

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

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

Carrot Cake \$8.99 (V)

Cheesecake \$8.99 (V)

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 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 \$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.

DESSERT & 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)



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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

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 fraîche, 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.

SALAD & SOUP

Served with crostini unless indicated. Add 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.

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 Pommes Tots \$6.99 (7pc)

Sliced Baguette & Olive Oil \$3.99

*Side Chopped Veggie Salad \$5.99

*Side Greek Salad \$5.99

***only with sandwich**

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% service fee applied, and will be presented as one check. Equal payments may be applied.
www.SashasWineBar.com. July 10, 2026

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