

HOLIDAY INN SOUTH KINGSTOWN SPECIALTIES

All-American Skillet \$13.50

Two eggs, cooked any style, served over breakfast potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion. (1010 CAL)
Add Cheese 2.00

Pancakes \$11

Golden griddled pancakes served with warm maple syrup. (1120 CAL)
Add Bacon or Sausage 3.00

Sunrise Sandwich \$12

One egg, cooked any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. (840 CAL)

Texas French Toast \$12

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. (1205 CAL)
Add Bacon or Sausage 3.00

Western Skillet \$13.50

Two eggs, cooked any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar cheese. (860 CAL)
Add Bacon or Sausage 3.00

Slider Trio \$13

Three sliders- one bacon, one sausage and one ham – topped with fluffy scrambled eggs on mini-buns and cheddar cheese served with breakfast potatoes (870 CAL)

*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

For parties of 6 or more, a 18% gratuity charge will be automatically added to the bill. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

BREAKFAST HOURS
MON - THURS 6:30AM TO 10:00AM
FRI - SUN 7:00AM TO 11:00AM

HOTEL FAVORITES

InnJoyable Breakfast \$11.75

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. (870 CAL)

Tailor Made 3 Egg Omelette \$13.50

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. (640+ CAL)

Start Fresh Wrap \$10.50

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. (820 CAL)

Malted Mini Waffles \$10.50

Waffles served with berries, whipped cream and warm syrup. (1010 CAL)

Build Your Perfect Breakfast \$13.50

Choose your eggs, meat and a side. Perfect! (560+ CAL)

SIDES

Fruit (100 CAL) \$6.50

Breakfast Potatoes (290 CAL) \$3.50

Bacon (160 CAL) \$4.50

Sausage (360 CAL) \$4.50

Toast (120 CAL) \$2.50

Cereal (120 CAL) \$2

Extra Egg (90 CAL) \$2

Oatmeal (450 CAL) \$6

DRINKS

Assorted Soft Drinks (0-160 CAL) \$3

Coffee (0 CAL) INCL

Juice (110-140 CAL) \$3


Tea (0 CAL) \$3

Milk (150 CAL) \$3

PICK-UP SERVICE

Dial Ext. 650

A \$3 service charge and applicable sales tax will be added to the price of all items.



Antipasti



Zuppa del Giorno, Chef Jay's Seasonal Recipes | 12

Italian Chopped Salad, Romaine, Radicchio, Ceci's, Pepperoncini, Gaeta Olive, Provolone, Genoa Salami, Onion, Tomato, Classic Italian Vinaigrette | 16 GF

Classic Caesar Salad, Parmesan, White Anchovies, Pangrattato | 16 GFO

Shaved Kale & Brussel Sprouts, Candied Lemon, Pecorino, Marcona Almond, Lemon Vinaigrette | 15 GF

Beets & Burrata, Mixed Greens, Citrus Segments, Pistachios, Mint, Blood Orange Vinaigrette | 22 GF

Fried Point Judith Calamari, Lemon, Cherry Pepper Aioli* | 16

Baked Eggplant, Smoked Scamorza, Sugo, Basil Pesto | 16

Little Neck Clams, Italian Sausage, Butter Beans, Calabrian Chilies, Fresh Herbs, Crostini | 22 GFO

Meatballs, Traditional House Made In Sugo | 14 | Add Ricotta | 4

Salumi & Formaggi

Chef's Seasonal Selection of Meats & Cheeses, Olives, Jams, Crostini | 19 GFO

Add Mozzarella di Bufala from Campania | 6

Pasta

Pasta Fatta in Casa - Pasta Made In House

Fettucine Boscaiola, Smoked Italian Bacon, Peas, Porcini Mushroom, Tomato, Mascarpone | 28 GFO

Ravioli, Ricotta, Smoked Scamorza, Basil, Spicy Nduja & Tomato Cream, Pangrattato | 26 GFO

Gnocchi, Spinach, Mushrooms, Truffle-Parmesan Cream, Toasted Hazelnuts | 27 GFO Add Sausage | 5

Spaghetti, Little Neck Clams, White Wine, Garlic, Calabrian Chilies, Lemon, Bottarga | 28 GFO

Tagliatelle, "Del Macellaio", Butcher's Ragu, Pancetta, Tomato & Pecorino | 28 GFO | Add Ricotta | 4

Orecchiette, Sweet Italian Sausage, Chili Flake, Broccoli Rabe & Pistachio Pesto | 28 GFO

Linguine Scampi, Shrimp, Piennolo Tomato, Calabrian Chile, Arugula, Basil Butter, Pangrattato, Lemon Zest | 28 GFO

Specialita Della Casa

***Faroe Island Salmon & Lentils**, Soffritto, Lentils, Spinach, Sundried Tomato-Herb Butter | 30 GFO

***Chicken Toscana**, Roasted Yukon Potato Wedges, Garlic Spinach, Lemon-Sage Poultry Jus | 30 GF

***Heritage Pork Chop**, Sweet Potato Puree, Brown Buttered Broccolini, Apple-Cranberry Mostarda | 36

Braised Beef Short Ribs, Parmesan Polenta, Carrots, Broccolini, Crispy Leeks, Red Wine Demi | 36

***Grilled Filet Mignon**, Grilled Asparagus, Garlic Mashed Potato, Rosemary-Red Wine Demi | 48 GF

***Veal Chop**, Garlic Spinach Mashed Potato, Shiitake Mushroom, Artichokes, Roasted Tomato, Black Garlic Truffle Demi | 52

Contorni

Baby Carrots, Whipped Ricotta, Local Honey, Chopped Pistachios | 9 GF

Sauteed Broccoli Rabe, Calabrian Chilies | 9 GF

Tuscan Fries, Herbs, Pecorino | 9 GF

Brussel Sprouts Truffle Honey Aoli | 9 GF

Charred Broccolini, Garlic, Lemon | 9 GF

Roasted Fingerling Potatoes, Parmesan, Herbs | 9 GF