SASHA'S ON SHAW

COLD PLATES

Dorchester $20.99 (GF*)
Two cheeses: Cotswold (ENG) & Manchego (SP), and two Volpi cured salami: Italian Chianti wine, pepper-encrusted Genoa. Served with cornichons, mustard, crostini.
Add pickled veggies: $2.99

Charcuterie Plate $17.99 (GF*)
Three Volpi cured salami: Italian Chianti wine, pepper encrusted Genoa, and spicy Soppressata salami. Served with cornichons, pickled veggies, mustard, and crostini.

Volpi Prosciutto Plate $18.99 (GF*)
Thinly sliced prosciutto, shaved Parmigiano, extra virgin olive oil & balsamic reduction drizzle, crostini, & mustard-mayo.

Pâté Plate $14.99
Creamy duck liver pâté, served with cornichons, pickled veggies, and crostini.

Smoked Salmon Dip $15.99 (GF*)
House-smoked salmon, whipped with cream cheese, mayonnaise, sour cream, chives, dill, minced red onions, smoked paprika, served with sliced French baguette.

Smoked Trout Plate $22.99 (GF*)
Our rainbow trout is caught in Idaho and gently smoked and seasoned. Served with crostini, diced red onion, lemon wedge, capers, and crème fraîche.

Hummus and Pita $12.99 (GF*/V*)
Drizzle of extra virgin olive oil topped with paprika, feta, kalamata olives. Add a Side of Veggies: $2.99
Substitute Gluten-free Pita or Fresh Veggies $2.99

Mixed Olives $9.99 (GF/V+)
A flavorful mix of two olives from Europe, served with cornichons & pickled veggies.

Bruschetta $13.99 (V*)
Delicious mix of blistered cherry tomatoes, red onion, basil, drizzled with a balsamic glaze and topped with parmesan, on sliced French baguette.

FLATBREADS

Prices below: 9" crust or 10" Gluten-Free crust ($4.99)

Classic Cheese $10.99 (V)

Pepperoni $13.99

Grilled Mushroom and Crumbled Bacon $13.99

Prosciutto and Green Apple $16.99
Extra virgin olive oil infused with roasted garlic, mozzarella, prosciutto and thinly sliced green apple.

Pesto $16.99 (V)
Our flavorful nut-free pesto sauce with Greek feta, artichoke hearts and pine nuts. Topped with kalamata olives.
**Ask your server for this to be nut free*!

Garden $15.99 (V)
Inspired by our Chopped Veggie Salad, this pizza has chopped cherry tomatoes, artichoke hearts, hearts of palm, pistachios, white cheddar, red onion, and dried cranberries, topped with mozzarella & balsamic reduction.

Margherita $13.99 (V)
Classic Margherita with extra virgin olive oil and mozzarella, covered in fresh basil and vine-ripe tomatoes. Topped with fresh grated Parmesan cheese.

Grilled Veggie $14.99 (V)
Grilled zucchini, squash, red and yellow peppers, onion, asparagus, and mushrooms, with house-made red sauce and mozzarella.

CHEESE PLATES

**Served with crostini, dried fruit, walnuts, mango chutney.*

World Tour* $27.99 (GF*/V)
Triple Crème Brie D'affinois (FR), Taleggio (IT), Cotswold (ENG), Manchego (SP), Gjetost (NOR)
This board has a cheese for everyone! Creamy, bold, savory, even a semi-sweet paired with fresh apple! A must for any group!

French Tickler* $25.99 (GF*/V)
Triple Crème Brie D'affinois, P'tit Basque, St. André, and a dollop of Roquefort Bleu.
A vast array of textures and flavors - all great with French wines

Tres Quesos* $19.99 (GF*/V)
Mahón, Manchego, Murcia (drunken goat)
Our most mild cheese board, this is a crowd pleaser!

Alpine Peaks* $22.99 (GF*/V)
Appenzeller, Raclette, P'tit Basque
Rich & complex flavor profile as nutty, fruity, and earthy

SALAD & SOUP

Served with crostini unless indicated.
Add 6oz Grilled Chicken $7.99

Soup du Jour
Bowl $8.49 / Cup $5.49

Chopped Veggie Salad
Small $10.99 / Large $16.99 (GF*/V*)
Mixed greens, chopped cherry tomatoes, artichoke hearts, hearts of palm, pistachios, white cheddar, red onion and dried cranberries tossed in extra virgin olive oil and balsamic vinegar. Served with crostini.

Greek Salad
Small $10.99 / Large $16.99 (GF*/V*)
Athenian-style Greek salad with diced cucumber, cherry tomato, red onion, and feta, tossed in a lemon and extra virgin olive oil. Served with kalamata olives, dolmas, and toasted pita.

Smoked Trout Salad $23.99 (GF*)
Smoked Idaho rainbow trout served over a bed of mixed greens, pine nuts, red onions, lemon, vinegar, extra virgin olive oil, and crème fraîche to finish.

Crab, Avocado and Asparagus Salad $25.99 (GF*)
Imperial crab meat, avocado, and grilled asparagus on mixed greens, with a drizzle of white balsamic vinegar.

HOT PLATES

Goat Cheese $15.99 (GF*/V)
Warm goat cheese spread and sauteed shallots, served with mango chutney and toasted French bread.

Spinach Artichoke Dip $13.99 (GF*/V)
Baked and served with crostini.

Crab Cakes Plate $25.99
Two crab cakes served over mixed greens, with a drizzle of crème fraîche, capers, diced red onions, and lemon.

