



Farm-to-School – [DOAG](#)
September 30th – October 4th
Proud to produce an 85% CT Grown Hot Lunch

Monday

(RA observes Meatless Monday):

Kale Soup ([Hickories](#))

Fried Green Tomatoes ([Hickories](#))

Mac & Cheese (Cheese from [Arethusa Dairy Farm](#) & [The Farmers Cow](#))

Collard Greens ([Hickories](#))

Tuesday:

Spicy Butternut Squash Soup ([JD Farms](#) & [The Farmers Cow](#))

Roasted Chicken ([Gourmavian Farms](#))

Sweet Corn ([JD Farm](#))

Spaetzle (Made with [The Farmers Cow](#) eggs)

Wednesday:

Chicken Noodle Soup ([Gourmavian Farms](#))

Sliced London Broil ([Simpaug Farm](#))

Garlic Cream Sauce ([The Farmers Cow](#))

Roasted Leeks ([Wild Carrot Farm](#))

Sunchoke-Potato Puree ([Hickories](#) & [Wild Carrot Farm](#))

Thursday:

Corn Chowder ([JD Farm](#) & [The Farmers Cow](#))

Lamb Gyro ([Sepe Farm](#))

Gyro Fixings ([Wild Carrot Farm](#))

Eggplant "Fries" ([Hepworth Farms](#))

Tazziki & Pita*

Friday:

Leek Soup

Pork Chops ([Greyledge Farm](#))

Polenta (dried corn provided by [JD Farm](#))

Roasted Butternut Squash ([Simpaug Farm](#))

Cinnamon Sugar Pop Corn ([JD Farm](#))

****Happy to Support Our Local Farmers Year Round****