

CHAMPAGNE ON CHAMPLAIN BRUNCH

celebrating Vermont flavors, lakeside charm, and a bright, sparkling start to the day

BRUNCH SELECTIONS

Grandpa's Blueberry Buckle 🍷

a classic New England blueberry cake with a soft, buttery crumb

Spirited Scrambled Eggs 🍷 GF

fluffy eggs lightly seasoned and cooked to perfection

Ethan Allen Homemade Waffle 🍷

golden waffle served with Vermont maple syrup

Quiche Du Jour

house-made quiche featuring fresh seasonal ingredients

Chef-Carved Smokehouse Ham GF

*slow-smoked ham sliced to order,
served with apricot chutney*

Vermont Maple Sausage GF

*Sweet and savory sausage
drizzled with Vermont maple syrup*

Mexican Layer Dip 🍷

a colorful, creamy dip with classic Mexican flavors

Potatoes au Gratin 🍷 GF

*thin-sliced potatoes
baked in a rich, creamy cheese sauce*

Arugula Pinwheels 🍷

*tortilla wrap filled with boursin cheese,
arugula, tomato, and balsamic glaze*

Quinoa and Ancient Grain Salad V

*a wholesome blend of grains
tossed with herbs and vegetables*

Sliced Watermelon V GF

fresh, chilled watermelon slices

CHEF'S SPECIALS

Variety of Side Dishes

*a rotating selection of seasonal
side dishes curated by our chef*

DESSERTS

Chef's Choice of Sweet Endings

a selection of house-made treats to finish your brunch beautifully

\$29.99 PER PERSON

Make your event even more exciting:

Ask us about adding a DJ, Trio,
Band, Magician, casino night,
or a visit from Champ the Lake Monster!

🍷 Vegetarian GF Gluten Free V Vegan

20% service charge will be added to your check.

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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