

Adult Menu | Fall 2026-Spring 2027

	Day 1	Day 2	Day 3	Special Diet Notes
Breakfast		Breakfast Burritos Scrambled Eggs, Sausage Hashbrown Tri-Taters Coffee Cake Fresh Fruit	Omelet Bar BBQ Chicken Wings Cinnamon Rolls Breakfast Casserole Veggie Lasagna Sliced Ham Deviled Eggs Fruit Tray, Cereal Yogurt, and Granola Breakfast & Lunch Beverages + Apple Orchard Punch	Since our kitchen is not an allergen-free kitchen, we cannot guarantee there will be no cross contact in the food we provide. A refrigerator and freezer, microwave, toaster, and toaster oven are provided in the Special Diet Area. The Special Diet Fridge will also have cooked chicken breast, boiled eggs, gluten free bread, yogurt, and gluten free cinnamon bread (for cinnamon roll day) for those with dietary needs only. Gluten Free pasta will be available for the pasta dinner. Please let us know in advance if you would like to use the special diet items listed above so that we can have them prepared for you. Food from a meal served at The Mill may be set aside for a future meal. For additional information please contact Amber Bushey at amberbushey@wolfmountain.org.
Lunch		Pulled Pork Sandwiches Chicken Tenders Sweet Potato Fries Coleslaw --- Chocolate Chip Cookies		Notes: Available at All Breakfasts: whole fruits—apples, oranges, and bananas; oatmeal, yogurt, granola, and cereal packs; water, juice, milk, and almond milk Available at All Lunches & Dinners: full salad bar; whole fruits—apples, oranges, and bananas; water, lemonade, and sweet tea Coffee (decaf and regular), hot chocolate packets, selection of teas, & apple cider packets available at all meals
Dinner	Made-to-Order Pizza Italian Salad Breadsticks --- Apple Pizza Dessert	Tri-Tip BBQ Smoked Chicken Charro Beans Roasted Broccoli Baked Potato + fixings Homemade Bread --- Mint Lasagna		