



RUSTIC BREADS

Grand Central Rustic Breads are created in the style of European country breads and baked to a crusty perfection in our hearth ovens. They owe their unique flavor and texture to the use of natural starters, minimal yeast, and a long, slow rise. Baked fresh each day, Grand Central loaves are perfect as table bread, sliced for sandwiches, or toasted for the next day's breakfast.

As much as possible, Grand Central Bakery relies on local vendors to provide us with our quality ingredients. Our Rustic Breads include the following:

- The bulk of our **unbleached wheat flour** is milled in Black Foot, Idaho and is sent on a train courtesy of **Pendleton Flour Mills**.
- Our **whole wheat flour** is from **Shepherd's Grain Cooperative**, a Food Alliance Certified group with lands in Oregon, Washington & Idaho.
- **Fairhaven Organic Flour Mill** from Bellingham, Washington provides our **cornmeal**.
- Our **honey** comes from **Kraus Honey Company**, Hood River, Oregon.
- And **Deep Roots Farm** located in the heart of the Willamette Valley between Corvallis and Albany, Oregon provides our **potatoes**.

Calamata Olive- A sourdough studded with Calamata olives and fresh rosemary, this loaf compliments hearty tomato based pasta dishes. With a substantial golden crust and open, moist interior, Grand Central's Olive loaf has become our most popular specialty bread. Made with unbleached flour, filtered water, sour starter, Calamata olives, salt, fresh rosemary.

Campagnolo- Dark, moist and mildly sweet, the Campagnolo contains coarse wheat and rye flours combined with an eight-grain cereal. This hearty loaf is great for sandwiches. Made with unbleached flour, filtered water, preferment, whole wheat flour, rye flour, yellow polenta, rolled barley, millet, rice bran, wheat germ, flax seed, sunflower seeds, rolled wheat, rolled oats, honey, salt, yeast.

Ciabatta - Grand Central's Ciabatta features a tender, porous interior surrounded by a crisp, floury crust. The open interior and nutty flavor make it a great table bread, perfect for sopping up the last bits of a delicious sauce. Made with unbleached flour, filtered water, preferment, salt, yeast.

Como Loaf- As one of the Northwest's original artisan loaves, Grand Central's Como fueled a bread revolution in Seattle back in 1989. Now a daily staple in many homes and restaurants, Grand Central's Como is our most versatile rustic bread. Perfect either as table bread or sliced for sandwiches, the Como is an Italian-style white with a golden, nutty crust and chewy interior. Made with unbleached flour, filtered water, preferment, salt, yeast.

Over, please ----->

Grand Central Sourdough - This loaf features a chewy interior honeycombed with irregular holes surrounded by a crisp crust. Sourdough is great with a hearty stew or a thick chop, and makes a great tuna sandwich. Made with unbleached flour, filtered water, sour starter, salt.

Peasant Levain- A high percentage of whole grain flour combined with the beautiful dark crust lends the Peasant Levain an earthy, complex flavor and aroma that complements a wide range of foods. Naturally leavened, the interior is open, moist and perfectly sour. Its incredible keeping qualities make it perfect to use for several days as table bread and then toast! Made with unbleached flour, filtered water, Shepherd's Grain whole wheat flour, flakey rye meal, salt, levain (preferment).

Rustic Baguette- A bit of malt adds a wonderful nutty flavor to this hand-formed baguette. Dipped in olive oil or slathered with butter the baguette is classic table bread delicious with any meal. The Rustic Baguette's crisp crust holds up perfectly for fondue and French Dip sandwiches. Made with unbleached flour, filtered water, malt, yeast, salt.

Petite Baguette - Grand Central's take on a classic French baguette, with a thin crust, open crumb and a delicious nutty flavor. Made with unbleached flour, filtered water, preferment, salt, yeast.

Seeded Petite Baguette - Our Petite Baguette rolled in a fragrant seed mixture. Made with unbleached flour, filtered water, preferment, poppy, sesame & fennel seeds, salt, yeast.

Sour Rye - Roasted caraway makes this sourdough a great companion to pastrami or roast beef. Made with unbleached flour, rye flour, whole-wheat flour, filtered water, sour starter, caraway seeds, molasses, salt.

Yukon Gold Potato - Grand Central's Yukon Gold Potato has the earthy sweetness of roasted Yukon Gold potatoes balanced by a tangy hint of sour and a thin, soft crust. This moist and tender loaf has an open interior perfect with roasted chicken and rich gravy. Made with unbleached flour, whole wheat flour, yellow potatoes, filtered water, sour starter, salt, yeast.

The Goldendale - A traditional sandwich loaf flecked with whole wheat flour. Rich with milk and honey, this is the loaf your Grandma used to make, only better. A favorite with kids, The Goldendale was created with PBJ's and grilled cheeses in mind. Made with unbleached white flour, whole wheat flour, filtered water, preferment, milk, honey, canola oil, salt, yeast.

The Goldendale Wheat - A hearty whole wheat version of our Goldendale Sandwich loaf. Made with unbleached white flour, coarse whole wheat flour, filtered water, preferment, milk, honey, canola oil, salt, yeast.

Stop by a neighborhood Grand Central Bakery or visit us on the web at
www.grandcentralbakery.com.

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