



Breakfast, Lunch, & Private Events

Wednesday-Sunday

8am-2pm

krosonthecommon.com

978.652.5780 ~ 978.652.5781



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BREAKFAST

Breakfast Sandwich *GF \$6

Biscuit or English muffin, cage free egg, bacon, Canadian bacon, or house made breakfast sausage, & American cheese or Smith's Country cheddar

Breakfast Burritos

cage free eggs, potatoes, onions, peppers, Smith's cheddar, Pico de Gallo
-veggie \$8
-bacon, chorizo, herb roasted chicken \$9

Breakfast Entrees

Common Breakfast Plate*GF \$11

2 cage free eggs, bacon & sausage, home fries & homemade English muffin, white or wheat toast

Homemade Brioche French Toast \$12

Mia's homemade buttery brioche bread griddled, finished with powdered sugar, maple syrup & butter.

Toppings:

-strawberries & balsamic caramel \$2
-oreo \$2
-fried chicken +\$5

Yogurt & Berry Bowl*GF, V \$10

Stonyfield yogurt, toasted coconut almond crumble, pineapple, blueberries & dried mango

Taco Tater Tot Bowl *V \$12

Crispy tater tots, spicy chili black beans, cheese curds, 2 cage free eggs any style, Pico de Gallo, sour cream drizzle, scallions & crispy tortilla strips

Steak Bomb Breakfast Flatbread \$12

Homemade flatbread, creamy cheese sauce, shaved sirloin steak, peppers, onions & mushrooms topped with 2 cage free eggs any style

Box Car Biscuits & Gravy \$11

Our nod to the Box Car Diner in Erving, Ma, creamy sausage gravy, bakery's homemade buttermilk biscuit topped with 2 cage free eggs any style

La-Rocque Madame \$12

Butter griddled white bread, Canadian bacon, melted gruyere, topped with thyme bechamel & 2 cage free eggs any style, served with home fries



On the Side:

-bacon \$2 -sausage patty \$2 -chorizo \$2 -Canadian bacon \$2 -corned beef hash \$3 -home fries \$2
-choice of toast \$1.75 -house made jam \$1 -extra cage free egg \$1.25 -fresh fruit \$3.25
-New England Baked Beans \$3 -hollandaise \$1 -homemade hot sauce \$1

Eggs Benedicts

English muffin, 2 sunny side up eggs, hollandaise & home fries

Veggie Bennie*V \$10

Tomato, spinach, peppers

Irish Bennie \$12

House corned beef hash

Classic Bennie \$12

Canadian Bacon

Salmon Burger Bennie \$14

House made salmon burger

3 Egg Omelet *GF \$10

Served with home fries, & white, wheat toast or homemade English muffin

Veggies: tomato, spinach, peppers, onion, mushroom (\$.50 each)

Meat: bacon, chorizo, sausage, Canadian bacon, or herb roasted chicken (\$1 each)

Cheese: American, Smith's Country cheddar or Swiss (\$.50 each)

*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

LUNCH

Homemade Soup *GF

Cup \$4 or Bowl \$8
add homemade biscuit +\$2.50
-ask your server what kind we are offering

Half Sandwich & Soup Cup *GF \$12

Choice of half ultimate BLT,
apple cranberry turkey panini, or caramelized
onion grilled cheese with a cup of our
homemade soup

Main Dishes

*Sandwiches get a choice of fries, green salad *GF, fresh fruit *GF,
New England baked beans *GF*

The Ultimate BLT *GF \$13

Applewood bacon, Little Leaf lettuce, sliced tomato, bacon-tomato jam, roasted garlic & herb mayo, griddled white bread

The Common Smash Burger \$13

American cheese, Grillo's pickles, lettuce, tomato, smash sauce

House Made Teriyaki Salmon Burger \$14

Little Leaf lettuce, teriyaki drizzle, spicy sriracha mayo, sweet & spicy pineapple relish, griddled brioche bun

Apple Cranberry Turkey Panini *GF \$13

Orange sugar brined turkey, roasted Red Apple Farm apples, cranberry chutney, Smith's cheddar cheese pressed on ciabatta

Caramelized Onion Grilled Cheese *GF \$13

Caramelized sweet onions, melted Swiss & goat cheese, fig jam, wheat bread

Tarragon Chicken Salad *GF \$13

Roasted chicken, grapes, pecans, cranberries, tarragon herb mayo, spinach, house pickled red onion, flour tortilla wrap

Grillo's "Big Dill" Fried Chicken \$13

Smith's Country buttermilk & pickle brined fried chicken, Grillo's dill pickles, lettuce, tomato, red onion, Grillo's dill pickle aioli, on griddled brioche bun

