

SOUPS & STARTERS

FRESH FRUIT WITH COTTAGE CHEESE

A selection of seasonal fresh fruit served with a side of cottage cheese - 7.95

BAKED DOUGH BALLS

Light, fluffy dough balls, freshly baked and served with a side of garlic butter and olive tapenade - 4.95

TOMATO BASIL SOUP

Our own creamy recipe made with tomatoes and fresh basil, served in a freshly made bread bowl - 5.95

Without bread bowl Cup - 4.25 Bowl - 5.50

SOUP OF THE DAY

Please ask your server for today's selection

Cup - 3.95 Bowl - 4.95

SMOKED SALMON PLATE

Smoked salmon served with capers, diced red onions, chopped hard-boiled eggs and whole wheat toast - 11.95

BRUSCHETTA

Croma's rustic garlic bread topped with pesto and homemade vine-ripened tomato salad - 6.95

SPINACH AND ARTICHOKE DIP

Our delicious homemade recipe made with fresh spinach and tender artichokes, served warm with crisp, baked pizza dough triangles - 9.95

CHEESE AND FRUIT PLATE

A perfect complement to our wine list – a selection of fine cheeses paired with seasonal fruit and crackers - 11.95

BRUNCH SPECIALTIES

All brunch specialties include a Croma Bloody Mary or Mimosa cocktail
Saturdays 9:30am- 2:00pm; Sundays 11:00am- 2:00pm. Limit one per customer.

STEAK AND EGGS*

6oz. NY strip steak served with two eggs any style, home fries and toast - 15.95

BREAKFAST BURRITO

Scrambled eggs, chorizo, tomatoes, onions, cheddar cheese and salsa rolled in a flour tortilla, served with home fries - 9.95

PANCAKES

Three golden buttermilk pancakes served with your choice of bacon or sausage - 10.95
Topped with strawberries and whipped cream - 12.95

EGGS BENEDICT*

Two poached eggs with Canadian bacon on a toasted English muffin topped with hollandaise sauce and served with home fries - 11.95

SMOKED SALMON BENEDICT*

Smoked salmon, asparagus and poached eggs served with a lemon dill beurre blanc on a toasted English muffin and served with home fries - 12.95

THE WEEKENDER

Two eggs any style, served with your choice of bacon or sausage, home fries and toast - 8.95

CINNAMON CHALLAH BREAD FRENCH TOAST

Thick slices of challah bread dipped in a cinnamon, vanilla egg batter and griddled to golden brown, served with maple syrup - 8.95

FILET BENEDICT*

Our 4oz. filet with poached eggs on a toasted English muffin, topped with an asiago cream sauce and served with home fries - 15.95

CREATE YOUR OWN OMELET

Your choice of three ingredients whipped into a two egg omelet, served with home fries and toast - 10.95

Mushroom, tomato, ham, bacon, green peppers, onions, sausage, cheddar cheese, Swiss cheese, provolone cheese

Add .75 for any additional ingredients

Croma egg dishes may be prepared with a cholesterol-free egg substitute
Please add \$2.00 per dish.

SALADS

MIXED GREEN SALAD

Mixed field greens, cherry tomatoes, cucumber, red onion with balsamic vinaigrette - 6.95

ARUGULA AND PARMESAN SALAD

Fresh arugula topped with shavings of aged parmesan and drizzled with lemon infused olive oil - 7.95

CAPRESE SALAD

Imported Italian buffalo milk mozzarella served with red and yellow tomatoes, marinated olives, fresh basil, and drizzled with basil infused olive oil - 9.95

CAESAR SALAD

Crisp romaine lettuce, shaved parmesan and croutons tossed in a creamy Caesar dressing - 9.95

- With warm grilled chicken - 11.95
- With tender shrimp - 13.95

Boquerone anchovies served upon request

GREEK SALAD

Crisp romaine lettuce, roasted tomatoes, cucumbers, red onion, black olives and green peppers, topped with feta cheese and lemon infused olive oil - 10.95

- With warm grilled chicken - 12.95

GRILLED STEAK AND SPINACH SALAD*

Tender grilled steak served on a bed of baby spinach and maché, topped with gorgonzola cheese, toasted walnuts, sliced granny smith apples, and drizzled with homemade balsamic vinaigrette - 14.95

PEKING DUCK SALAD

Succulent pieces of duck, warmed in a sweet chili jam, served on a bed of arugula and maché, topped with scallions, cucumbers and cilantro - 14.95

GOAT CHEESE SALAD

Imported French goat cheese, baked atop fresh bread and served over mixed greens, roasted tomatoes, toasted pine nuts and olives, drizzled with sun-dried tomato vinaigrette - 12.95

