



Sultana Downrigging 2019 Menu

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Wine & Non-Alcoholic Beverages

- Red, White, and Sparkling wines by the glass (\$6 - \$8)
- Assorted non-alcoholic beverages (\$2.5 - \$4)

Boards: \$8-12

- Cheese & Charcuterie: Artisan cheese selection with chutney, and crostini crackers; charcuterie selection optional (Vegetarian)
- Tinned Fish: Spanish mussels in escabeche – OR – Portuguese sardines in tomato sauce with buttery castelvetro olives, idiazabal (Spain, Sheep) cheese, pickled okra, and fresh baguette slices (Pescatarian/Gluten Free Upon Request)
- Mezze: Greek dolmas, hummus, red pepper & walnut spread, marinated sheep & goat's milk feta with carrots, cucumbers, and marinated gigandes beans (Vegetarian/ Vegan upon request)

Salads: \$4-6

- Fresh Fruit with mint-lime vinaigrette (Vegan)
- Arugula & Beet: Crisp arugula with marinated beets, French breakfast radish, cucumber, alfalfa sprouts, roasted sunflower seeds; lemon vinaigrette (VEGAN/Gluten Free)

Snacks & Sweets: \$2-4

- Asiago cheese crisps
- Marcona almonds
- Assorted candy & chocolate bars

Menu & Prices Subject to Change