# SASHA'S ON DEMUN

## COLD PLATES

**Dorchester** $24.99 (GF*)
Two cheeses: Cotswold (ENG) & Manchego (SP), and three Volpi cured salami: Italian Chianti wine, pepper-encrusted Genoa, and aged spicy Soppressata salami. Served with cornichons, mustard, crostini. Add pickled veggies: $2.99

**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 a side of 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 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** $14.99 (V)
Classic Margherita with extra virgin olive oil and fresh mozzarella, covered in fresh basil and vine-ripe tomatoes. Topped with fresh grated Parmesan cheese.

**Truffle** $19.99 (V)
Roasted mushroom medley, garlic herb boursin cheese spread, moliterno al tartufo (truffle cheese), Alpine cheese medley, truffle oil.

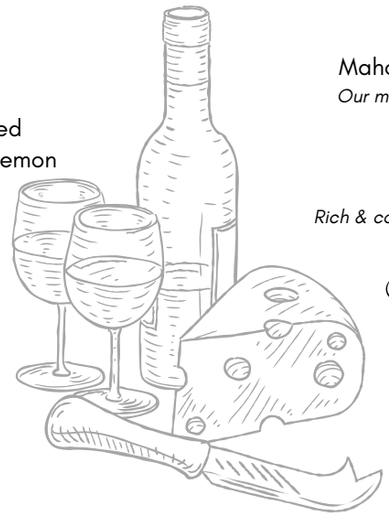
## CHEESE PLATES

**Served with crostini, dried fruit, walnuts, mango chutney, & fig jam.*

**Fig Goat Cheese** $15.99 (GF*/V)
A spread of dried black Mission figs and goat cheese, served with a side of sliced French baguette, pistachios, mango jam, and fig jam.

**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, 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

**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.

**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.*

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## 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

**Caprese Sandwich** $14.99 (V)
Companion baguette with layers of vine-ripe tomatoes, fresh mozzarella, and fresh basil. Add pesto: $1.49

**Veggie Burger** $11.99 (V)
House-made black bean veggie burger, served on a toasted Companion brioche bun. Served with sides of lettuce, tomato, red onion, mustard-mayo, and ketchup.

**Beef Brisket Sandwich** $16.99
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** $25.99
Lightly sautéed crab cake served on a toasted croissant with a side of crème fraiche, and capers, lettuce, tomato, and red onion.

**Turkey Croissant** $13.99
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!

**Roman Holiday** $18.99
Volpi's Chianti salami and Volpi's mortadella on a lightly toasted French baguette with melted Italian fontina cheese, roasted red peppers, balsamic vinegar drizzle, and extra virgin olive oil. Served with sides of lettuce, tomato, red onion, and mustard-mayo.

**Brie BLT** $15.99
Melted Brie D'affinois with pecan wood smoked bacon, lettuce, tomato served on toasted Sourdough and a side of mustard-mayo.

**Wagyu Burger** $16.99
Grilled 6 oz patty, served on a toasted Companion brioche bun. Served with sides of lettuce, tomato, red onion, mustard-mayo, and ketchup.

## A LA CARTE

Cup of Soup $5.49
Sautéed Spinach $5.99
Sautéed Squash & Zucchini $4.99
Sautéed Mushrooms $5.99
Sautéed 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

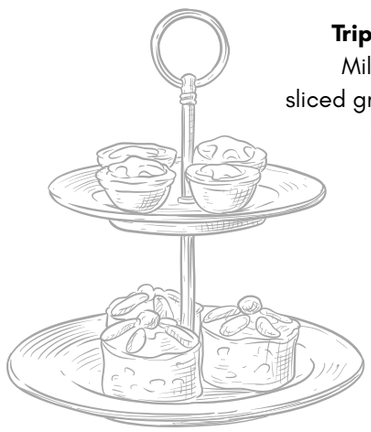
*Hot Crêpes, Made to order.*

**Fondue Crêpe** $17.99 (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** $22.99
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*

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. August 20 2026