

# SASHA'S ON DEMON

## 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** \$17.99 (GF\*)

Thinly sliced Volpi prosciutto, shaved Parmigiano, EVOO & balsamic reduction drizzle, crostini, & mustard-mayo.

### **Pâté Plate** \$14.99

Creamy duck liver pâté, served with cornichons, pickled veggies, and crostini.

### **Smoked Salmon Dip** \$14.99 (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** \$19.99 (GF\*)

Our trout is caught in Idaho and gently smoked. Served with crostini, diced red onion, lemon wedge, capers, and crème fraîche.

### **Hummus and Pita** \$11.99 (GF\*/V\*)

Drizzle of EVOO 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** \$12.99 (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** \$9.99 (V)

### **Pepperoni** \$12.99

### **Grilled Mushroom and Crumbled Bacon** \$12.99

### **Prosciutto and Green Apple** \$15.99

Extra Virgin Olive Oil infused with roasted garlic, mozzarella, prosciutto and thinly sliced green apple.

### **Pesto** \$15.99 (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** \$14.99 (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** \$13.99 (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** \$17.99 (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. Served with French bread.

### **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\*** \$25.99 (GF\*/V)

White Appenzeller, Alp Blossom, Chällerhocker  
*Rich & complex flavor profile as nutty, fruity, and earthy*



## 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.

## HOT PLATES

### **Crab Cakes Plate** \$22.99

Two crab cakes served over mixed greens, with a drizzle of crème fraîche, capers, diced red onions, and lemon.

### **Grilled Tenderloin Steak\*** \$35.99 (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.

### **Baby New Zealand Lamb Chops\*** \$32.99 (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.

# SASHA'S ON DEMUN

## 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 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

## 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

## 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 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.



## DESSERTS & 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)

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

**Cheesecake \$7.99 (V)**

**Carrot Cake \$7.99 (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% 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