

2026-2027 BARD COLLEGE DINING GUIDE

Dining is an essential part of the Bard College student experience—providing the fuel students need for academic, social, and athletic success and serving as hubs for building community around the table. This guide will help you make the most of the Bard College dining program so you can enjoy the convenience and variety available. Quality is at the core of what we do, ensuring satisfying meal experiences that are fresh, creative, seasonal, and made-from-scratch. We can't wait to serve you!

DINING LOCATIONS



KLINE COMMONS

Primary dining hall on campus offering a variety of options including entrées from around the world, hand-tossed pizzas, fresh grilled proteins, made-to-order deli, make-your-own salad bar, house-made desserts, fair-trade coffee, infused waters, and more! Diverse and inclusive dining with vegan, vegetarian, halal, and gluten-friendly foods. Thursday Global Cuisine Nights are a fan favorite. Multi-entry access for all-you-care-to-eat dining!

Monday – Friday
7:30 a.m. – 8 p.m.

Saturday & Sunday
10 a.m. – 8 p.m.

Clean Plate

A specialty **allergen-free station** that provides foods free from the top 9 most common food allergens.

Monday – Sunday
11 a.m. – 2 p.m.
5 p.m. – 8 p.m.



365 MARKET

Fuel up fast with a wide variety of *On the Go!* options, snacks, and convenience items. Open 24 hours. Coming soon!



DOWN THE ROAD GRILL

A student favorite dining location, DTR Grill is open through late night! Featuring grilled favorites, customized sandwiches, personal pizzas, and more! Retail store offers house-made grab n' go items, snacks, drinks, and frozen foods.

Monday – Friday
8 a.m. – 12 a.m.

Saturday & Sunday
9 a.m. – 12 a.m.



DOWN THE ROAD COFFEE SHOP

Fresh-brewed organic coffee, teas, refreshers, and frozen blenders at our barista-style coffee shop!

Monday – Friday
8 a.m. – 6 p.m.

Saturday & Sunday
9 a.m. – 6 p.m.



SUSHI AWARSEI AT MANOR HOUSE

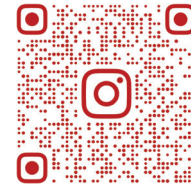
Authentic Asian cuisine by our Local Scene Partner brings additional diversity to dining options on campus! Enjoy a variety of entrées including fresh sushi rolls, poke bowls, and hot Asian cuisine dishes.

Monday – Friday
8 a.m. – 8 p.m.

Saturday & Sunday
12 p.m. – 8 p.m.

SEE WHAT'S COOKING

Follow us on social media to get information about events, meet team members, get a peek behind the scenes, and get information on fun contests and giveaways!



@barddining

Bard College Dining

SUSTAINABLE DINING INITIATIVES

We are committed to supporting sustainability through several key initiatives. We partner with nearby farms, bakeries, and other local businesses to support regional economy and reduce our environmental footprint. Much of our food is sourced locally, within 100 miles of campus, including fresh produce from Bard Campus Farm and Montgomery Place Orchards. Our menu emphasizes plant-forward options to promote health and environmental responsibility.



GREEN TO-GO REUSABLE CONTAINERS

We have a to-go reusable container program to minimize waste and maximize convenience. Please remember to return your dishes to help us reduce our environmental impact!

How it works:

- \$6 cost to join
- Return your used container to be cleaned and receive a clean container or a token to use for later

RESIDENTIAL MEAL PLANS

Students living on campus must choose one of the following meal plans.

ANYTIME ACCESS PLAN

Unlimited access to Kline Commons
\$50 Bard Bucks

19 MEAL PLAN

19 meals per week

Meal Exchange options for DTR and Manor House
\$100 Bard Bucks

14 MEAL PLAN

14 meals per week

Meal Exchange options for DTR and Manor House
\$400 Bard Bucks

10 MEAL PLAN

10 meals per week

Meal Exchange options for DTR and Manor House
\$600 Bard Bucks

COMMUTER MEAL PLAN

4 meals per week + \$230 Bard Bucks

ALLERGENS & PERSONALIZED DINING

We know that dining preferences amongst our campus community are diverse and personal, so we offer a variety of offerings that are vegetarian, vegan, gluten-free, lactose-free, and more at each location and for every meal. All of our menu items are labeled with the top 9 allergens, according to the FDA.



MEAL PLAN TERMS

- Use 1 Meal Swipe per Meal Period
- Up to 3 Meal Swipes per day Monday-Friday
- Up to 2 Meal Swipes per day Saturday-Sunday
- Unused Meal Swipes do not carry over

Meal Periods are the time frames in which to use your Meal Swipe.

Monday – Friday

Breakfast 7:30 a.m. – 10:59 a.m.

Lunch 11 a.m. – 4:59 p.m.

Dinner 5 p.m. – 7:59 p.m.

Late Night 8 p.m. – 12 a.m. (Down the Road Grill only)

Saturday – Sunday

Brunch 10 a.m. – 4:59 p.m.

Dinner 5 p.m. – 12:00 a.m.

Meal Swipe gives you multi-entry access to an all-you-care-to-eat meal at Kline for the Meal Period. Must re-swipe when re-entering servery.

Meal Exchange gives you the option to exchange a Meal Swipe to purchase a bundled meal combo from DTR or Manor House.

Cash Equivalency gives you the option to exchange a Meal Swipe for the cash equivalent of \$6.00 when purchasing menu or retail items at DTR.

Bard Bucks can be used at Kline Commons, DTR Grill, DTR Coffee Shop, or Manor House for meals, snacks, or beverages.

Additional Bard Bucks can be added at any time by logging into your Bard account portal or visiting the Student Account Office.

Unused Bard Bucks will roll over from fall to spring, but expire at the end of the spring semester.

FLEX is an optional tax-free account used similar to a debit card for purchases outside of the board plan at any dining location. Set up and add funds to Flex accounts by contacting the Students Accounts Office.

FAQs

How is the Meal Plan structured?

All students living on campus are required to have a meal plan. Meal Plans for first-year students ensure food security with daily access to dining options. Additional Meal Plan options allow you to select the best plan to keep you fueled for success!

How can we give input or get involved?

We love to hear your comments, cravings, and compliments!

- Participate in our Dining Committee
- Submit a virtual comment card
- Find us in the dining locations

Who can we talk to about food allergens or dietary needs?

We would love to connect with you directly to understand your unique dining needs and preferences, and guide you on how to get the most out of the Bard dining program. Email our team at BardCollegeAll@parkhurstdining.com so we can best support you!

CONNECT WITH US



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Andrew LaValle, Resident District Manager
David J. Reese, General Manager
Jacob Smith, Executive Chef
Danielle Halbert, Director of Operations

Bard DINING