



# Menu

THE





CROSSINGS

RESTAURANT & BAR

All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

Breakfast Specialties

<b>Sunrise Breakfast*</b>	\$14
Two 'eggs your way', breakfast potatoes, choice of breakfast meat, choice of toast	
<b>Eggs Benedict*</b>	\$17
Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes	
<b>Crab Cake Benedict*</b>	\$18
Crab cakes, poached eggs, spinach, hollandaise, breakfast potatoes	
<b>Florentine Benedict* </b>	\$18
Poached eggs, mushrooms, spinach, English muffin, hollandaise, breakfast potatoes	
<b>Morning Flatbread</b>	\$15
Naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, Monterey Jack	
<b>Bacon Cheddar Bowl</b>	\$16
Breakfast potatoes, scrambled eggs, bacon, onions, cheddar, multigrain toast	
<b>Steak Bowl* </b>	\$18
Breakfast potatoes, roasted tomatoes, peppers, sirloin, one 'egg your way'	
<b>Acai Chia Pudding Bowl  </b>	\$16
Chia pudding with coconut milk, granola, bananas, blueberries, strawberries, honey, acai sorbet	



Griddle

<b>Griddled Banana Bread &amp; Vanilla Sweet Cream </b>	\$14
Banana bread, bananas, brown sugar butter, vanilla sweet cream	
<b>Vanilla Waffles with Lemon Curd</b>	\$15
Vanilla waffle, lemon curd, strawberries, strawberry puree, sweet cream	
<b>Buttermilk Pancakes </b>	\$15
Tall stack, butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$3 each</i>	

Beverages

<b>Simply® Orange Juice</b>	\$4
<b>Coca-Cola® Assorted Chilled Juices</b>	\$5
<b>Coffee or Hot Teas</b>	\$5
<b>Coca-Cola® Fountain Beverages</b>	\$4
<b>Hot Chocolate</b>	\$5
<b>Dairy &amp; Non-Dairy Milks</b>	\$4
<b>Sparkling Water</b>	\$5
<b>Bottled Water</b>	\$5










Handhelds & Toasts

<b>Grilled Waffle, Fruit &amp; Nut Butter Sandwich </b>	\$15
Vanilla waffle, peanut butter, nutella, bananas, strawberries, powdered sugar, fresh fruit	
<b>Sandwich Your Way*</b>	\$15
One 'egg your way', choice of breakfast meat, choice of bread, sharp cheddar, breakfast potatoes	
<b>Smashed Avocado Toast </b>	\$14
Grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, everything bagel seasoning	
<b>Smoked Salmon Toast*</b>	\$17
Herbed cream cheese, cucumber, smoked salmon, red onion, capers, everything bagel seasoning, grilled multigrain bread	

Omelets

<b>Build Your Own Omelet </b>	\$16
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side	
<b>Spanish Omelet</b>	\$16
Eggs, roasted mushrooms, roasted peppers, sundried tomatoes, manchego cheese, béchamel sauce, choice of side	
<b>Denver Omelet </b>	\$16
Smoked ham, bell peppers, caramelized onions, cheddar, choice of side	

Sides




<b>Selection of Breakfast Meats </b>	\$4
<b>Seasonal Fresh Fruit  </b>	\$5
<b>Selection of Cold Cereals</b>	\$4
<b>Bagel w/Cream Cheese </b>	\$5
<b>One Egg* </b>	\$3
<b>Grits </b>	\$5
<b>Fresh Berries  </b>	\$6
<b>Oatmeal </b>	\$6
<i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$3 each</i>	

Cocktails & Zero Proof

<b>Mimosa</b>	\$9
LaMarca Prosecco, Simply® Orange Juice	
<b>Bloody Mary</b>	\$9
Ketel One vodka, house-made bloody mary mix	
<b>Garden &amp; Ginger (non-alcoholic)</b>	\$9
Seedlip Garden 108, Fever-Tree Ginger Ale	

# THE CROSSINGS RESTAURANT & BAR

## Small Plates

<b>Crispy Calamari</b>	\$14
Rhode Island style, crispy fried squid rings and tentacles, sliced banana peppers, marinara, lemon	
<b>Bang Bang Cauliflower</b>  	\$12
Roasted cauliflower, honey Sriracha mayo	
<b>New Orleans Spicy BBQ Shrimp &amp; Grits</b>	\$13
BBQ shrimp, tomatoes, chilies, onions, mascarpone grits, garlic butter baguette	
<b>Crispy Beef Bao Bun Tacos</b>	\$13
Sweet & spicy beef, sweet chili sauce, bao bun, sweet ginger, cucumber carrot cilantro slaw	
<b>French Dip Sliders</b>	\$14
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	
<b>Spinach &amp; Roasted Artichoke Dip</b> 	\$12
Spinach, roasted artichokes, blended cheeses roasted garlic, toasted herb naan	
<b>Chicken Quesadilla</b>	\$13
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema	

