

## 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, and grapefruit.

### **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, and grapefruit.

### **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, and grapefruit.

### **Basil & Eggs\*** \$10.99 (GF\*)

Scrambled eggs with basil and cream cheese. Simple but delicious. Served with pommes tots, English muffin, bacon, and fresh fruit.

### **Eggs Your Way\*** \$11.99 (GF\*)

Two eggs your way, bacon, pommes tots, English muffin, or toast with fruit jam.

### **Quiche\*** \$13.99

Ask about our artisanal quiche of the day! Our house made 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 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

Served with our house made pommes tots, or substitute a small 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** \$19.99

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

## **Turkey and Appenzeller Sandwich** \$15.49

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.

## **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

## **Shaw Burger** \$13.99

Our six-ounce beef burger patty, served on a brioche bun. All burgers come with lettuce, tomato, and onions.

- Double patty: \$4.99
- Add Sautéed Onions or Jalapenos: \$.49
- Add Sautéed Mushrooms: \$.99
- Add Fontina Cheese \$2.99
- Add Smoked Bacon or Egg Your Way: \$1.99
- Add Avocado: \$3.99

[www.SashasWineBar.com](http://www.SashasWineBar.com) 12/20/24

GF: Gluten Free / GF\*: Can be Gluten Free / V: Vegetarian / V\* Vegetarian, and can be Vegan / V+ Vegan

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