



## Breakfast

### Homemade Brioche French Toast \$14

Buttery Brioche bread griddled with your choice of topping:

- Classic, Maple Syrup & Powdered Sugar
- Blueberry Compote & Streusel +\$3
- PB & J, Peanut Butter Sauce & Mixed Berry Jam +\$3
- Fried Chicken +\$6

### Breakfast Poutine \$13

Crispy fries, Drayman's porter gravy, sunny side up eggs, bacon or Pig Rock chorizo, Smith's cheddar chunks & grilled red onion

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

Stonyfield vanilla bean yogurt, fresh strawberry-local honey coulis & pecan granola

### Common Plate \$12

2 eggs, home fries, choice of 2 meats; bacon, Pig Rock breakfast sausage link or Canadian bacon & choice of homemade English muffin, white, wheat toast, or biscuit (+\$2)

### Sandwich \*GF, V \$7

Scrambled egg

- American, cheddar or Swiss
- bacon, sausage, or Canadian bacon
- homemade English muffin, white, wheat bread, or biscuit (+\$2)

### Huevos Rancheros \$12

Crispy fried corn tortillas, smashed Northern beans, guacamole, sunny side eggs, Pico de Gallo & rancho sauce

### Burrito \$10

Fresh Pico de Gallo, eggs, cheddar, potatoes, peppers, flour tortilla; **Choose from:** Bacon, Chorizo, Herb Roasted Chicken or Vegetable

### Specialty Bennies \*GF, V

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

- Corned beef hash \$14
- Peppers, tomato, caramelized onion \$12
- Canadian bacon \$14
- Blackened salmon \$17

### Omelets \*GF, V \$10

Fresh cracked eggs, home fries & choice of homemade English muffin, white, wheat toast, or biscuit (+\$2)

#### Choose from:

- Tomato, peppers, onion, spinach (+.50 ea)
- Chorizo, bacon, breakfast sausage, chicken (+\$1 ea)
- American, Smith's cheddar, Swiss or feta (+\$.50 ea)

## Bakery Breakfast Items

### Cranberry Orange Pop Tart \$5

Buttery dough, filled with cranberry jam, topped with orange icing

### Classic Buttermilk Biscuit \$4

## Lunch

### Soup Special

Cup \$5, Bowl \$9

### Classic Cobb Salad \*GF, V \$16

Little Leaf lettuce, cherry tomatoes, egg, pickled onion, Smith's cheddar, bacon & buttermilk ranch -your choice of blackened salmon, buttermilk fried chicken or herb roasted chicken

### Roasted Butternut & Feta Salad \*GF, V \$15

Baby spinach, maple roasted butternut squash, olive oil poached purple beets, feta, sweet pecans & white balsamic vinaigrette

### Blackened Salmon Bowl \*GF, \$17

Fluffy quinoa, honey-harrisa glazed salmon, marinated cucumber salad, sesame oil & cilantro

### Mediterranean Flatbread \$14

Pesto, feta, kalamata olives, marinated artichokes, roasted red pepper & balsamic glaze

**The following items are served with your choice of fries, side salad or fresh fruit**

### Homemade Meatball Grilled Cheese \$16

Italian style meatballs, smokey tomato sauce, fresh mozzarella & American cheese on toasted sourdough

### Maple-Buffalo Chicken Wrap \*GF \$16

Buttermilk marinated fried chicken, maple-buffalo sauce, ranch, lettuce, Byron's pickles

### Butternut Squash & Apple Grilled Cheese \$14

Smith's cheddar, roasted butternut squash, local apples, caramelized onions & baby spinach on buttered white bread

### The KROs Original Ultimate BLT \*GF \$16

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

### Turkey & Cheddar Wrap \*GF \$16

Orange & rosemary brined turkey breast, Little Leaf lettuce, cranberry-apple cider chutney, honey mustard, Smith's cheddar

### Classic French Dip \*GF, \$17

Soft hoagie roll, shaved rib eye steak, melty American cheese, onion au jus for dipping'

\*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

## Specialty Cocktails

**Vanilla Vodka Blueberry Lemonade** \$10  
House Infused Vanilla Vodka, KRO's Blueberry Lemonade

**Autumn Aperol Spritz** \$11  
Prosecco, Aperol, Apple Cider, Blood Orange, Club Soda

**Lavender Gin Sour** \$10  
Greylock Gin, Lemon, Lime, Simple Syrup

**Maple Apple Bourbon** \$10  
Berkshire Bourbon Whiskey, Apple, Simple Syrup, Maple Syrup, Lemon

**Grapefruit Martini** \$11  
Deep Eddy Vodka, Grapefruit, Triple Sec, Simple Syrup

**Pumpkin Pie Martini** \$11  
House Infused Vanilla Vodka, Pumpkin Spice Syrup, Baileys, Cinnamon Sugar Rim

**Fall Margarita** \$11  
Hornitos Reposado Tequila, Triple Sec, Apple Cider, Pear Nectar, Agave, Cinnamon Sugar Rim

**Bourbon Cherry, Pear & Ginger** \$11  
Berkshire Bourbon Whiskey, Pear Nectar, Cherry

**Cranberry Moscow Mule** \$10  
Deep Eddy Vodka, Lime, Cranberry, Ginger Beer

**Mimosa Flight** \$18  
Choose 3 Flavors  
Classic Orange, Apple Cider, Cranberry, Peach, Pear, Blueberry, Grapefruit

**Bloody Mary** \$10  
Deep Eddy Vodka, Homemade Bloody Mary Mix  
Make it Spicy... add our homemade hot sauce \$.50

## Hot/Iced Coffee Drinks

**Mocha Baileys Coffee** \$10  
Baileys, KRO's House Made Mocha Coffee, Whip Cream

**Bourbon Caramel Coffee** \$10  
Berkshire Bourbon Whiskey, Caramel, KRO's House Made Coffee, Whip Cream

**Ferrero Rocher Coffee** \$11  
KRO's Coffee, Frangelico Hazelnut Liquor, Crème de Cacao, Homemade Chocolate Syrup, Whip Cream

**For Updates, Specials & Events, please follow us on social media**

 krosonthecommon

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## Wines by the Glass

Woodbridge Chardonnay \$8  
Woodbridge Pinot Grigio \$8  
Spellbound Cabernet \$10  
Robert Mondavi Pinot Noir \$8

## Beer & Cider

**Amherst Jess** \$7  
(Amherst, MA) full bodied, substantial & a mix of juicy/resinous, with a 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) well balanced & full-bodied, dark ruby-brown ale, slightly sweet notes of chocolate malt & mocha

**Wachusett Blueberry** \$6  
(Westminster, MA) Pale Ale, natural blueberry flavor

**Shipyard Pumpkin Ale** \$7  
Make it a Shipwreck, Add House Infused Vanilla Vodka +\$2

**Angry Orchard Cider** \$6  
Make it a Really Angry Orchard, Add House Infused Vanilla Vodka +\$2

## 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 Lemonade & Half Unsweet Tea

**Juices** \$3 Apple, Cranberry, Tomato, Orange, Grapefruit

**Whole Milk** \$3

**Smith's Country Chocolate Milk** \$3

**Hot Chocolate with Whipped Cream** \$3.25

**Hot Coffee** \$1.75, Pumpkin, Mocha or Caramel +\$.25

**Iced Coffee** \$2, Pumpkin, Mocha or Caramel +\$.25

## KRO's partners 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 M

Little Leaf Farm- Devens, MA

Windy Knoll Farm- Templeton, MA

