

BRUNCH FEATURES



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

CRÊPES Mouthwatering Hot Crêpes, Made to order.

Fondue Crêpe \$15.99 (V)

As in Switzerland, we use Swiss raclette and French gruyère melted together with a dash of sherry to create a subtle cheese delicacy. Garnished with raisins, walnuts, and dried apricots.

Smoked Salmon and Trout Crêpe \$19.99

We shamelessly brag about the smoked trout and salmon, mixed into a crispy crêpe with crème fraîche. Garnished with capers and red onions.

Veggie Crêpe \$13.99 (V)

Fresh sautéed seasonal 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 (a very creamy Brie) \$17.99 (V)

Mild and delicious, with thinly sliced green apple and mango chutney that blend 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 and sugar. (V)

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

Nutella Crêpe \$12.99 Hazelnut cocoa spread. Fruit options: add banana, strawberry, or both! (V)

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

Carrot Cake \$7.99 (V) **Ask about our daily desserts, prepared by our French pastry chef! Prices vary**

SALADS

Served with crostini unless otherwise indicated. Salad Add-ons: Chicken \$5.99 / Smoked Salmon Filet \$14.99

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.

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 lemon juice 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 zest, 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.

SANDWICHES

Sandwiches are served with our house made Pommes Tots, or sub a Chopped Veggie Salad or Greek Salad

Four Gourmet Cheese Grilled Panini \$12.99 (V)

Swiss raclette, Italian fontina, French gruyère, and Spanish manchego melted with tomato on crisp sourdough bread. Served with a side of mustard-mayo.

Hot Roast Beef Brisket Sandwich \$15.99

Tender, shaved roast beef brisket soaked in au jus on grilled French bread. Add fontina cheese \$2.99

Oven Roasted Chicken Salad Sandwich \$13.99

Oven roasted chicken breast diced with chopped green apples, walnuts, red onion, and dried cranberries in light mayo dressing served on a toasted croissant.

Sautéed Crab Cake Sandwich \$22.99

Lightly sautéed crab cake served on a toasted croissant with a side of crème fraîche.

Turkey and Appenzeller Sandwich \$16.49

Premium turkey breast sliced thin and topped with a slice of flavorful Swiss appenzeller cheese, served on a toasted croissant with a side of mustard-mayo.

Volpi Salami and Fontina Sandwich \$14.99

Volpi's Chianti salami served on a lightly toasted French baguette with Italian fontina cheese, light balsamic vinegar and extra virgin olive oil and a side of mustard-mayo.

Veggie Burger \$12.99

House-made veggie burger with mushrooms and black beans, served on a toasted Companion brioche bun. Add fontina cheese \$2.99

Brie BLT \$15.99

Melted Brie with pecan wood smoked bacon, lettuce, tomato served on toasted Sourdough and a side of mustard-mayo. Add an egg! \$1.99

GF: Gluten Free / GF*: Can be Gluten Free
V: Vegetarian / V* Vegetarian, and can be Vegan / V+ Vegan
www.SashasWineBar.com 11/18/24

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