

Champagne on Champlain Brunch

Dip your lips in some bubbly to start off this delectable brunch cruise!

Starters

Cinnamon Buns 🍃
with vermont maple icing

The Grand Buffet

Baked Ham ⓄGF
with a sweet pineapple sauce

Huevos Rancheros ⓄGF
*black beans, beef, and cheddar cheese
layered with crisp tortilla shells in a tomato chili sauce*

Belgian Waffles Station 🍃
*served with strawberries, poor farm sugarworks maple syrup
and an assortment of sweet toppings*

Seasonal Fruit Salad 🍃 ⓄGF
pineapple, melon, honeydew and seedless grapes

Home Fry Potatoes 🍃 ⓄGF

Scrambled Eggs ⓄGF

Vermont Maple Sausage ⓄGF

The Garden Spot ⓄGF
*green salad bar with lemon and apple cider vinaigrette
and a selection of rotating main dish salads*

Sweet Endings 🍃

*chef selections of gourmet pastries
including our spirit coffee cake*

**** Includes Coffee, Tea, Hot Chocolate and Assorted Juices****

Spirited Events 
🍃 Vegetarian by ⓄGF Gluten Free of Ethan Allen 🍃 Vegan

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.

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