

# SASHA'S ON SHAW

## BRUNCH FAVORITES

**Eggs New Orleans\*** \$21.99 / Half Order \$11.49  
Two poached eggs served over crab cakes, on a toasted English muffin. Topped with hollandaise, capers, and red onion. Served with pommes tots, bacon, grapefruit and kiwi.

**Eggs St. Louis\*** \$19.99 / Half Order \$10.49  
Two poached eggs served on top of Idaho smoked trout, on a toasted English muffin. Topped with hollandaise, served with pommes tots, bacon, grapefruit and kiwi.

**Eggs Benedicto\*** \$18.49 / Half Order \$9.49  
Two poached eggs served over thinly sliced prosciutto, on a toasted English muffin. Topped with hollandaise, served with pommes tots, bacon, grapefruit and kiwi.

**Basil & Eggs\*** \$10.99 (GF\*)  
Scrambled eggs with basil and cream cheese. Simple but delicious. Served with pommes tots, English muffin, bacon, grapefruit and kiwi.

**Eggs Your Way\*** \$11.99 (GF\*)  
Two eggs your way, bacon, pommes tots, English muffin or toast with fruit jam. Served with grapefruit and kiwi.

**Quiche\*** \$13.99  
Ask about our artisanal quiche of the day! Our homemade quiche is served with our chopped veggie salad.  
\*Ingredients change weekly\*

\*ITEMS MADE IN HOUSE BY  
FRENCH PASTRY CHEF FRANCOIS-XAVIER\*

**Carrot Cake** \$7.99 (V)

**Cheesecake** \$7.99 (V)

## CRÊPES

*Hot Crêpes, Made to order.*

**Fondue Crêpe** \$15.99 (V)

As in Switzerland, French gruyère melted with a dash of Pedro Ximenez sherry wine to create a subtle cheese delicacy. Garnished with raisins, 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** \$13.99 (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** \$17.99 (V)

Mild and delicious creamy Brie, with thinly sliced green apple and slightly spicy yet sweet mango chutney that blends beautifully.



## DESSERT & SWEET CRÊPES

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

**Strawberry Crêpe** \$11.99  
Always fresh, drenched in crème fraîche & sugar. (V)

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

**Nutella Crêpe** \$12.99  
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)

# SASHA'S ON SHAW

## SANDWICHES

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

### Grilled Gourmet Cheese Panini \$10.99 (V)

Melted Appenzeller, Comté, 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 \$14.99

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

Add fontina cheese \$2.49

### Oven Roasted Chicken Salad Sandwich \$11.49

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 \$18.99

Lightly sautéed crab cake served on a toasted croissant with a side of crème fraiche, and capers, lettuce, tomato, and red onion.

### Turkey and Appenzeller Sandwich \$14.49

Premium turkey breast sliced thin and topped with a slice of flavorful Swiss Appenzeller cheese, served on a toasted croissant, with sides of lettuce, tomato, red onion, and mustard-mayo.

### Volpi Salami and Fontina Sandwich \$12.49

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 with pecan wood smoked bacon, lettuce, tomato served on toasted Sourdough and a side of mustard-mayo.

### Shaw Burger \$10.99

Our juicy six-ounce beef burger patty, served on a toasted brioche bun. Served with lettuce, tomato, and onion.

Add fontina cheese \$2.49 Add smoked bacon \$2.99

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

## SALAD & SOUP

Served with crostini unless indicated. Add Grilled Chicken \$5.99

### Soup du Jour

Bowl \$8.49 / Cup \$5.49

### Chopped Veggie Salad

Small \$9.99 / Large \$15.99 (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 \$9.99 / Large \$15.99 (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 \$19.99 (GF\*)

Smoked Idaho trout served over a bed of mixed greens, pine nuts, red onions, lemon, vinegar, Extra Virgin Olive Oil, and crème fraiche to finish.

### Crab, Avocado and Asparagus Salad \$21.99 (GF\*)

Imperial crab meat, avocado, and grilled asparagus on mixed greens, with a drizzle of white balsamic vinegar.

## A LA CARTE

Cup of Soup \$5.49

Sautéed Spinach \$5.99

Sautéed Squash & Zucchini \$4.99

Sautéed Mushrooms \$4.99

Sautéed Brussels Sprouts \$4.99

Mashed Potatoes \$4.99

Sweet Mashed Potatoes \$4.99

Housemade Pommes Tots \$4.99

Sliced Baguette & Olive Oil \$3.99

\*Side Chopped Veggie Salad \$4.99

\*Side Greek Salad \$4.99

\*only with sandwich

Parties of 8 or more will have a 22% service fee applied, and will be presented as one check. Equal payments may be applied.  
[www.SashasWineBar.com](http://www.SashasWineBar.com). May 23 2026

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.