## Handhelds

*Served with choice of fries, chips, or fresh fruit*

<b>White BBQ Grilled Chicken Sandwich</b>	\$15
Grilled chicken breast, spicy white BBQ, smoked gouda, honey crisp apple slaw, pretzel roll	
<b>Cuban Sandwich</b>	\$16
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
<b>Turkey Club</b>	\$15
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
<b>Grilled Caesar Steak Wrap*</b>	\$16
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
<b>BBQ Bacon Jack Burger*</b>	\$16
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
<b>Mushroom Swiss Burger*</b>	\$16
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
<b>Classic Cheeseburger*</b>	\$15
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
<b>IMPOSSIBLE® Burger</b> 	\$14
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	





## Salads & Soup

<b>Soup du Jour</b>	\$6
Ask your server for today's offering	
<b>New England Clam Chowder</b>	\$7
House-made, creamy favorite, with local clams and potatoes	
<b>Brussels Sprout &amp; Pear Salad</b> 	\$15
Shaved Brussels sprouts, charred onions, pear, burrata, crispy quinoa, lemon vinaigrette	
<b>Sesame Ginger Salad</b>	\$17
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	
<b>Caesar</b>	\$12
Crisp romaine, shaved Parmesan, croutons, Caesar dressing	
add chicken +\$7   shrimp +\$9   salmon* +\$8   steak* +\$9	

## Mains

<b>Lemon Thyme Swordfish</b> 	\$31
Marinated grilled swordfish, red pepper hummus, roasted tri colored honey carrots	
<b>Sweet Soy Glazed Salmon*</b>	\$27
Sweet soy glazed salmon, kale, quinoa, toasted sesame seeds, cucumber carrot cilantro slaw	
<b>Slow Braised Beef Short Rib</b>	\$29
Beef short rib, red wine veal jus, roasted broccolini, butter seared potato gnocchi	
<b>New York Strip, 12 oz.*</b> 	\$31
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
<b>Wild Mushroom Cauliflower Risotto</b>  	\$25
Cauliflower risotto, wild mushrooms, shallots, white wine, parsley, Parmesan	

## Desserts

<b>Blueberry Buckle</b> 	\$8
House-made coffee cake, blueberries, whipped cream	
<b>Chocolate Cake</b> 	\$8
Chocolate cake with chocolate frosting	
<b>Crème Brûlée</b>  	\$8
With raspberry coulis	

**\*NOTICE:** Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Gluten Free



Vegetarian



Vegan

For parties of 6 or more, a 21% service charge will be automatically added to the bill. Room Service Available: Press "Room Service" button on your phone to order. All room service orders have a \$2 delivery charge + 21% service charge automatically added.

Afternoon & Evening



Signature Cocktails

<b>Crowne Jewel Mule</b>	\$14
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
<b>Margarita</b>	\$12
Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup	
<b>Espresso Martini</b>	\$14
Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer	
<b>Knob Creek Rye Old Fashioned</b>	\$15
Knob Creek Rye, house-made simple syrup, orange bitters	
<b>Bee's Knees</b>	\$14
Hendrick's gin, honey, fresh lemon juice	
<b>Mixed Berry Mojito</b>	\$13
Bacardi Superior light rum, muddled fresh blueberries, strawberries and mint, house-made simple syrup, fresh lime juice, Fever-Tree club soda	
<b>Mai Goodness</b>	\$13
Cruzan Aged Light rum, RumHaven coconut rum, fresh squeezed lime juice, white grapefruit juice, Monin Honey Jasmine syrup	
<b>Peach &amp; Orange Blossom Spritz</b>	\$11
Ketel One Botanical Peach & Orange Blossom vodka, muddled raspberries, mint, fresh lemon juice, Fever-Tree club soda	

Beers & Beyond

DRAFT		
<b>Stella Artois</b>	ABV 5.2%   BEL	\$7
<b>Seasonal Selection</b>	ABV VAR%   LOC	\$9
<b>Guinness</b>	ABV 4.3%   IRL	\$8
<b>New Belgium Fat Tire</b>	ABV 5.2%   CO	\$8
<b>Loose Cannon IPA</b>	ABV 7.2%   MD	\$8
<b>Newport Storm Rhode Trip IPA</b>	ABV 6.3%   RI	\$8
<b>Whalers Rise APA</b>	ABV 5.5%   RI	\$8
<b>Yuengling Lager</b>	ABV 4.5%   PA	\$7
BOTTLED & CANNED		
<b>Michelob Ultra</b>	ABV 4.2%   MO	\$6
<b>Miller Lite</b>	ABV 4.2%   MI	\$6
<b>Heineken Light</b>	ABV 3.3%   AMS	\$8
<b>Corona Extra</b>	ABV 4.5%   MEX	\$7
<b>Samuel Adams Boston Lager</b>	ABV 4.9%   MA	\$7
<b>Voodoo Ranger IPA</b>	ABV 7%   CO	\$9
<b>Voodoo Ranger Seasonal IPA</b>	ABV VAR%   CO	\$9
<b>Bud Light</b>	ABV 4.2%   MO	\$6
<b>Coors Light</b>	ABV 4.2%   CO	\$6
BEYOND BEER		
<b>DownEast Unfiltered Cider, asst flavors</b>	ABV 5.1%   MA	\$8
<b>Truly Hard Seltzer</b>	ABV 5%   OH	\$8
<b>High Noon Sun Sips Hard Seltzer</b>	ABV 4.5%   CA	\$8



