


MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
			1	2
			MEXICAN	BREAKFAST FOR LUNCH
			Santa Fe Burrito with Ground Beef, Black Beans, Spanish Rice, & Cheddar Cheese, Southwest Spring Mix Salad with Chipotle Ranch Dressing, Grapes, and a Chocolate Pudding Cup	Breakfast Tacos with Scrambled Eggs, Crispy Bacon, Roasted Potatoes, & Cheddar Cheese, Hashbrown with Organic Ketchup, Strawberries, and a Chocolate Chip Cookie
5	6	7	8	9
ITALIAN	SANDWICHES	AMERICAN	MEXICAN	SCHOOL'S CHOICE
Spaghetti Bolognese with Virginia Pasture-Raised Ground Beef, Garlic Breadstick, Caesar Salad with House Caesar Dressing, Banana, and a Snickerdoodle Cookie	Smoked Turkey Bacon Sliders with Fresh Lettuce, Tomato, & Cucumber, Bowtie Pasta Salad, Orange Slices, and a Chocolate Chip Cookie	Cheeseburger Sliders with Fresh Lettuce & Tomato, Hashbrown with Organic Ketchup, Apple Slices, and a Brownie Bite	Build-Your Own Tacos with Ground Beef, Chesse, Lettuce, Tomato, Salsa, & Sour Cream, Roasted Corn & Tomato Salad, Fresh Fruit Medley, and a Chocolate Pudding Cup	Pizza Day
12	13	14	15	16
NO SCHOOL	NO SCHOOL	NO SCHOOL	NO SCHOOL	NO SCHOOL
Have a great summer!	Have a great summer!	Have a great summer!	Have a great summer!	Have a great summer!
19	20	21	22	23
26	27	28	29	30

ABOUT STUDENT LUNCHES BY LOKL GOURMET
 = indicates entrees that are 100% vegetarian

- We use locally-sourced and organic ingredients whenever possible. Fruits and vegetables on the Organic Consumers Association's "dirty dozen" list are always organic. Those that are on their "clean fifteen" list, and thus minimally affected by pesticides, are often, but not always, organic.
- We use local, pasture-raised meats from Virginia, and organic dairy from Trickling Springs Creamery in Pennsylvania.
- All of our dips, sauces, and baked good are made in-house with simple, wholesome ingredients. We do not add preservatives, colorings, or high fructose corn syrup to anything we make.
- This menu is nut-free, but we are not a nut-free facility.