

MENU

May 6th – 10th

	Monday	Tuesday	Wednesday	Thursday	Friday
FUSION	Crispy Tofu with Broccoli Brown Rice	Grilled Bratwurst Peppers & Onions Baked Beans	Breakfast Fluffy Eggs Bacon or Sausage Roasted Potatoes Biscuits	Chicken Gyro Roasted Vegetable Barley Salad	Grilled Cheese with Tomato Soup
GRILL	*Hamburger *Cheeseburger Veggie Burger Grilled Chicken	*Hamburger *Cheeseburger Veggie Burger	*Hamburger *Cheeseburger Veggie Burger Turkey Club	*Hamburger *Cheeseburger Veggie Burger Philly Cheesesteak	*Hamburger *Cheeseburger Veggie Burger
TRATTORIA	Pepperoni or Cheese Pizza Bagels	Cheese Pizza Pepperoni Pizza Hawaiian Pizza	Pepperoni or Cheese Stromboli	Cheese Pizza Pepperoni Pizza Sausage Pepper Pizza	Pepperoni or Cheese French Bread
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



Fresh

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

This institution is an equal opportunity provider