

BREAKFAST STUFF
served all day

*PECAN PIE WAFFLE- Our house waffle batter baked with toasted pecan bits. Belgian waffle style topped with an egg, served with butter pecan syrup. 8.5

*PLAIN WAFFLE available. 7. Syrups available- butter pecan, coconut, & pure maple.

*BB SANDWICH- Our breakfast sandwich stacked with bacon, tomato chutney, gruyere cheese, arugula, and an over easy egg. Grand Central Brioche Bun. 8.

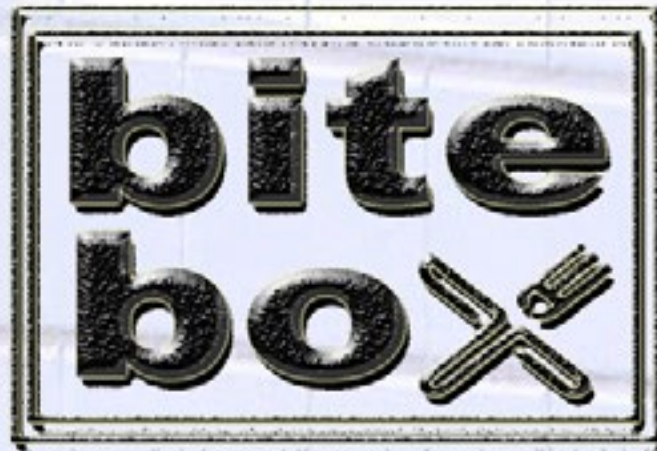
*2 EGG BREAKFAST- 2 eggs your style, potato rosti, & slice of Grand Central Focaccia . 10.
Add meat- chorizo, bacon, or chicken sausage patty. 2.

*SCRAMBLE- 3 eggs, kale, caramelized onions, roasted tomatoes, feta cheese. Potato rosti. 11. (G.F)
Add meat- chorizo, bacon, or chicken sausage patty. 2.

*HUEVOS con CHORIZO- our house chorizo, cheddar cheese, beans, olives, pico de Gallo, sour cream, chimichurri, 2 sunny side eggs, and 2 corn tortillas. 9. (G.F)

*DAILY HASH- served with 2 eggs your style. 12.5

HOUSE GLUTEN FREE GRANOLA- served with Greek yogurt & drizzled honey. 7. (G.F)



LUNCH STUFF

*MILLET GRAIN COBB SALAD- bacon, bleu cheese, tomato, red onion, avocado, romaine, tossed in Sherry Vinaigrette and topped with egg. 12. (G.F)

ROASTED CAULIFLOWER, KALE, CHICKPEA SALAD- tossed with our lemon tahini dressing. 11. (G.F)

BB SMALL HOUSE SALAD- romaine, arugula, pickled red onion, cucumber, roasted red pepper, grape tomatoes. Tossed with house Green Goddess dressing. 6. (G.F)

CHICK a DEE SANDWICH- house chicken sausage meatballs, chimichurri, sliced tomato, arugula, roasted red pepper, garlic aioli. Grand Central Hoagie roll. Side green salad. 12.

*8oz. BURGER topped with BRAISED OXTAIL RAGU- N.W. grass fed beef, sliced tomato, pickled red onion, habanero dill pickle, romaine, chipotle aioli. Grand Central Brioche bun. Side green salad. 12. Add cheese- cheddar, bleu cheese, feta, or gruyere. 1.6 Add bacon. 2.

CAULI SANDWICH- fried cauliflower fritter patty, feta & artichoke spread, arugula, topped with roasted red pepper. Grand Central Brioche Bun. Side green salad. 11. Add bacon. 2

HOUSE SOUP of the DAY-
cup- 3. or
bowl w/Grand Central Focaccia- 6.



SIDES

Potato rostis (2)- 4.

*Side 2 eggs- 3.

Grand Central Focaccia- 1.5

Pico de Gallo- 2.

Habanero dill pickle- .75

Proteins- bacon, chorizo, chicken sausage- 4.

*salmon- 6.

