



# 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 Ⓜ

## 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 5.95 - 12.95 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.