

MENU

May 27th – 31st

	Monday	Tuesday	Wednesday	Thursday	Friday
FUSION	No School	Chef's Choice	Chef's Choice	½ Day No Lunch	No School
GRILL	No School	Chef's Choice	Chef's Choice	½ Day No Lunch	No School
TRATTORIA	No School	Chef's Choice	Chef's Choice	½ Day No Lunch	No School
AGAVE	No School	Chef's Choice	Chef's Choice	½ Day No Lunch	No School
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 jdharbaugh@granvilleschools.org or you can contact Kristen Marcela, RDN, AVI Foodsystems at kmarcela@avifoodsystems.com for assistance



Fresh

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

This institution is an equal opportunity provider