

Champagne on Champlain Brunch

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

Appetizers

Crabmeat Stuffed Mushrooms...\$11.15

Spinach and Artichoke Dip...\$12.25 🍴 (GF)

Cheese Plate...\$15.65 🍴

Grandpa's Blueberry Buckle 🍴

decadent and moist with plump blueberries and crumb topping

Corned Beef Hash (GF)

moist, tender and full of flavor

Spirit Scrambled Eggs 🍴 (GF)

smooth and succulent

Ethan Allen's Favorite Waffle 🍴

homemade and delicious

served with a variety of toppings

Quiche Du Jour

chef's choice

Chef Carved Smokehouse Ham (GF)

carved upon request and served with apricot chutney

Brunch Potato Gratin 🍴 (GF)

sliced potatoes baked with parmesan cheese and Vermont cream

Sliced Watermelon (V) (GF)

Vermont Maple Sausage (GF)

sweet and savory links

Arugula Pinwheels 🍴

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

Chef's Specials

a variety of salads and accompanying side dishes and vegan option

Desserts

Chef's Choice of Sweet Ending

Beverages

a selection of juices, Speeder and Earl's coffee, hot tea and hot chocolate



🍴 Vegetarian

(GF) Gluten Free

(V) 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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Burlington, Vermont