




**-BREAKFAST-
-LUNCH-
&
-PRIVATE EVENTS-**

**WEDNESDAY-SUNDAY
8AM-2PM**

**KROSONTHECOMMON.COM
978.652.5780 978.652.5781**

For Updates, Specials, Pop Up Dinners & Events
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APPLE PIE POPTART

Sugar High Baked Goods, takes on our recipe for pop-tarts. a buttery dough filled with apple pie filling topped with a caramel icing

\$5.50

SMORES POPTART

Sugar High Baked Good's soft graham cracker dough filled with chocolate & marshmallow topped with toasted marshmallow, chocolate drizzle & graham cracker crumbs

\$5.50

FRENCH TOAST

buttery brioche bread griddled with your choice of topping:

- classic, maple syrup & powdered sugar
- buttermilk fried chicken +\$5
- homemade applesauce & sugared walnuts +\$2
- stuffed with Red Apple Farm peanut butter & marshmallow fluff +\$2

\$14.00

YOGURT & PEACH PARFAIT

Stonyfield vanilla bean yogurt, sweet peach compote & crunchy gluten free granola

\$10.00 *GF/V

COMMON PLATE

two eggs your way, home fries, choice of 2 meats; bacon, breakfast sausage link or corned beef hash & choice of homemade English muffin, white or wheat toast

\$12.00 *GF/V

BREAKFAST SANDWICH

scrambled egg; choose from:

- American, Smith's Country cheddar or Swiss
- bacon, breakfast sausage, Black Forest ham
- homemade English muffin, buttermilk biscuit, white or wheat toast

\$7.00 *GF/V

BURRITO

fresh homemade Pico de Gallo, scrambled eggs, cheddar, potatoes & roasted peppers pressed in a flour tortilla choose from:

- bacon, chorizo, ham, herb roasted chicken or veggie

\$10.00 *GF/V

MONTE KRO SANDWICH

brioche French toast, Black Forest ham, Swiss cheese, strawberry rhubarb jam, & served with home fries

\$14.00

APPLE & CHORIZO EMPANADAS

Red Apple Farm apples, Pig Rock chorizo, Smith's Fiesta Gouda spread, & potatoes, stuffed into empanada dough then fried, & served with charred tomatillo salsa & fresh fruit

\$14.00

SPECIALTY BENNIES

homemade English muffin split & griddled, two sunny side up eggs, fresh hollandaise & home fries, choose from:

- corned beef hash **\$15.00 *GF**
- fried chicken **\$15.00**
- peppers, tomatoes, caramelized onions, & spinach **\$13.00 *GF/V**
- Black Forest ham **\$15.00 *GF**
- everything bagel spiced salmon filet **\$17.00 *GF**

OMELETS

fresh cracked eggs, home fries & choice of homemade English muffin, white or wheat toast choose from:

- tomato, peppers, onions, spinach, mushrooms (+\$.50 ea)
 - Pig Rock chorizo, bacon, ham, breakfast sausage or herb roasted chicken (+\$1.00 ea)
 - American, Smith's Country cheddar, Swiss, feta (+\$.50 ea)
- \$11.00 *GF/V**

HUEVOS RANCHEROS

layers of crispy corn tortillas, grilled local corn, smashed homemade baked beans, scrambled eggs, Smith's cheddar, guacamole & smoked chipotle sour cream & served with homefries

\$14.00 *GF/V

POP-CORN CHICKEN POUTINE

crispy French fries covered in white peppery gravy, local corn, Wisconsin cheese curds, sunny side eggs, juicy fried chicken bites, charred tomatillo salad, & scallions

\$14.00

PASTRAMI SPICED SALMON AVOCADO TOAST

lightly toasted sourdough, guacamole, hard-boiled egg, pastrami spiced salmon filet, pickled red onion, Swamp Butta' local honey, & served with fresh fruit

\$17.00 *GF/V

***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**



SOUP

ask your server for our soup flavor
add a griddled buttermilk biscuit +\$3.00
\$6.00 C / \$8.50 B

