

MENU

April 15th – 19th

	Monday	Tuesday	Wednesday	Thursday	Friday
FUSION	BBQ Shrimp Noodle Bowl Topped with Cucumber, Cilantro, and Carrot Sticks	Potato & Cheese Pierogis Topped with Caramelized Onions and Bacon	Jerk Chicken Mango Salsa Red Beans & Rice Roasted Sweet Potatoes	General Tso's Chicken Asian Noodles Stir Fried Veggies \$1.50 Egg Roll	Gourmet Grilled Cheese with Tomato Soup
GRILL	*Hamburger *Cheeseburger Veggie Burger Grilled Chicken Sandwich	*Hamburger *Cheeseburger Veggie Burger Meatball Sub	*Hamburger *Cheeseburger Veggie Burger Rye Reuben	*Hamburger *Cheeseburger Veggie Burger Pepper Jack Turkey Burger	*Hamburger *Cheeseburger Veggie Burger
TRATTORIA	Pepperoni or Cheese Pizza Pizza Bagels	Cheese Pizza Pepperoni Pizza Pepperoni & Mushroom Pizza	Cheese Stromboli Pepperoni Stromboli	Cheese Pizza Pepperoni Pizza Meatball Pizza	Pepperoni or Cheese French Bread Pizza
AGAVE	Proteins: Chicken or Beef Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included	Proteins: Chicken or Sofritas Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included	Proteins: Carnitas or Beef Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included	Proteins: Chicken or Blackened Tilapia Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included	Proteins: Chicken or Beef Choice of tacos, burrito, burrito bowl, nachos, or a taco salad Fresh Toppings included
DELI Choices: 100% Wheat, 51% Whole Grain White Bread, Sub Bun, Tortilla, or Salad Meats: Ham, Oven Roasted Turkey, Salami, and Pepperoni. Cheese: Provolone, American, Pepper Jack, Shredded Cheese, and Feta Cheese. Toppings: Romain lettuce, Spinach, Black Olives, Kalamata Olives, Jalapenos, Banana Peppers, Hard Boiled Eggs, Bell Peppers, Onions, Tomatoes, Cucumbers, Croutons, and Pickles. Dressings & Condiments: Chipotle Dressing, Ranch, Honey Mustard, Caesar, Mayo, Balsamic Vinaigrette, and Italian. (Ketchup, Mustard, & Franks Hot Sauce available at registers)					
Nutribar Including but not Limited to: Mushrooms, Tomatoes, Carrots, Broccoli, Onions, Bell Peppers, Cucumbers, Cauliflower, Roasted Beets, Sweet Potatoes, Red Skin Potatoes, Edamame, Romaine, Green Leaf, Spinach, Spring Greens, Wheat Berry, Quinoa, Barley, Flax Seed, Tofu, Assorted Cheeses, Hummus, Assorted Beans, Eggs, Bacon, Composed Salads, Raisins, Dried Cranberries, Fresh Fruits, Sunflower Seeds, Croutons, Pita Chips, Olives, Banana Peppers, Jalapenos, and Assorted Dressings.					
EAT LOCAL Local and /or Organic fruit and vegetable selections available in season. Some fruit and vegetables grown at the high school The Granville Schools Fresh Foods Program proudly serves locally grown foods in cooperation with the following partners: Birds Haven Farm, Finlayson Farms, Shagbark Seed and Mill Co, and Phillip's Meat Processing					

Please discuss any food allergy issues concerning your child with the Executive Chef Jon Harbaugh 740.587.8156 joharbaugh@granvilleschools.org or you can contact Kristen Marcela, RDN, AVI Foodsystems at kmarcela@avifoodsystems.com for assistance

