

SASHA'S

ON DEMUN

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 \$16.99 (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 \$22.99

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)

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SANDWICHES

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

Caprese Sandwich \$13.99 (V)

Companion baguette with layers of vine-ripe tomatoes, fresh mozzarella, and fresh basil.

Veggie Burger \$10.99 (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. Add fontina cheese \$2.49

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. 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 \$20.99

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 \$14.99

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.

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

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 \$21.99 (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

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 May 23, 2026

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