



HANDMADE PASTRY

Grand Central breakfast pastries and desserts are baked fresh each day from scratch. Each product begins with simple, basic ingredients that are transformed by our skilled bakers into boldly flavored treats to enjoy for breakfast, as a mid-day treat or a lovely dessert. By sticking to traditional methods, our bakers create rustic baked goods with delicate texture and abundant flavor. We always begin with the highest quality ingredients possible and make every effort to buy local fruits and berries in season. There are absolutely no artificial sweeteners, flavorings, shortenings, or preservatives.

Enjoy all Grand Central pastries fresh from our Cafes or take them home to enjoy the next day. Store pastries in a paper bag or box and refresh in 325 degree oven for 10-15 minutes.

DESSERTS AND TREATS

Grand Central Chocolate Cake- Our devilishly dark chocolate cake is a bakery favorite. Enjoy a slice of Bundt cake in our café or take home a Kugelhoppf to share with friends or family.

Vanilla Velvet Cake- This cake is a classic! Moist and tender with a sweet vanilla glaze, you will think you are eating the best donut you ever had. This is a great cake eaten alone, but also is very well suited for your own embellishment. Add chocolate sauce, a fruit reduction, or fresh berries.

Seasonal Cake- Share in the whim of the season and expertise of our bakers as they produce a seasonal rotation of delicious cakes. Baked in a long Pullman pan for slicing for a large group or a Kugelhoppf to share with a smaller group.

Fresh Fruit Pie- We use all-butter crust and local fruit to make our hand formed pies delicious and authentic. Please order ahead.

Hand Pies –Flaky and flavorful - look for Apple, Cherry, Rhubarb, or Peach.

Galette- This rustic country tart features our flaky pastry and seasonal fruit fillings.

Frangipan Tart- Flaky pastry filled with almond cream and topped with berries.

Turnover- These are an American classic. Puff pastry filled with a variety of house-made fillings.

Bread Pudding- Made with our own bread, our take on this classic is incomparable.

COOKIES

Large Cookies- We make Oatmeal Chocolate Chip, Oatmeal Raisin, Ginger Molasses and Peanut Butter cookies that are big, chewy and baked fresh daily.

Triple Chocolate Cookie- Chocolate liqueur wafers, semi sweet chocolate, and milk chocolate chips make this unique cookie a chocolate lovers dream.

Biscotti- Traditional almond with anise or spicy ginger, these crispy twice-baked cookies are perfect with a cup of coffee.

Little Cookies- We rotate our selection of tender shortbread cookies, vanilla nut, chocolate, ginger oat, orange nutmeg and more.

BREAKFAST PASTRY

Croissant - Careful layering of European-style butter, slow fermentation and hand forming make a flavorful and flaky version of this classic French pastry.

Danish – We make classic cheese and a specialty danish. Check the case for today's selection.

Almond Croissant- Our classic Croissant filled with almond cream and topped with toasted almonds and powdered sugar.

Chocolate Croissant- Bittersweet Cocoa Noel chocolate encased in a flaky croissant.

Jammer - A fresh, flaky buttermilk biscuit filled with local Glenmore Farms jam.

Scone - A hearty morning pastry studded with dried fruits and toasted nuts.

Irish Soda Bread - Caraway seeds, currants and fresh-grated orange zest make this a tender, not-too-sweet pastry.

Cinnamon Rolls - A Grand Central Classic! Goopy caramelized sugar baked into a multi-grain dough.

Fruit Muffins -We fill our moist and tender muffins with Oregon berries. Look for blueberry, marionberry and raspberry.

Pumpkin Bread - This popular quick bread is moist, rich and fragrant with sweet spices.

Banana Nut Bread- Made with walnuts and fresh banana puree.

Lemon Poppyseed Bread- This light, lemony quick bread has a delicate crumb and zesty flavor.

SAVORY PASTRY

Ham and Cheese Croissant- Smokey Pit Ham, Swiss cheese, and honey mustard twice baked in a flaky croissant. As delicious for breakfast as for lunch.

Savory Galette - These tasty little pies start with flaky pastry and a caramelized onion base and are finished with seasonal toppings. Enjoy alone or as lunch with a salad.

For special events and holidays please place orders ahead of time to ensure we have what you need. For large orders 24 hours notice is greatly appreciated.

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

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