

# MENU

April 22<sup>nd</sup> – 28<sup>th</sup>

	Monday	Tuesday	Wednesday	Thursday	Friday
FUSION	<b>"Impossible" Sloppy Joe</b> <b>Cole Slaw</b> <b>Green Beans</b>	Teriyaki Chicken Power Bowl Quinoa, Carrots, Edamame, and Pickled Onions	French Toast <b>Sausage Patty</b> <b>Roasted Potatoes</b>	Meatloaf <b>Mashed Potatoes</b> <b>Peas &amp; Corn</b>	Gourmet Grilled Cheese w/ Tomato Soup
GRILL	<b>*Hamburger</b> <b>*Cheeseburger</b> Veggie Burger <b>Grilled Chicken Sandwich</b>	<b>*Hamburger</b> <b>*Cheeseburger</b> Veggie Burger Ham & Swiss	<b>*Hamburger</b> <b>*Cheeseburger</b> Veggie Burger Hot Italian Panini	<b>*Hamburger</b> <b>*Cheeseburger</b> Veggie Burger Patty Melt	<b>*Hamburger</b> <b>*Cheeseburger</b> Veggie Burger
TRATTORIA	Meatball or Vegetarian Marinara Pasta	Cheese Pizza Pepperoni Pizza Meat Lovers Pizza	Cheese Stromboli Pepperoni Stromboli	Cheese Pizza Pepperoni Pizza Spicy Italian 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
<b>DELI</b> 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)					
<b>Nutribar</b> 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.					
<b>EAT LOCAL</b> 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 [jdharbaugh@granvilleschools.org](mailto:jdharbaugh@granvilleschools.org) or you can contact Kristen Marcela, RDN, AVI Foodsystems at [kmarcela@avifoodsystems.com](mailto:kmarcela@avifoodsystems.com) for assistance This institution is an equal opportunity provider



*Fresh*

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