

SASHA'S ON DEMUN 5.10.26

BRUNCH FAVORITES

Quiche* \$13.99

Prepared by our inhouse French pastry chef, Francois-Xavier
Our homemade quiche is served with our chopped veggie salad.
**Choose: Vegetarian or Smoked Salmon*

Fig Goat Cheese \$15.99

A spread of Dried Black Mission Figs & Goat cheese, served with a side of sliced French baguette.

Smoke Salmon Dip \$14.99

Smoked Salmon, whipped with cream cheese, mayonnaise, sour cream, chives, dill, minced red onions, smoked paprika, served with a side of sliced French baguette.

Chopped Veggie Salad – Small \$9.99 / Large \$15.99

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.

Mushroom Truffle Crêpe \$19.99

Roasted mushroom medley, Sottocenere (truffle cheese), Alpine cheese medley, truffle oil.

Eggs New Orleans \$21.99

Two poached eggs served over crab cakes, on a toasted English muffin.
Topped with hollandaise, capers, and red onion. Served with pommes tots, bacon, and grapefruit.

Eggs Benedicto \$18.49

Two poached eggs served over thinly sliced prosciutto, on a toasted English muffin.
Topped with hollandaise, served with pommes tots, bacon, and grapefruit.

Eggs Your Way \$11.99

Two eggs your way, bacon, pommes tots, English muffin, or toast with fruit jam.

Basil & Eggs \$11.99

Scrambled eggs with basil and cream cheese. Simple but delicious.
Served with pommes tots, English muffin, bacon, and fresh fruit.

Oven Roasted Chicken Salad Sandwich \$13.99

Oven roasted chicken breast diced with chopped green apples, walnuts, red onion, and dried cranberries in light mayo dressing served on a toasted croissant. Served with pommes tots.

Beef Brisket Sandwich \$15.99

Tender, shaved roast beef brisket soaked in au jus on grilled French bread.
Served hot. Add fontina cheese \$2.49

Brie BLT \$15.99

Melted Brie with pecan wood smoked bacon, lettuce, tomato served on toasted Sourdough and a side of mustard-mayo. Add an egg! \$2

Prosciutto and Green Apple Flatbread \$15.99

Extra Virgin Olive Oil infused with roasted garlic, mozzarella, prosciutto and thinly sliced green apple. (GF Avail! \$5)

Cheese Flatbread \$9.99

Strawberry Crêpe \$11.99

Always fresh, drenched in crème fraîche and sugar.

Nutella Crêpe \$12.99

Hazelnut cocoa spread. Fruit options: add banana, strawberry, or both!

Carrot Cake \$7.99 Cheesecake \$7.99

Can be Gluten-Free 

 Vegetarian