Acre Gourmet
Real School Lunch
At The Hamlin School

Acre Gourmet is excited to bring our signature “Real School Lunch” program to The Hamlin School. We offer a delicious and sustainable approach to nourishing community. We look forward to seeing you in the lunchroom. Below are some “basics” of the Real School Lunch Program at The Hamlin School:

10-Week Menu We feature a daily entrée accompanied by seasonal side dishes. The menu covers a 10-week rotation. A few items that are extra popular (such as Niman Ranch Hamburgers, Whole Wheat Quesadillas, and Pizza) are on the rotation twice. We follow seasonality when determining the sides for each meal (in the winter, quesadillas may be accompanied by roasted squash, and in the spring it may be a cucumber salad). Our meals appeal to a broad range of tastes, including many familiar “classics” as well as entrees with international flavors.

Housemade Soups Two house-made soups are served daily. We always offer classic Chicken Soup plus a vegetarian soup option.

Salad Bar Each day there is a selection of fresh seasonal vegetables, both raw and cooked, with a variety of protein options such as eggs, cheese, seasoned tofu, grains, and toasted seeds. We often have an additional prepared salad on the menu, and our dressings are all housemade.

Sandwich Bar Pre-made sandwiches consisting of a variety of basic fillings such as meats and cheese, left unadorned, and accompanied by a variety of condiments.

Seasonal Organic Fruit Each day there is fresh fruit available from 7:30 am – 3:30 pm.

Dessert A house-made dessert is offered once a week (on Friday) including a monthly birthdays dessert.

Beverage Filtered water and Clover Sonoma Organic milk are daily options.

Snack Acre offers a daily well-rounded snack program, supplemented by organic fruit stations throughout the school. The snack menu rotates monthly and includes a variety of healthy options.

Special Diets Many community members have special dietary needs and we work hard to accommodate them in every way. Please let us know if you have a dietary need so that we can be sure to have a version of our offerings available for you that is safe for you to eat. These meals can be picked up daily at the kitchen during meal times. You can also come to the kitchen and ask the chef about the options available to you in the dining room with your dietary considerations in mind.

Is everything organic? We strive to be as sustainable as possible when sourcing ingredients for our community of eaters. Most of the foods we use are certified organic (depending on the season it’s 75-95%). Our vendors that are not ‘certified’ organic have been vetted by us and uphold our food values. If you have questions about a specific ingredient or would like more information, please feel free to contact us.

Have any feedback on our food program? Please write to us directly: emily@acregourmet.com