SOUP & 1/2 SANDWICH

cup of soup with a 1/2 of a sandwich, choose from: KRO's original ultimate BLT, butternut squash grilled cheese or turkey-apple-cheddar panini
\$14.00

OUR SALADS & BOWLS BELOW COME WITH YOUR CHOICE OF ONE:

- buttermilk fried chicken
- sliced rosemary & orange brined turkey *GF
- salmon filet *GF
- herb roasted chicken *GF

ROASTED BUTTERNUT SQUASH & FETA SALAD

Little Leaf lettuce, sweet local butternut squash, grilled local corn, crumbled feta cheese, sugared walnuts & homemade balsamic honey vinaigrette
\$18.00 *GF/V

CLASSIC COBB SALAD

Little Leaf lettuce, tomatoes, pickled red onion, hard-boiled egg, Smith's Country cheddar, bacon & homemade buttermilk ranch
\$18.00 *GF/V

QUINOA BOWL

white quinoa, quick pickled vegetables, grilled local corn, cherry tomatoes, roasted garlic hummus, edamame, Swamp Butta' local honey
\$18.00 *GF/V

THE FOLLOWING ITEMS ARE SERVED WITH
YOUR CHOICE OF:
FRIES, SIDE SALAD, FRESH FRUIT OR
HOMEMADE BAKED BEANS

CHICKEN CORDON BLEU

buttermilk fried chicken, shaved black forest ham, melty Swiss, honey-mustard & Little Leaf lettuce on brioche bun
\$17.00

KRO'S ORIGINAL ULTIMATE BLT

applewood bacon, Little Leaf lettuce, sliced tomato, tomato-bacon jam, herb mayo, on buttered white bread
\$17.00 *GF

SMASH BURGER

melty American cheese, KRO's special smash sauce, Little Leaf lettuce, Byron's pickles, tomato on a griddled brioche bun
\$17.00 *GF

FRENCH ONION CHICKEN WRAP

herb & onion marinated chicken, caramelized onion, roasted garlic & Worcestershire mayo, fresh spinach & melty Swiss wrapped up in a flour tortilla
\$16.00 *GF

LOADED STEAK & CHEESE QUESADILLA

shaved rib-eye steak, roasted peppers & onions, mushrooms, Smith's horseradish gouda spread & chipotle sour cream & scallions
\$17.00

TURKEY-APPLE-CHEDDAR PANINI

orange & rosemary brined turkey breast, Smith's Cheddar, cranberry-apple chutney, Little Leaf lettuce & red onion, pressed on white bread
\$16.00 *GF

BUTTERNUT SQUASH GRILLED CHEESE

American cheese & fresh mozzarella, smashed butternut squash, basil pesto & caramelized onions, griddled on buttery white bread
\$15.00 *GF/V

*GF-gluten free or can be modified to be

*V- vegetarian or can be modified to be

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KRO'S IS HAPPY TO PARTNER WITH SEVERAL LOCAL FARMS & ESTABLISHMENTS

Smith's Country Cheese; Winchendon, Ma ~ Byron's Old Time Brine Pickles; Gardner, Ma
Haley's Farm Stand; Templeton, Ma ~ Sugar High Baked Goods; Hubbardston, Ma
Windy Knoll Farm; Templeton, Ma ~ Red Apple Farm; Phillipston, Ma
Adams Farm, Athol; Ma ~ Little Leaf Farm; Devens, Ma ~ Swamp Butta' Honey; Phillipston, Ma



**-DESSERT-
BY
SUGAR HIGH
BAKED GOODS**



CHOCOLATE WHOOPIE PIES

soft chocolate cakes with a sweet cream filling
\$6

APPLE PIE BLONDIES

GLUTEN FREE-soft blonde brownie topped with
cinnamon apples & maple glaze
\$6 *GF

BROWN BUTTER TOFFEE COOKIES

soft chewy cookie with sweet crunchy toffee pieces &
a sprinkle of sea salt
\$3

-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.

