

Menu

INTERCONTINENTAL HOTELS GROUP
World Class Beverage Program
APPROVED TO JULY 2025

THE CROSSINGS
RESTAURANT & BAR

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

Breakfast Specialties

Sunrise Breakfast* — $14
Two 'eggs your way', breakfast potatoes, choice of breakfast meat, choice of toast

Eggs Benedict* — $17
Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes

Crab Cake Benedict* — $18
Crab cakes, poached eggs, spinach, hollandaise, breakfast potatoes

Florentine Benedict* — $18
Poached eggs, mushrooms, spinach, English muffin, hollandaise, breakfast potatoes

Morning Flatbread — $15
Naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, Monterey Jack

Bacon Cheddar Bowl — $16
Breakfast potatoes, scrambled eggs, bacon, onions, cheddar, multigrain toast

Steak Bowl* — $18
Breakfast potatoes, roasted tomatoes, peppers, sirloin, one 'egg your way'

Acai Chia Pudding Bowl — $16
Chia pudding with coconut milk, granola, bananas, blueberries, strawberries, honey, acai sorbet

Griddle

Griddled Banana Bread & Vanilla Sweet Cream — $14
Banana bread, bananas, brown sugar butter, vanilla sweet cream

Vanilla Waffles with Lemon Curd — $15
Vanilla waffle, lemon curd, strawberries, strawberry puree, sweet cream

Buttermilk Pancakes — $15
Tall stack, butter, warm maple syrup
ask server for today's list of optional add-ons such as berries, bananas or chocolate chips **+$3 each**

Beverages

Simply® Orange Juice	$4
Coca-Cola® Assorted Chilled Juices	$5
Coffee or Hot Teas	$5
Coca-Cola® Fountain Beverages	$4
Hot Chocolate	$5
Dairy & Non-Dairy Milks	$4
Sparkling Water	$5
Bottled Water	$5

Handhelds & Toasts

Grilled Waffle, Fruit & Nut Butter Sandwich — $15
Vanilla waffle, peanut butter, nutella, bananas, strawberries, powdered sugar, fresh fruit

Sandwich Your Way* — $15
One 'egg your way', choice of breakfast meat, choice of bread, sharp cheddar, breakfast potatoes

Smashed Avocado Toast — $14
Grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, everything bagel seasoning

Smoked Salmon Toast* — $17
Herbed cream cheese, cucumber, smoked salmon, red onion, capers, everything bagel seasoning, grilled multigrain bread

Omelets

Build Your Own Omelet — $16
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side

Spanish Omelet — $16
Eggs, roasted mushrooms, roasted peppers, sundried tomatoes, manchego cheese, béchamel sauce, choice of side

Denver Omelet — $16
Smoked ham, bell peppers, caramelized onions, cheddar, choice of side

Sides

Selection of Breakfast Meats	$4
Seasonal Fresh Fruit	$5
Selection of Cold Cereals	$4
Bagel w/Cream Cheese	$5
One Egg*	$3
Grits	$5
Fresh Berries	$6
Oatmeal	$6

ask server for today's list of optional add-ons such as berries, bananas or chocolate chips **+$3 each**

Cocktails & Zero Proof

Mimosa — $9
LaMarca Prosecco, Simply® Orange Juice

Bloody Mary — $9
Ketel One vodka, house-made bloody mary mix

Garden & Ginger *(non-alcoholic)* — $9
Seedlip Garden 108, Fever-Tree Ginger Ale

Morning

***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.

THE CROSSINGS RESTAURANT & BAR

All Day

Small Plates

Crab Cake Bites with Lemon Remoulade $13
Bite-size crab cakes, lemon remoulade

Grilled Halloumi and Seasoned Tomatoes $13
Grilled halloumi, tomatoes, lemon vinaigrette, pita

Italian Meatball $12
Single shareable blended pork-beef meatball, marinara, roasted garlic bread

French Dip Sliders $15
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls

Spinach & Roasted Artichoke Dip $13
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan

Chicken Quesadilla $13
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema

Crispy Calamari $15
Rhode Island style, hand breaded squid rings and tentacles, sliced banana peppers, marinara, lemon

Handhelds

Served with choice of fries, chips, or fresh fruit

Banh Mi Crab Cake Sandwich $17
Crab cake, creamy sesame sambal, baguette, sweet ginger, cucumber carrot cilantro slaw

Black Pepper Crusted Filet Sandwich* $17
5 oz. black pepper filet, horseradish cream, beefsteak tomato, arugula, pretzel hoagie

Grilled Caesar Steak Wrap* $16
Grilled sirloin, tomatoes, Caesar greens, flour tortilla

BBQ Bacon Jack Burger* $16
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun

Mushroom Swiss Burger* $16
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun

Classic Cheeseburger* $15
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun

IMPOSSIBLE® Burger $15
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun

Turkey Club $15
Roasted turkey breast, cheddar cheese, bacon, lettuce, tomato, mayo, choice of white, wheat or rye bread

Salads & Soup

Soup du Jour $6
Ask your server for today's offering

Grapefruit, Beet & Kale Salad $15
Grapefruit segments, rainbow beets, baby kale-spinach mix, crunchy quinoa, goat cheese, tahini lime dressing

Sesame Ginger Salad $17
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing

Caesar Salad $13
Crisp romaine, shaved Parmesan, croutons, Caesar dressing
add chicken +$7 | shrimp +$10 | salmon* +$9 | steak* +$10

New England Clam Chowder $7
A housemade creamy favorite, with local clams and potatoes