SEARED AHI TUNA SALAD*

Seared Ahi tuna served on a bed of mixed greens with cucumbers, pickled ginger and cherry tomatoes, with a sesame ginger dressing - 14.95

CROMA
• BRUNCH •

SANDWICHES

All Croma sandwiches are served with a side salad and sweet potato fries

HAM AND SWISS CROISSANT

Smoked Virginia ham, melted Swiss cheese and honey mustard, served on a freshly baked croissant - 9.95

CHICKEN & AVOCADO PANINI

Grilled chicken breast, avocado, baby spinach, oven-roasted tomatoes, Swiss cheese and honey mustard, served hot pressed on ciabatta bread - 10.95

TUNA MELT

Tuna salad, red onions, sliced tomatoes and Swiss cheese, served hot pressed on ciabatta bread - 9.95

GRILLED CHICKEN BLT

Grilled boneless breast of chicken, glazed with BBQ sauce and topped with Swiss cheese, bacon, lettuce and tomato, served on a braided Bulkie roll - 11.25

GRILLED YELLOWFIN TUNA*

Grilled yellowfin tuna steak served with tomato, Swiss cheese and soy-ginger mayonnaise on a braided Bulkie roll - 11.95

TURKEY & CRANBERRY PANINI

Sliced smoked turkey breast, cranberry sauce, chipotle mayonnaise and watercress served hot pressed on ciabatta bread - 10.95

PIZZA

PARMA

Mozzarella, black olives and tomato-basil sauce, baked and topped with arugula, shaved parmesan and Prosciutto di Parma - 13.95

ASPARAGI

Roasted asparagus, oven-roasted tomatoes, goat cheese and garlic oil on a crème fraîche base - 12.95

PESTO CHICKEN

Roasted chicken breast, sliced vine-ripened tomatoes and mozzarella baked on a pesto base - 13.95

MELANZANA

Grilled eggplant, sultanas, pine nuts, parmesan, provolone, mozzarella and garlic oil baked in tomato-basil sauce - 12.75

MARGHERITA

Our version of the classic. Mozzarella cheese and tomato-basil sauce, topped with fresh basil - 10.95

CINQUE FORMAGGI

A blend of five delicious cheeses; cheddar, provolone, emmenthal, mozzarella and goat cheese, baked in tomato-basil sauce - 11.95

CHICKEN TANDOORI

Tandoori marinated chicken breast, cashews, green peppers, red onions and mozzarella baked in a tandoori flavored tomato sauce with a yogurt and mint sauce, cilantro and fresh lime - 13.95

HAWAIIAN

Canadian bacon, pineapple, mozzarella, scallions and tomato-basil sauce - 13.95

GRILLED STEAK*

Grilled steak served on a crème fraîche base with roasted tomatoes and fresh mozzarella, drizzled with a balsamic glaze - 14.95

BBQ PULLED PORK

Barbeque pulled pork, sweet corn and smoked gouda, garnished with Napa coleslaw - 13.95

GREEK

Oven-roasted tomatoes, green peppers, black olives, red onions, Anaheim peppers and mozzarella, baked and topped with feta cheese - 13.95

PEKING DUCK

Roasted Peking duck and mozzarella on a plum and hoisin sauce base, topped with scallions, cucumbers and cilantro - 14.95

BBQ CHICKEN

Grilled barbeque chicken, roasted green peppers, roasted tomatoes, caramelized onions and mozzarella cheese baked in a chipotle ranch dressing - 13.95

CHICKEN PARMESEAN

Lightly breaded chicken breast, mozzarella and parmesan baked in tomato-basil sauce - 13.95

ARUGULA & SUN-DRIED TOMATO

Sun-dried tomato and artichoke pesto with kalamata olives and goat cheese, topped with fresh baby arugula and balsamic vinaigrette - 12.95

CREATE YOUR OWN PIZZA

Start with our Margherita and add your own toppings - 10.95

Extra ingredients priced per item:

- Pepperoni, chicken, eggplant, choriza, Canadian bacon or oven-roasted tomatoes - 2.00
- Arugula, mushrooms, onions, peppers or spinach - 1.50
- Ask your server for additional favorite toppings

BEVERAGES

Coffee 2.75
Espresso 2.75
Double espresso 3.75
Cappuccino 3.75
Orange juice 3.50
Tomato juice 3.00
Grapefruit juice 3.00
Cranberry juice 3.00

SIDES

Home fries 2.50
Bacon or sausage 2.95
Canadian bacon 3.25
English muffin or toast 1.50
Bagel with cream cheese 4.95
Pancakes or French toast (2) 4.95
Fresh fruit 3.95

*These items may be served undercooked or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CROMA
• BRUNCH •