

# 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~

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

*Ask about our daily, rotating desserts! Prices vary*

**Carrot Cake** \$7.99 (V)  
**Cheesecake** \$7.99 (V)  
**Chef's Chocolates** \$7.99  
Dark chocolates, assorted flavors available.  
5 pc /order

## CRÊPES

*Hot Crêpes, Made to order.*

**Fondue Crêpe** \$16.99 (V)

As in Switzerland, French gruyère melted with a dash of Ximenez sherry wine to create a subtle cheese delicacy. Garnished with raisins, walnuts, and dried apricots.

**Smoked Salmon and Trout Crêpe** \$22.99

We shamelessly brag about the smoked trout and salmon, mixed into 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! (V)

**Crêpe Amy** \$14.99  
Dark chocolate chips melted with a shot of Grand Marnier. (V)

# SASHA'S ON DEMON

## SANDWICHES

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

### Caprese Sandwich \$13.49 (V)

House made Tomato Basil-baked baguette, served with freshly sliced tomato, fresh Mozzarella cheese, basil, balsamic glaze, and sides of mustard-mayo.

### 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 fraîche, 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 fraîche 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.

## ALA 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](http://www.SashasWineBar.com). August 24 2025

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