Zero Proof

<b>Garden &amp; Ginger</b> <i>(non-alcoholic)</i>	\$9
Seedlip Garden 108, Fever-Tree ginger ale, rosemary	
<b>Light &amp; Breezy</b> <i>(non-alcoholic)</i>	\$9
Seedlip Grove 42, Fever-Tree ginger beer, lime	

Wines

WHITES	6 oz.   Bottle
<b>Seven Daughters Moscato</b>	\$9   \$34
<i>Veneto, Italy</i>	
<b>Placido Toscana Pinot Grigio</b>  	\$11   \$42
<i>Tuscany, Italy</i>	
<b>Trimbach Classic Riesling</b>   	\$13   \$50
<i>Alsace, France</i>	
<b>Kim Crawford Sauvignon Blanc</b> 	\$10   \$38
<i>Marlborough, New Zealand</i>	
<b>Gooseneck Vineyards Chardonnay</b>	\$8   \$31
<i>Languedoc, France</i>	
<b>Sea Sun Chardonnay by Wagner</b> 	\$11   \$42
<i>California</i>	
<b>The Crossings Sauvignon Blanc</b>   	\$9   \$34
<i>Marlborough</i>	
<b>Sonoma-Cutrer Chardonnay</b>  	\$14   \$54
<i>Sonoma Coast</i>	
<b>Gooseneck Vineyards Pinot Grigio</b>	\$8   \$31
<i>Veneto</i>	
<b>Gooseneck Vineyards Sauvignon Blanc</b>	\$8   \$31
<i>Pais D'Oc, IGP</i>	

BUBBLES & ROSÉS

<b>LaMarca Prosecco</b> 	\$12   \$46
<i>Prosecco, Italy</i>	
<b>Piper Sonoma Brut NV</b> 	\$13   \$50
<i>Sonoma County, California</i>	
<b>Daou Rosé</b>	\$12   \$46
<i>Paso Robles, CA</i>	
<b>Gooseneck Vineyards Rose</b>	\$8   \$31
<i>Nevarra</i>	
<b>Gooseneck Vineyards Prosecco</b>	\$8   \$31
<i>Veneto</i>	

REDS

<b>Meiomi Pinot Noir</b>	\$13   \$48
<i>California</i>	
<b>Banfi Centine Super Tuscan Red Blend</b> 	\$10   \$37
<i>Tuscany, Italy</i>	
<b>Decoy by Duckhorn Merlot</b>  	\$12   \$46
<i>California</i>	
<b>Josh Cabernet Sauvignon</b> 	\$10   \$37
<i>California</i>	
<b>Gooseneck Vineyards Rhody Red</b>	\$8   \$31
<i>Paso Robles, California</i>	
<b>J. Lohr Estates Seven Oaks Cabernet Sauvignon</b> 	\$11   \$42
<i>Paso Robles</i>	
<b>Gooseneck Vineyards Cabernet Sauvignon</b>	\$8   \$31
<i>Columbia Valley</i>	
<b>Penfolds Koonunga Hill Shiraz</b>	\$11   \$42
<i>Southern Australia</i>	





# Kids Menu

CROWNE PLAZA®  
— BY IHG —

# THE CROSSINGS RESTAURANT & BAR

## *Favorites*

**French Toast** **\$9**

1 slice thick cut brioche, served w/ cut fresh fruit & syrup

**Scrambled Eggs** **\$9**

served w/ bacon, white or wheat toast, cut fresh fruit

**Chocolate Chip Pancakes** **\$10**

served w/ syrup and cut fresh fruit

**Breakfast sandwich** **\$10**

on an English muffin, 1 scrambled egg, bacon & American cheese

**Cereal & Milk** **\$6**

selection of sugary and healthy options

Kids Menu

**\*NOTICE:** *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

Favorites

<b>Chicken Fingers</b>	\$10
(3) served w/cut fresh fruit, celery sticks or french fries	
<b>Grilled Cheese</b>	\$9
white or wheat bread, American cheese, served w/cut fresh fruit, celery sticks or french fries	
<b>Cheeseburger Sliders</b>	\$10
(2) served w/cut fresh fruit, celery sticks or french fries	
<b>Kraft Macaroni &amp; Cheese</b>	\$8
elbow pasta, cheddar cheese sauce	
<b>Pita Pizza</b>	\$9
house marinara, with Pepperoni or Just Cheese	
<b>Penne Pasta</b>	\$8
tossed with Marinara or melted butter	

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