BBQ Meatloaf Sandwich \$13

All beef sliced meatloaf, Smith's cheddar cheese, creamy cheese sauce, spicy BBQ, on griddled ciabatta

Beef Pot Pie *GF \$13

Savory beef gravy filled with slow cooked beef & root vegetables, topped with bakery's homemade buttermilk biscuit

Additional Sauces: \$1

-maple buffalo -buttermilk ranch -maple vinaigrette -homemade hot sauce -spicy BBQ -garlic herb mayo
-spicy sriracha mayo -smash sauce -dill pickle aioli

Salads

Cobb Salad *GF \$13

Little Leaf lettuce, buttermilk fried chicken, bacon, hardboiled egg, crumbled Smith's cheddar, cherry tomatoes, smoked paprika roasted corn, house-made buttermilk ranch

Apple Squash Salad *GF/V \$13

Little Leaf lettuce, goat cheese crumbles, maple roasted delicata squash, toasted sunflower seeds, sliced Red Apple Farm apples, dried cranberries, maple balsamic vinaigrette

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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 Fresh Lemonade & Half Unsweet Tea

Juices \$3

Apple, Cranberry, Tomato, Orange, Ruby Red Grapefruit

Hot Coffee \$1.75

Iced Coffee \$2

Mocha or Caramel Iced Coffee \$2.25

Hot Chocolate with Whipped Cream \$3.25



KRO's UPDATES:

What's happening?

Take a look at our website for live entertainment updates & menu changes!

Join our email list to receive the latest details, ask your server for a sheet!

Need a venue for a private event? Talk to us!

COCKTAILS

Vanilla Vodka Blueberry Lemonade \$10

House Infused Vanilla Ice Glen Vodka,
Our Blueberry Lemonade

Classic Aperol Spritz \$10

Aperol, Prosecco, Club Soda

Juniper Trace G & T \$10

Greylock Gin, Cranberry, Thyme Simple Syrup,
Tonic

Maple Woodford Old Fashion \$13

Woodford Reserve Bourbon, Maple Syrup,
Angostura Bitters, Orange Peel & Luxardo Cherry

Limoncello Lemon Drop \$11

Deep Eddy Vodka, Limoncello, Triple Sec, Lemon,
Simple Syrup

Cranberry Cider Margarita \$11

Hornitos Reposado Tequila, Apple Cider,
Cranberry, Triple Sec, Cinnamon Sugar Rim

Peach Bellini \$10

Deep Eddy Peach Vodka, Peach Puree, Prosecco

Spiced Pear Rum \$10

House Spiced Ragged Mountain Rum, Pear,
Maple Syrup, Club Soda

Mimosa Flight \$18

Choose 3 Flavors

Classic Orange, Apple Cider, Cranberry, Peach,
Pear, Blueberry

Bloody Mary \$10.

Ice Glen Vodka, Homemade Bloody Mary Mix
Make it Spicy... add our homemade hot sauce \$.50
Make it Meaty... add a bacon \$1

WINE

Cakebread Sauvignon Blanc \$12

Woodbridge Chardonnay \$8

Woodbridge Pinot Grigio \$8

Spellbound Cabernet \$10

Robert Mondavi Pinot Noir \$8

HOT DRINKS

Mocha Baileys \$10

Baileys, House Made Mocha Iced Coffee, Whipped
Cream, Chocolate Shavings; try this iced!

Ferrero Rocher \$11

Frangelico Hazelnut Liquor, Crème de Cacao,
Chocolate Syrup, Whipped Cream, Chocolate
Shavings; try this iced!

Bourbon Caramel Hot Coco \$10

Berkshire Bourbon Whiskey, Homemade Caramel
Swirl, Whipped Cream

Raspberry Hot Coco \$11

Stoli Raspberry, Crème de Cacao, Whipped Cream,
Chocolate Shavings

BEER & CIDER

Amherst Jess \$7

(Amherst, MA) full bodied, substantial & a mix of
juicy/resinous, with a light spicy bitterness in the end to
balance the earlier sweetness

BBC Steel Rail Extra Pale Ale \$6

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

BBC Coffee House Porter \$7

(S. Deerfield, MA) Robust & aromatic, made using
Dean's Beans coffee

Wachusett Frosty Day IPA \$5

(Westminster, MA) Fruity & Citrusy

Wachusett Blueberry \$5

(Westminster, MA) Pale Ale, natural blueberry flavor,
fresh blueberries

Sam Adams Lager \$6

(Boston, MA) lager, caramel, malty flavors

Blue Moon Belgian White \$6

(Denver, CO) wheat beer brewed with orange peel for
subtle sweetness, bright citrus aroma

Angry Orchard Cider \$5

Make it a Really Angry Orchard
Add House Infused Vanilla Vodka \$2

