



-APPETIZERS-

PULL APART BREAD

Buttermilk biscuit baked with chorizo sausage, melty mozzarella & roasted tomato marinara

\$11.00

KRO'S TIN CAN NACHOS

Corn tortillas, Smith's Country Smoked Cheddar cheese sauce, shaved jalapenos, sliced black olives, roasted corn & pico de gallo

\$16.00 *GF/V

BACON & CORN CHOWDER CROCK

Smokey bacon, roasted corn, cream & herb buttermilk biscuit

\$9.00 *GF

-SOMETHING SWEET-

APPLE PIE

Double crust, loaded with apples & topped with vanilla bean ice cream

\$8.00

POTS DE CREME

Rich chocolate custard baked to silky smooth perfection & topped with whipped cream

\$10.00 *GF

-ENTRÉES-

KRO'S COBB SALAD

Little Leaf lettuce, balsamic roasted Roma tomatoes, shaved red onion, hard-boiled egg, Smith's Country cheddar, bacon & homemade buttermilk ranch with your choice of buttermilk fried chicken, herb roasted chicken or a salmon burger

\$19.00 *GF/V

SMASH BURGER

Melty American cheese, KRO's special smash sauce, Little Leaf lettuce, Byron's dill pickles, tomato on a griddled brioche roll, served with choice of side salad, French fries or fresh fruit

\$18.00 *GF

CHICKEN CORDON BLEU SANDWICH

Buttermilk marinated & deep-fried chicken bread topped with Black Forest Ham, melty Swiss & honey mustard served with choice of side salad, French fries or fresh fruit

\$19.00

COCONUT SHRIMP BOWL

White rice, fried coconut shrimp, lime-cilantro cabbage & mango slaw, sriracha aioli drizzle

\$24.00

BUTTERNUT SQUASH RAVIOLI

Roasted butternut squash, paprika spiced cauliflower, sugared pecans & caramelized apple cream

\$22.00 *V

CHICKEN MARSALA

Boneless chicken breast, local assorted mushroom, roasted garlic, sweet marsala sauce & pappardelle pasta

\$24.00

BEVERAGES

-SPECIALTY COCKTAILS-

VANILLA VODKA BLUEBERRY LEMONADE \$11.00

House infused vanilla vodka, KRO's blueberry lemonade

MOCHA ESPRESSO MARTINI \$11.00

V-one espresso vodka, Smith's chocolate milk, KRO's iced coffee, mocha syrup

CIDER & MAPLE OLD FASHIONED \$11.00

Berkshire Bourbon Whiskey, apple cider, Angostura bitters, maple syrup, cinnamon

POMEGRANATE GIMLET \$11.00

Greylock gin, pomegranate, lime, simple syrup

VODKA WINTER PUNCH \$11.00

Deep Eddy vodka, cranberry, orange, lime, club soda

PLAIN JANE MARGARITA \$11.00

Hornitos Reposado tequila, triple sec, lime, salt

CRANBERRY THYME G & T \$11.00

Greylock gin, cranberry, thyme simple syrup, lime

THE WINTER PALOMA \$11.00

Hornitos Reposado tequila, cranberry, pomegranate, club soda

BLUEBERRY POM MOJITO \$12.00

Deep Eddy vodka, mint, blueberry pomegranate, lime, simple syrup

WOODFORD MANHATTAN \$13.00

Woodford Reserve bourbon, sweet vermouth, dry vermouth, angostura bitters, simple syrup

-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

-BEER & CIDER-

AMHERST JESS \$9.00

STEEL RAIL \$6.00

COFFEEHOUSE PORTER \$9.00

WACHUSETT BLUEBERRY \$6.00

ANGRY ORCHARD CIDER \$6.00

add house infused vanilla vodka +\$2.00

-N/A-

COKE, DIET COKE, SPRITE, GINGERALE \$2.00

SPINDRIFT SELTZER \$2.50

HOMEMADE LEMONADE \$3.00

classic, blueberry, cranberry, lavender, or pomegranate

FRESH BREWED ICED TEA \$3.00

unsweet, sweet, peach, or pomegranate

ARNOLD PALMER \$3.00

half lemonade half iced tea



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