MENU

May $13^{th} - 17^{th}$

Monday	Tuesday	Wednesday	Thursday	Friday
Shredded Chicken Peas & Corn	Loaded Baked Potato with Cheese & Bacon Bread Stick Carrots	BBQ Pulled Pork Sandwich Buttered Corn Creamy Cole Slaw	Grilled Cheese	Pepperoni Stromboli
	Philly Cheese Steak		Tomato Soup	
Spaghetti & Meat Sauce		Pepperoni French Bread Cheese French Bread		Cheese Stromboli
	Shredded Chicken Peas & Corn Spaghetti & Meat	Shredded Chicken Peas & Corn Loaded Baked Potato with Cheese & Bacon Bread Stick Carrots Philly Cheese Steak Spaghetti & Meat	Shredded Chicken Peas & Corn Loaded Baked Potato with Cheese & Bacon Bread Stick Carrots Philly Cheese Steak Spaghetti & Meat Sauce Spaghetti & Meat Sauce BBQ Pulled Pork Sandwich Buttered Corn Creamy Cole Slaw Pepperoni French Bread	Shredded Chicken Peas & Corn Bread Stick Carrots Philly Cheese Steak Spaghetti & Meat Sauce Spaghetti & Meat Sauce Loaded Baked Potato with Cheese & Bacon Bread Stick Carrots BBQ Pulled Pork Sandwich Buttered Corn Creamy Cole Slaw Tomato Soup

Chef's Deli

Available daily is PB&J, House Made Entrée Salad, and Chef's Choice in Deli Sandwich

Eat Local

Daily choices may include fresh fruits and vegetables.

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, Phillip's Meat Processing, and Velvet View Farmstead

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

This institution is an equal opportunity provider

