

# Champagne on Champlain Brunch

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

## Grandpa's Blueberry Buckle 🍷

with a crumb topping

## Spirit Scrambled Eggs (GF)

## Ethan Allen's Homemade Waffle 🍷

## Quiche Du Jour

## Chef Carved Smokehouse Ham (GF)

served with apricot chutney

## Vermont Maple Sausage (GF)

## Potatoes au Gratin 🍷 (GF)

## Arugula Pinwheels 🍷

tortilla wrap with boursin cheese, arugula,  
diced tomatoes and balsamic glaze

## Quinoa and Ancient Grain Salad (V)

with seasonal vegetables, pumpkin seeds, cranberries and a balsamic vinaigrette

## Sliced Watermelon (V) (GF)

## 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 5.95 - 12.95 per glass

🍷 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.