

# HAPPY MOTHER'S DAY!

## From the Bakery

### **Lemon Poptart** \$5

Homemade buttery dough filled with lemon curd & topped with raspberry glaze

### **Homemade Banana Bread** \$5

Served warm with whipped butter

## KRO's Breakfast Favorites

### **Homemade Brioche French Toast** \$14

Buttery Brioche bread griddled with your choice of topping:

- *Classic, maple syrup & powdered sugar*
- *Fresh berries & whipped cream +\$3*
- *Cinnamon-spiced pecans & caramel +\$3*

### **Smoked Salmon Avocado Toast** \*GF, V \$17

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

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

Layers of Stonyfield Farms vanilla yogurt, pecan-cinnamon granola clusters & fresh berries

### **Chicken N' Waffles** \$15

Belgian style waffle, juicy buttermilk fried chicken thighs, Southern style red pepper jelly & whipped butter

### **Breakfast Flatbread** \$14

Roasted garlic buttery crust, sweet potato & smokey kielbasa hash, sunny side up eggs, hollandaise, micro arugula

### **Specialty Bennies** \*GF, V

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

- *Smoked salmon & fresh avocado* \$16
- *Sauteed spinach & roasted tomatoes* \$12
- *Pig Rock chorizo & roasted red pepper* \$14

### **Specialty Omelets** \*GF, V

3 fresh cracked eggs, your choice of white, wheat or homemade English muffin & home fries

#### **Add ins:**

- *Tomato, spinach, peppers, onion* (\$.50 ea)
- *Feta, American, cheddar, goat* (\$.50 ea)
- *Chorizo, breakfast sausage, bacon, kielbasa* (\$2 ea)

\*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

**KRO's**  
on the **Common**



## KRO's Lunch Favorites

### **Veggie Tostadas** \*GF \*V \$14

Grilled summer squashes, asparagus, avocado, refried pinto beans, Pico de Gallo, Smith's cheddar, ranchero sauce, on corn tortillas

### **Asian Chicken Salad** \$17

Soy & ginger marinated pulled chicken tossed in Nappa cabbage, Little Leaf lettuce, fresh carrots & suntan peppers, crushed cashews with sesame-orange vinaigrette

### **KRO's Smash Burger** \*GF \$16

Melty American cheese, KRO's smash sauce, lettuce, tomato, on a warmed brioche bun, served with French fries

### **Classic Chicken Salad Croissant** \*GF \$16

Buttery croissant, pulled chicken breast, diced gala apples, cranberries, & Little Leaf lettuce, served with rosemary salted chips

### **Mango & Crabcake Salad** \$18

Little Leaf lettuce, fresh mango, Maryland style jumbo lump crabcake, English cucumbers, watermelon radish & key lime vinaigrette

### **Chicken Sausage Flatbread** \$17

Roasted garlic buttery crust, chicken sausage, charred tomato sauce, Westfield Farms goat cheese, sliced almonds, micro arugula & balsamic drizzle

### **House Made Salmon Burger** \*GF \$18

Wild caught Alaskan salmon, Little Leaf lettuce, sriracha mayo, shaved fennel, griddled brioche bun, served with French fries

### **Mediterranean Quinoa Bowl** \*GF, V \$17

Red quinoa, carrots, English cucumbers, paprika roasted chickpeas, marinated feta & kalamata olives, edamame & oregano red wine vinaigrette

## Desserts

### **Choco- Strawberry Crunch Cupcake** \$6

Chocolate cake, strawberry buttercream, strawberry crunch topping

### **Apple Galette** \$8

Homemade caramel ice cream

### **Blackberry Tiramisu** \*GF \$8

Blackberry mascarpone mousse, blackberry syrup soak, gluten free vanilla sponge cake