Daily pastries- prices vary

*Seattle Public Health Department warns that a particular menu item is raw or undercooked and that the consumption of raw or undercooked potentially hazardous foods may result in food borne illness.

Bite Box

307 West McGraw St.

Seattle, WA 98119

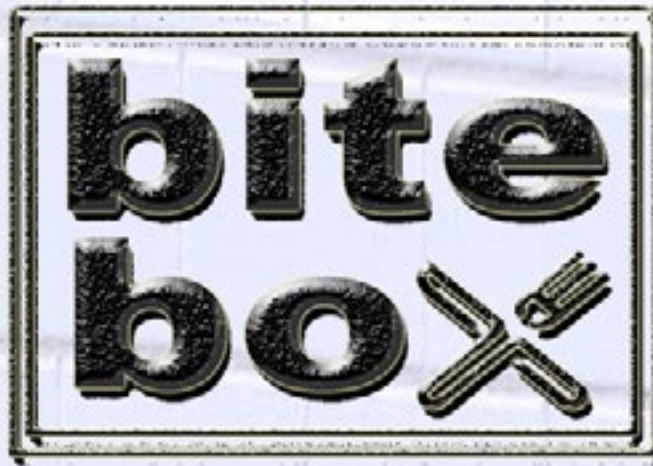
206 708-1213

Wednesday-Friday 8:00 am to 3:30 pm

Saturday & Sunday 9:00 am to 4:00 pm

CATERING AVAILABLE

Sharon@letsgogrub.com



COFFEE DRINKS
FEATURING HEART ROASTERS

ESPRESSO- 3.6

AMERICANO- 3.6

MACCHIATO- 4. espresso marked with milk

CAPPUCCINO- 4.6 6OZ

LATTE- 4.6 / 6.

MOCHA- 6. / 6.6

FRENCH PRESS- 6. / 17OZ

COLD BREW- 4.

*extra shot- 1.6 / non dairy options-
soy or almond .60 / in house chocolate .75 / in house vanilla syrup .60

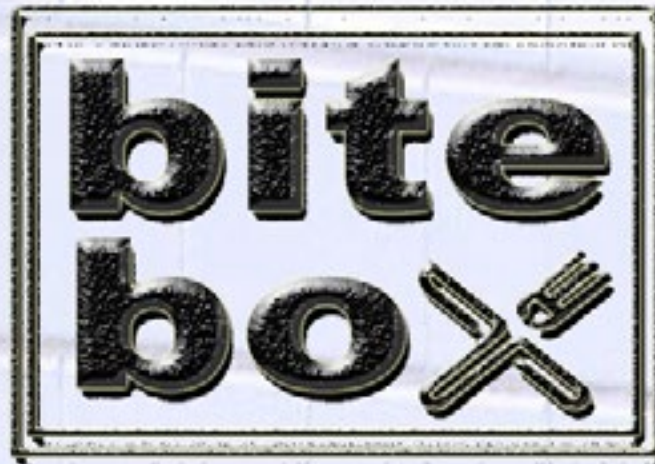
ICED COFFEE DRINKS

ICED LATTE- 4.6 12OZ / 6. 16OZ

ICED AMERICANO- 3.6 12OZ / 3.6 16OZ

ICED MOCHA- 6. 12OZ / 6.6 16OZ

ICED TEA (SEASONAL)- 4. 16OZ



BEVERAGES

HOT CHOCOLATE- 3.5 / 4.
HOT ASSORTED TEAS- 3.
FRESHLY SQUEEZED JUICES- 3, 8oz / 4, 12oz 05 or GRAPEFRUIT
MILK- 2.5 / 3.5
TOPO-CHICO 2.5 sparkling
MEXICAN COKE- 2.75
DIET COKE- 2.
SAN PELLEGRINO- 2.5 flavored

ALCOHOL

MIMOSA- 9.
HOUSE WHITE WINE- 8.
HOUSE RED WINE- 9.
B.B. BUBBLY- 7.
BEER- 6. HILLIARD'S ASSORTED
MICHELADA- 9.
SAKE BLOODY MARY- featuring Seattle Pickle Co. mix- 10.