chicken Cordon Bleu \$16

Fried chicken, shaved honey ham, melty Swiss, honey-mustard & lettuce, on brioche bun

The KROs Original Ultimate BLT *GF \$16

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

KRO's Smash Burger *GF \$16

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

Grilled Veggie Panini *GF, V \$15

Zucchini, balsamic grilled portabella mushrooms, suntan peppers, lettuce & whipped feta on pressed wheat bread

BBQ Pulled Pork Burrito \$15

Low & slow pulled pork, homemade BBQ sauce, white rice, chorizo queso, onions & peppers

Sloppy Joe Grilled Cheese \$16

Homemade classic sloppy joe, Smith's Country cheddar, American cheese, on pressed sourdough

From the Bakery ~ Desserts

Strawberry Shortcake Cookie \$4

Vanilla sugar cookie with strawberries & white chocolate

Salted Caramel Chocolate Cupcake \$6

Rich chocolate cupcake, salted caramel filling & chocolate buttercream

Blueberry Swirl NY Cheesecake *GF \$7

*GF graham cracker crust, creamy cheesecake with a blueberry jam swirl

Lemon Cake Roll \$7

Strawberry buttercream filling



Specialty Cocktails

Vanilla Vodka Blueberry Lemonade \$10

House Infused Vanilla Vodka, KRO's Blueberry Lemonade

Cranberry Aperol Spritz \$11

Prosecco, Aperol, Cranberry, Lemon, Soda Water

Blood Orange Bees Knees \$11

Aviation Gin, Grapefruit, St. Germain Elderflower Liqueur, Tonic

Lavender Pineapple Rum Fizz \$10

Ragged Mountain Rum, Pineapple, Lime, Lavender Simple Syrup, Club Soda

Limoncello Prickly Pear Martini \$11

Deep Eddy Vodka, Limoncello, Prickly Pear Syrup, Lemon, Club Soda

Smith's Chocolate Espresso Martini \$12

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

Mimosa Margarita \$11

Hornitos Reposado Tequila, Triple Sec, Orange Juice, Prosecco, Lime, Agave, Sugar Rim

Bourbon POM \$11

Berkshire Bourbon Whiskey, Pomegranate, Orange Juice, Honey Simple Syrup

Mimosa Flight \$18

Choose 3 Flavors:

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

Bloody Mary \$10

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

Hot or Iced Coffee Drinks

Mocha Baileys Coffee \$10

Baileys, KRO's Mocha Coffee, Whip Cream

Bourbon Caramel Coffee \$10

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

Ferrero Rocher Coffee \$11

KRO's Coffee, Frangelico, Crème de Cacao, Homemade Chocolate Syrup, Whip Cream

Beer & Cider

Amherst Jess \$7

(Amherst, MA) full bodied, substantial, light spicy bitterness

BBC Steel Rail Extra Pale Ale \$6

(S. Deerfield, MA) Light colored, medium bodied ale

BBC Drayman's Porter \$7

(S. Deerfield, MA) balanced & full-bodied, dark ruby-brown ale, slight notes of chocolate malt & mocha

Wachusett Blueberry \$6

(Westminster, MA) Pale Ale, natural blueberry flavor

1911 Honeycrisp Hard Apple Cider \$6

Add House Infused Vanilla Vodka +\$2

Wines by the Glass

Woodbridge Chardonnay \$8

Woodbridge Pinot Grigio \$8

Spellbound Cabernet \$10

Robert Mondavi Pinot Noir \$8

Beverages

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

Spindrift Seltzer \$2.50 Rotating Flavors

Stewarts Bottled Cream Soda \$3.25

IBC Bottled Root Beer \$3.25

Homemade Lemonade \$3

Plain, Blueberry, Cranberry, Lavender, Pomegranate

Fresh Brewed Iced Tea \$3

Unsweet, Sweet, Peach, Pomegranate

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 Chocolate with Whipped Cream \$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.



Looking for Information on Hosting a Private Event?

We are here for your private event needs.
Offsite or Onsite

Micro-Weddings, Rehearsal Dinners
Graduation Parties
Baby Showers & Wedding Showers
Corporate Meetings & Parties
Holiday Parties

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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