

KRO's Favorites

Brioche French Toast*^v \$16

House made Brioche dough with your choice of:

- Classic, maple syrup & powdered sugar
- Fresh berries & whipped cream
- Peanut butter & homemade jelly

Chicken Fried Steak & Eggs \$18

Fried sirloin steak, classic peppery gravy, 2 cage free eggs any style & Yukon gold smashed potatoes

Shrimp Scampi \$20

Jumbo shrimp sauteed in garlic, white wine, sweet tomatoes, butter & fresh basil, linguine

Caprese Grilled Cheese*^v \$16

Buttered Brioche toast, whipped Brie, fresh basil pesto & olive oil poached tomatoes, & served with a side salad

Smoked Brisket Poutine \$18

Smoked beef brisket, classic brown gravy, French fries, & Wisconsin cheese curds

Salmon Avocado Toast *^{GF} \$18

Old Bay seasoned salmon fillet, toasted sourdough, smashed avocado, cucumber, sunny side egg, & served with fresh fruit

Bananas Foster Buttermilk Pancakes*^v \$14

Cinnamon & vanilla infused pancakes, rum-soaked caramelized bananas, & fresh whipped cream

Jumbo Lump Crabcake BLT \$18

Smoked bacon, lettuce, tomato, tomato-bacon jam & herb mayo on toasted white bread & served with fries

Croissant Breakfast Sandwich \$10

Light & fluffy buttery croissant, cage free eggs, black forest ham, American cheese & served with home fries

Prosciutto Flatbread*^v \$16

Crispy flatbread, roasted garlic, Westfield Farms Goat cheese, shaved prosciutto, grilled asparagus, & served with fresh fruit

Eggs Benedicts *^{GF}

Homemade English muffin, 2 cage free sunny side eggs, homemade hollandaise & served with home fries

Veggie Bennie \$12 Tomato, spinach, peppers *^v

Irish Bennie \$14 House corned beef hash

Classic Bennie \$14 Black Forest ham

Jumbo Lump Crabcake \$18



Easter Brunch

Sunday,
March 31st, 2024



From the Bakery

Chocolate Croissant \$6

Light & fluffy buttery homemade croissant with chocolate

Cinnamon Bun Pop Tart \$5

Homemade buttery dough filled with cinnamon brown sugar filling, topped with a cream cheese glaze

Desserts

Carrot Cake Slice \$8

Vanilla buttercream & cream cheese filling

Lemon Meringue Tart \$8

Buttery homemade crust, lemon filling, toasted meringue topping, lemon curd

Chocolate Trifle*^{GF} \$8

Layers of gluten free chocolate cake, chocolate mousse, strawberry jam & chocolate custard

*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

