

CRÊPES

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 Ximenez 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 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 (a very creamy Brie) \$17.99 (V)

Mild and delicious, 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 and sugar. (V)

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

Nutella Crêpe \$12.99 Hazelnut cocoa spread. Add banana, strawberry, or both! (V)

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

Hank’s Carrot Cake \$7.99 (V)

Hank’s Rotating Cake \$8.99 (GF*/V)

GF: Gluten Free / GF*: Can be Gluten Free

V: Vegetarian / V* Vegetarian, and can be Vegan / V+ Vegan

www.SashasWineBar.com

7/13/24

COLD PLATES

Dorchester \$20.99 (GF*)

Two cheeses: Cotswold (ENG) & Manchego (SP), and two Volpi cured salami: Italian Chianti wine & pepper-encrusted Genoa. Served with cornichons, mustard, crostini.

Charcuterie Plate \$16.99 (GF*)

Three Volpi cured salami: Italian Chianti wine, pepper encrusted dry-cured Genoa, and aged spicy Soppressata salami. Served with cornichons, mustard, and crostini.

Volpi Prosciutto Plate \$17.99 (GF*)

Thinly sliced Volpi prosciutto made in St. Louis. So good, it’s exported to Italy! Served with shaved Parmigiano, Extra Virgin Olive Oil & balsamic reduction drizzle, crostini, and mustard-mayo.

Pâté Plate \$14.99

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

Smoked Salmon Plate \$19.99 (GF)

A succulent, mildly smoked salmon fillet, different from Lox, served with diced red onions, lemon wedge, capers, and crème fraîche.

Smoked Trout Plate \$19.99 (GF)

Equally as tasty as the Salmon, our trout is caught in Idaho and gently smoked. Served with diced red onion, lemon wedge, capers, and crème fraîche.

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

Drizzle of Extra Virgin Olive Oil topped with paprika, Greek feta, kalamata olives
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 cherry tomatoes, red onion, basil, drizzled with a balsamic glaze and topped with parmesan.

CHEESE PLATES & SPREADS

Cheese plates served with crostini, dried fruit & walnuts. Honeycomb, pear and plum slices also accompany the Alpine, French, and Spanish cheese plates.

World Tour \$26.99 (GF*/V)

Take a holiday with five delicious cheeses from around the world. Triple Crème Brie D’affinois (FR), Taleggio (IT), Cotswold (ENG), Manchego (SP), Gjetost (NOR).

Alpine Peaks \$20.99 (GF*/V)

Three outstanding cheeses from the Alps. Raclette, Appenzeller and Comté.

French Tickler \$22.99 (GF*/V)

Triple Crème Brie D’affinois, P’tit Basque, St. André, Roquefort Bleu.

Tres Quesos \$18.99 (GF*/V)

Mahón, Manchego, and Murcia (drunken goat)

Summer Goat Cheese \$15.99 (GF*/V) Whipped goat cheese and beet spread, topped with mango chutney, and served with toasted French bread.

SALADS & SOUP

Salad Add-Ons: Chicken \$5.99 / Smoked Salmon Filet \$14.99

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 \$19.99 (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. Served with crostini.

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. Served with crostini.

FLATBREAD PIZZAS

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 \$12.99 (V)

Classic Margherita with Extra Virgin Olive Oil and mozzarella, covered in fresh basil and vine-ripe tomatoes.

Grilled Veggie \$14.99 (V)

Grilled zucchini, squash, red and yellow peppers, onion, asparagus, and mushrooms, with house-made red sauce and mozzarella.

SANDWICHES

Sandwiches are served with our house made pommes tots.

Grilled Gourmet Cheese Panini \$12.99 (V)

Melted with tomato on crisp sourdough bread. Served with a side of mustard-mayo.

Veggie Burger \$12.99 (V)

House-made black bean veggie burger, served on a toasted Companion brioche bun. Served with lettuce, tomato, red onion, and sides of 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. Add fontina cheese \$2.49

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 \$16.99

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 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 \$15.99

Melted Brie with pecan wood smoked bacon, lettuce, tomato served on toasted Sourdough and a side of mustard-mayo.

Wagyu Burger \$19.99

Grilled 6 oz patty, served on a toasted Companion brioche bun. Served with lettuce, tomato, red onion, and sides of mustard-mayo and ketchup.

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

HOT PLATES

Crab Cakes \$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 a purée of parsnip and cauliflower, and baby rainbow carrots.

Baby New Zealand Lamb Chops* \$32.99

Four seared marinated baby lamb chops, served on top of a chilled mint chimichurri couscous.

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