Filet Mignon* $42.99 (GF)
Six-ounce portion of delicious, tender center cut grilled tenderloin. Served with mashed russet potatoes, and roasted Brussels sprouts, and a side of balsamic reduction.
Make it Bleu! Add a scoop of Roquefort Bleu cheese. $7.99

New Zealand Lamb Chops* $38.99 (GF)
Five grilled thyme-marinated baby lamb chops, served with mashed sweet potatoes, and sautéed spinach.

SASHA'S ON SHAW

SANDWICHES

Sandwiches are served a la carte. Add a side from the list below!

Add cheese or bacon to any sandwich
Add fontina cheese $2.49, Add cheddar cheese: $2.49
Add appenzeller cheese: $3.49, Add smoked bacon: $2.99

Grilled Gourmet Cheese Panini $12.99 (V)
Melted gruyère and raclette on crisp sourdough bread.
We add a layer of our nut-free Pesto
or house made Fig Jam.
Feeling adventurous? Ask for both! *(It's a staff favorite)*

Beef Brisket Sandwich $15.99
Tender, shaved roast beef brisket soaked in au jus on grilled French bread. Served hot with a side of au jus.

Oven Roasted Chicken Salad Sandwich $12.49
Oven roasted chicken breast diced with chopped green apples, walnuts, red onion, and dried cranberries in light mayo dressing served on a toasted croissant, with side of lettuce, tomato, and red onion.

Sautéed Crab Cake Sandwich $23.99
Lightly sautéed crab cake served on a toasted croissant with a side of crème fraiche, and capers, lettuce, tomato, and red onion.

Turkey Croissant $13.49
Premium turkey breast sliced thin, served on a toasted croissant, with sides of lettuce, tomato, red onion, and mustard-mayo. Add your favorite cheese and/or bacon, listed above!

Volpi Salami and Fontina Sandwich $13.49
Volpi's Chianti salami on a lightly toasted French baguette with melted Italian fontina cheese, light balsamic vinegar and extra virgin olive oil and a side of mustard-mayo.

Brie BLT $14.99
Melted Brie D'affinois with pecan wood smoked bacon, lettuce, tomato served on toasted Sourdough and a side of mustard-mayo.

Shaw Burger $11.99
Our juicy six-ounce beef burger patty, served on a toasted brioche bun. Served with lettuce, tomato, onion, ketchup and mustard-mayo.

A LA CARTE

Cup of Soup $5.49
Sautéed Spinach $5.99
Sautéed Squash & Zucchini $4.99
Sautéed Mushrooms $5.99
Sauteed Brussels Sprouts $5.99
Mashed Potatoes $4.99
Sweet Mashed Potatoes $4.99
Truffle Parmesan Frites $6.49
Parmesan Frites $5.99
Sliced Baguette & Olive Oil $3.99
*Side Chopped Veggie Salad $5.99
*Side Greek Salad $5.99
**only with sandwich*

CRÊPES

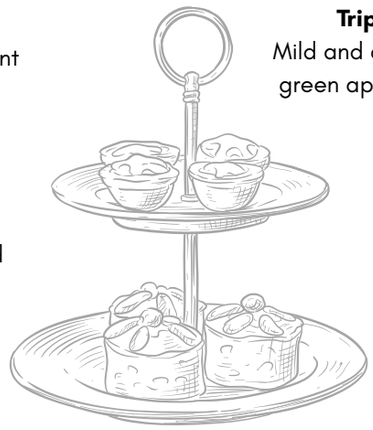
Hot Crêpes, Made to order.

Fondue Crêpe $16.99 (V)
As in Switzerland, French raclette and gruyère melted with a dash of Ximenez sherry wine to create a subtle cheese delicacy. Garnished with craisins, walnuts, and dried apricots.

Smoked Trout Crêpe $19.99
Delish, smoked Idaho trout with a classic crêpe with crème fraîche. Garnished with capers and red onions.

Veggie Crêpe $14.99 (V)
Fresh sautéed vegetables - grilled mushrooms, zucchini, squash, red and yellow bell peppers, and asparagus - with mild Italian Fontina melted in.

Prosciutto and Italian Fontina Crêpe $18.99
Our number one selling crêpe and for good reason. The prosciutto and melted cheese create a fantastic flavor and texture. Served with our mustard-mayo.



Triple Crème d'Affinois Crêpe $18.99 (V)
Mild and delicious creamy Brie, with thinly sliced green apple and slightly spicy yet sweet mango chutney that blends beautifully.

DESSERTS & SWEET CRÊPES

Apple and Brown Sugar Crêpe $13.99
Plus a dash of cinnamon. (V)

Strawberry Crêpe $12.99
Always fresh, drenched in crème fraîche & sugar. (V)

Banana Crêpe $11.99
With crème fraîche & brown sugar. (V)

Nutella Crêpe $13.99
With hazelnut cocoa spread.
Add banana, strawberry, or both! +$1 (V)

Crêpe Amy $14.99
Dark chocolate chips melted with a shot of Grand Marnier. (V)

Cheesecake $8.99 (V)

Carrot Cake $8.99 (V)

GF: Gluten Free / GF: Can be Gluten Free*
V: Vegetarian / V Vegetarian, and can be Vegan / V+ Vegan*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We do our best to accommodate allergies, but please be aware that cross-contamination is possible. If you have a food allergy, please notify our team.*

Parties of 8 or more will have a 22% pre-tax service fee applied, and will be presented as one check. Equal payments may be applied.
www.SashasWineBar.com. Aug 24 2026