

CHAMPAGNE ON CHAMPLAIN BRUNCH

Begin your cruise with a glass of complimentary champagne or mimosa!



BRUNCH SELECTIONS

Grandpa's Blueberry Buckle 🍷
with a crumb topping

Spirit Scrambled Eggs 🍷

Ethan Allen's Homemade Waffle 🍷

Quiche Du Jour

Chef Carved Smokehouse Ham 🍷
served with apricot chutney

Vermont Maple Sausage 🍷

Potatoes au Gratin 🍷

Arugula Pinwheels 🍷
*tortilla wrap with boursin cheese, arugula,
diced tomatoes and balsamic glaze*

Quinoa and Ancient Grain Salad 🍷
*with seasonal vegetables, pumpkin seeds,
cranberries and a balsamic vinaigrette*

Sliced Watermelon 🍷

Chef's Specials
a variety of salads and accompanying side dishes

DESSERTS

Chef's Choice of Sweet Ending

BEVERAGES

Apple juice, orange juice,
coffee, hot tea,
and hot chocolate included

Beer, wine, and cocktails
from \$5.99-\$12.99 per glass

🍷 Vegetarian 🍷 Gluten Free 🍷 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.