Mains

Sweet Soy Glazed Salmon* $29
Sweet soy glazed salmon, kale, quinoa, toasted sesame seeds, cucumber carrot cilantro slaw

Roasted Herb Chicken $28
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions

Pan Roasted Duck Breast* $31
Pan roasted duck breast, sweet potato mash, jalapeño cranberry chutney, green beans

New York Strip, 12 oz.* $32
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions

Asparagus & Peas Orzotto $27
Orzo pasta, asparagus, green peas, heavy cream and Reggiano cheese round out this 'risotto' style dish

Desserts

Brownie Sundae $9
Warm chocolate brownie, chocolate sauce, vanilla ice cream

Chocolate Cake $9
Chocolate cake with chocolate frosting

Crème Brûlée $9
With raspberry coulis

**NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY*

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For parties of 6 or more, a 21% service charge will be automatically added to the bill.
Room Service Available 11:00 AM - 11:00 PM: Press "Room Service" button on your phone to order.
All orders have a $2 delivery charge + 21% service charge automatically added.

Signature Cocktails

Margarita $14
Don Julio Reposado, Cointreau, house-made lime sour

Espresso Martini $15
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew

El Yunque $14
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup

Fig & Honeybee $15
Hendrick's Gin, fresh lime juice, fig honey syrup

Cinnamon Crowne $15
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup

Honey Walnut Old Fashioned $14
Traveller Whiskey, house-made honey syrup, Angostura, black walnut bitters

Hibiscus Paloma $15
Lalo Tequila, 400 Conejos Mezcal, house-made lime sour, Monin hibiscus syrup, grapefruit

Bourbon & Bean $15
Woodford Reserve, Borghetti Espresso Liqueur, Buffalo Trace Bourbon Cream, cream

Beers & Beyond

DRAFT

Stella Artois	ABV 5.2% | BEL	**$8**
Modelo Especial	ABV 4.6% | MEX	**$9**
Samuel Adams Seasonal	ABV 4.9% | MA	**$8**
Local Rotating Draft	ABV Var% | RI	**$9**
Guinness	ABV 4.3% | IRL	**$9**
Whalers Rise APA	ABV 5.5% | RI	**$8**
Yuengling Lager	ABV 4.5% | PA	**$8**
Newport Storm Rhode Trip IPA	ABV 6.3% | RI	**$9**

BOTTLED

Michelob Ultra	ABV 4.2% | MO	**$7**
Miller Lite	ABV 4.2% | WI	**$6**
Peroni	ABV 5.1% | ITA	**$7**
Voodoo Ranger IPA	ABV 7.0% | CO	**$9**
Kona Big Wave	ABV 4.4% | HI	**$7**
Athletic Brewing Upside Dawn Golden Ale	ABV 0.4% | CT	**$8**
Bud Light	ABV 4.2% | MO	**$6**
Coors Light	ABV 4.2% | CO	**$6**
Athletic Brewing Upside Dawn Golden Ale	ABV 0.4% | CT	**$8**
Grey Sail Captain's Daughter DIPA	ABV 8.5% | RI	**$10**
Grey Sail Whirligig Sour	ABV 7% | RI	**$10**
Grey Sail Seasonal	ABV 5-6% | RI	**$8**
Corona	ABV 4.5% | MEX	**$8**

BEYOND BEER

Gin & Juice Passionfruit by Dre & Snoop	ABV 5.0% | NY	**$9**
High Noon Vodka Seltzer	ABV 4.5% | CA	**$8**
DownEast Unfiltered Cider/ asst flavors	ABV 5.1% | MA	**$8**

Zero Proof

Garden & Ginger *(non-alcoholic)* **$10**
Seedlip Garden 108, Fever-Tree ginger ale, rosemary

Light & Breezy *(non-alcoholic)* **$10**
Seedlip Grove 42, Fever-Tree ginger beer, lime

Wines

WHITES

	6 oz. | Bottle
Seven Daughters Moscato *Veneto, Italy*	**$11 | $43**
J. Lohr Bay Mist Riesling *Monterey, California*	**$12 | $45**
Placido Toscana Pinot Grigio *Tuscany, Italy*	**$10 | $39**
Matua Sauvignon Blanc *Marlborough, New Zealand*	**$11 | $43**
Rodney Strong Charlotte's Home Sauvignon Blanc *Sonoma County, California*	**$13 | $51**
Bonterra Chardonnay *California*	**$14 | $54**
La Crema Chardonnay *Monterey, California*	**$14 | $55**
Pine Ride White Blend *Napa Valley*	**$9 | $35**
Tribute Sauvignon Blanc *Monterey County*	**$12 | $47**

BUBBLES & ROSÉS

Ruffino D.O.C Prosecco *Veneto, Italy*	**$11 | $44**
Veuve du Vernay Sparkling *Vin de France, NV*	**$10 | $41**
Avaline Rose *Vin de France, NV*	**$15 | $59**
La Marca Prosecco *Veneto*	**$13 | $56**

REDS

Angeline Pinot Noir *California*	**$11 | $43**
House of Brown Red Blend *Lodi, California*	**$12 | $49**
Conundrum Red Blend *California*	**$20 | $81**
Liberty School Cabernet Sauvignon *Pasa Robles, California*	**$12 | $49**
Prati by Louis M. Martin Cabernet Sauvignon *Sonoma, California*	**$14 | $55**
Meiomi *California*	**$11 | $43**
Seghesio Red Zinfandel *Sonoma*	**$14 | $55**
J Lohr Estates Los Oslos Merlot *Paso Robles*	**$13 | $51**