-N/A BEVERAGES-

COKE, DIET COKE, SPRITE, GINGERALE	\$2.00
SPINDRIFT SELTZER	\$2.50
STEWARTS ROOTBEER OR GRAPE SODA	\$3.25
HOMEMADE LEMONADE classic, blueberry, cranberry, lavender, pomegranate	\$3.00
FRESH BREWED ICED TEA unsweet, sweet, peach, pomegranate	\$3.00
ARNOLD PALMER half lemonade half iced tea	\$3.00
JUICES apple, cranberry, grapefruit, tomato, orange	\$3.00
HOT COFFEE add mocha, caramel or homemade pumpkin syrup +.50	\$1.75
ICED COFFEE add mocha, caramel or homemade pumpkin syrup +.50	\$2.00
WHOLE MILK	\$3.00
SMITH'S COUNTRY CHEESE CHOCOLATE MILK	\$4.00
HOT CHOCOLATE whipped cream	\$4.00

-SPECIALTY COCKTAILS-

VANILLA VODKA BLUEBERRY LEMONADE \$10.00

House infused vanilla vodka, KRO's blueberry lemonade

AUTUMN APPLE SNAP \$11.00

Aviation Gin, lemon, Red Apple Farm apple cider, ginger beer, nutmeg

PEAR ELDERFLOWER 77 \$11.00

Cupcake prosecco, St. Germain Elderflower liquor, pear, & lemon

BLOOD ORANGE MARTINI \$12.00

Deep Eddy vodka, blood orange, lime, & triple sec

RED APPLE FARM CIDER \$12.00

MARGARITA
Hornitos Reposado tequila, triple sec, Red Apple Farm cider, simple syrup, lemon, lime & cinnamon sugar rim

SPICED PEAR RUM \$11.00

house spice Ragged Mountain rum, pear, & club soda

BROWN SUGAR ESPRESSO \$13.00

OLD FASHIONED

Woodford Reserve bourbon, brown sugar syrup, chocolate bitters, espresso

PUMPKIN PIE MARTINI \$12.00

house infused vanilla vodka, Bailey's, homemade pumpkin spice syrup, & cinnamon sugar rim

POMEGRANATE APEROL \$11.00

SPRITZ

Aperol, pomegranate, Cupcake prosecco, & club soda

MOCHA CARAMEL BAILEY'S \$11.00

ICED COFFEE

Bailey's KRO's mocha iced coffee, caramel, & whip cream

NOT YOUR BASIC PUMPKIN \$11.00

SPICED ICED COFFEE

Berkshire bourbon whiskey, homemade pumpkin spice syrup, KRO's iced coffee, & whip cream

-BRUNCH FAVORITES-

MIMOSA \$11.00

choose a flavor: classic orange, pomegranate, Red Apple Farm Cider, grapefruit, peach, pear, cranberry

MAKE IT A FLIGHT CHOOSE 3 FLAVORS ABOVE \$18.00

BLOODY MARY \$10.00

Deep Eddy vodka, HOMEMADE bloody mary mix

-BEER & CIDER-

LONG TRAIL ALE \$6.00

SAM ADAM'S OCTOBERFEST \$6.00

DOGFISH HEAD 60 MINUTE \$6.00

WACHUSETT BLUEBERRY \$6.00

CARLSON ORCHARDS \$7.00

HONEY CRISP CIDER

add house infused vanilla vodka +\$2.00

SHIPYARD PUMPKIN HEAD \$6.00

add house infused vanilla vodka +\$2.00

-WINE & BUBBLES-

WOODBIDGE CHARDONNAY \$10.00

WOODBIDGE PINOT GRIGIO \$10.00

SPELLBOUND CABERNET \$10.00

ROBERT MONDAVI \$10.00

PINOT NOIR

CUPCAKE PROSECCO \$10.00

LOOKING FOR INFORMATION ON HOSTING A PRIVATE EVENT?

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, krosonthecommon.com