



visit us online at www.grandcentralbakery.com

BREAKFAST

Served Monday – Friday until 11 a.m - Saturday all day

We are proud to serve eggs from Sky Valley Farm's pasture-raised hens, as well as bacon & sausage from healthy, humanely raised animals.

All breakfast sandwiches are available with house-made tomato relish and butter & jam on the side.

Bacon Egg Bolo	\$7.75
Crisp bacon and an over easy egg* on a toasted Grande Bolo Roll.	
Bacon Egg Croissant	\$7.75
Crisp bacon and an over easy egg* on a toasted Croissant.	
Cheddar Egg Biscuit	\$6.00
A fluffy buttermilk biscuit with a scrambled egg and melted cheddar cheese.	
Sausage Egg Biscuit	\$7.00
A fluffy buttermilk biscuit with a scrambled egg and house made sausage patty.	
The Basic	\$4.50
Begin with a pasture-raised egg* cooked the way you like it & your choice of Bolo roll, buttermilk biscuit, potato bun or toast.	
Add Beecher's Flagship or Swiss cheese	\$1.50
Add house-made pork sausage	\$2.50
Add Beeler's Bacon	\$3.35

** Our friends at the health department would like you to know that undercooked egg products can be a health risk.*

SEASONAL SALADS & SIDES

Kale Caesar – Fresh kale with a vegetarian Caesar dressing and toasted parmesan bread crumbs. **\$3.10 side**

Side Salad – Fresh mixed salad greens with white wine vinaigrette. Served with a roll. **\$3.50 side**

Chicken Tahini Salad– Roasted and diced Mary's chicken, celery, carrot, red cabbage, raisins, and fresh mint tossed with a lemony tahini dressing on lightly dressed salad greens. **\$9.75 bowl**

SEASONAL SANDWICHES

Reuben- Our house-cured corned beef, swiss cheese, pickled cabbage slaw, and 1,000 Island dressing grilled on Sour Rye. **\$10.60**

Green Goat- Gothberg Farms chevre, sliced and marinated beets, arugula, and red onion-red wine vinaigrette on Semolina Baguette. **\$9.35**

CLASSIC SANDWICHES

All Grand Central sandwiches begin with our slow-fermented, hearth-baked breads using flour grown & milled in the Northwest. All sandwiches are made to order with high quality local & sustainable ingredients. We serve only 100% antibiotic-free, humanely raised meats & use local produce in season.

Check out our seasonal salads & sides or add your choice of Kettle chips & a cookie for \$3.00.

Veggie Grinder - Havarti and parmesan, avocado, sweet onion, pickled peppers, lettuce, vinaigrette & a touch of mayo on a Seeded Demi Baguette. **\$8.95**

Turkey & Chutney – House-roasted Diestel turkey breast, Havarti cheese, lettuce, mayonnaise & Grand Central cranberry chutney on Como. **\$9.15**

The Blue Ribbon - Thinly sliced roast beef, pickled red onions, fresh salad greens, and plenty of blue cheese mayo on a toasted Potato Bun. **\$9.25**

Basil Egg Salad – Egg salad with sundried tomato mayonnaise, fresh basil, sweet onion & lettuce on Calamata Olive. **\$7.75**

Tuna Salad – Line-caught Pacific albacore tuna with capers, crunchy celery, sweet onion, fresh herbs, extra virgin olive oil, lemon, mayonnaise & crisp lettuce on Peasant. **\$8.95**

Peanut Butter & Jelly – Crunchy natural peanut butter & Glenmore Farms jam on whole-grain Campagnolo. **\$4.40**

The Turkey Deluxe – House-roasted Diestel turkey breast, crisp bacon, Swiss cheese, sweet onion, lettuce, Dijon mustard & mayonnaise on Whole Wheat. **\$11.50 Available grilled**

Ham & Swiss – Northwest-raised ham & Swiss cheese served French-style with lightly salted butter, Dijon mustard & lettuce on a Demi Baguette, or German-style with honey mustard, mayonnaise & lettuce on Sour Rye. **\$8.75 Available grilled**

Tuna Melt – Our delicious line-caught albacore tuna salad with melty cheddar on Sourdough. **\$9.25**

Salami Grinder – Salami, parmesan, sweet onion, Mama Lil's pickled peppers, lettuce, vinaigrette and a touch of mayo on a Demi Baguette
* Available as a Grab'n'Go at Pioneer Square and Eastlake cafes only. **\$8.75**

Grilled Cheese – Havarti cheese with a touch of mayonnaise on Como. **\$5.75**

Add avocado	\$1.55	Add Mama Lil's peppers	\$1.30
Add house-roasted meat	\$2.15	Add Beelers Pure Pork bacon	\$3.35