



visit us online at [www.grandcentralbakery.com](http://www.grandcentralbakery.com)

## BREAKFAST

**Breakfast served all day**

We are proud to serve eggs from Champoeg 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.

<b>Bacon Egg Bolo</b>	<b>\$7.65</b>
Crisp bacon and an over easy egg* on a toasted Grande Bolo Roll.	
<b>Bacon Egg Croissant</b>	<b>\$7.65</b>
Crisp bacon and an over easy egg* on a toasted Croissant.	
<b>Cheddar Egg Biscuit</b>	<b>\$5.85</b>
A fluffy buttermilk biscuit with a scrambled egg and melted cheddar cheese.	
<b>Sausage Egg Biscuit</b>	<b>\$6.85</b>
A fluffy buttermilk biscuit with a scrambled egg and house made sausage patty.	
<b>The Basic</b>	<b>\$4.35</b>
Begin with a pasture-raised egg* cooked the way you like it & your choice of Bolo roll, buttermilk biscuit, potato bun or toast.	
Add your choice of cheese	\$1.30
Add house-made pork sausage	\$2.30
Add Beeler's Pure Pork bacon	\$3.30

\*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. **\$3.00 side**

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

**Chicken Tahini Salad** – Roasted and diced Scratch Farms 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 Carman Ranch corned beef, swiss cheese, pickled cabbage slaw, and I,000 Island dressing grilled on Sour Rye. **\$10.50**

**Green Goat** – Portland Creamery chevre, sliced and marinated beets, arugula, and red onion-red wine vinaigrette on Semolina Baguette. **\$9.25**

## 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. **\$8.85**

**Turkey & Chutney** – House-roasted Diestel turkey breast, Havarti cheese, lettuce, mayonnaise & Grand Central cranberry chutney on Como. **\$9.10**

**Basil Egg Salad** – Egg salad with sundried tomato mayonnaise, fresh basil, sweet onion & lettuce on Calamata Olive. **\$7.60**

**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. **\$8.75**

**Blue Ribbon** – Thinly sliced roast beef, pickled red onion, fresh salad greens and blue cheese mayo on a lightly toasted Potato Bun. **\$9.10**

**The Turkey Deluxe** – House-roasted Diestel turkey breast, crisp bacon, Swiss cheese, sweet onion, lettuce, Dijon mustard & mayonnaise on Whole Wheat. **\$11.35 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. **\$8.60 Available grilled**

**Mediterranean Melt** – House-made tomato relish, fresh basil, vinaigrette and melty havarti on Calamata Olive. **\$7.85**

**Tuna Melt** – Our delicious line-caught albacore tuna salad with melty cheddar on Sourdough. **\$9.00**

**Grilled Cheese** – Cheddar & Havarti cheeses with a touch of mayonnaise on Como. **\$5.60**

Add avocado	\$1.50	Add Mama Lil's peppers	\$1.25
Add house-roasted meat	\$2.10	Add Beelers Pure Pork bacon	\$3.30