GOOD FOOD. GREAT COMMUNITY.

Hopkins Dining is proud to create a welcoming environment for our guests to meet with one another and dine on made-from-scratch foods.

Good food encourages health and growth, not just physically, but also socially and culturally. We know that a vibrant and healthy community starts with vibrant and healthy meals, and we strive to provide exceptional, world-class food experiences to our guests each and every day. With multiple locations around campus, seasonal and scratch-made menus, and a friendly, engaging staff, Hopkins Dining is proud to contribute our unique skillset to help support the One Hopkins community!

HOURS OF OPERATION

Breakfast: 7-10am  
Lunch: 11am-2pm  
Dinner: 4-7pm

Information on location and meal times should be coordinated with Scheduling & Event Services.

TO-GO MEALS

To-go boxes are an option if your guests do not want to eat in the dining hall or need a quick lunch. Once the box is filled the guest is asked to leave the dining hall. The box is in place of eating in the dining hall.

BOXED MEAL REQUESTS

Does your group have off-campus trips or need a meal exchange due to being unable to come to the dining hall? We can offer boxed breakfasts and lunches for those groups who have scheduled meals in the dining hall, but cannot eat in the dining hall on a particular day. Requests for these meals must be made 4 business days before your pick-up date. These meals are charged against your dining hall counts so these guests are not-permitted to eat in the dining hall where these boxed meals are in place of. For more info on our boxed meals including descriptions and meal options, please scan the QR code to our website.

IMPORTANT INFO/ NOTES

- For the safety of our guests, we do not allow outside food to be brought into our dining rooms at any time.
- Should you have any questions or concern about campus dining this summer, please feel free to contact us at dining@jhu.edu.
DIETARY NEEDS/RESTRICTIONS
Dining with allergies: Hopkins Dining identifies food items that contain any of the top 9 most common allergens. By using special icons and posting ingredients lists online, students may view which food items contain which allergens. In addition to the top 9 allergens, Hopkins Dining also identifies items that contain gluten and coconut. The Hopkins Café dining room is peanut and tree nut free (with the exception of coconut). Those with food allergies/special dietary needs are generally well accommodated in our facilities. Although a wide variety of menu options are offered, recipe information is readily available. All foods are produced in shared kitchens thus cross-contact may occur. Dining with Dietary Preferences: Vegetarian and vegan entrees are available on the daily menu. If the entrée contains animal products, (milk, cheese, eggs, honey) it is denoted as “vegetarian”. Guests who follow a vegan diet should look for foods marked with the vegan icon. Items containing pork and alcohol are noted as well.

It is the responsibility of group leaders to notify Hopkins Dining of the attendees with allergies or special dietary needs to discuss an accommodation plan. Please fill out the form on our website for all dietary needs. Upon arrival, students may meet with the Registered Dietitian if interested.

KOSHER MEAL REQUESTS
We can provide a fresh Mashgiach-sealed boxed Kosher meal to any guest requesting them, but we need to know in advance in order to order them from our Kosher provider. We offer a microwave oven for heating these meals. These meals do incur an additional charge that would be charged to your group with other dining charges. Kosher meal requests need to be made at least a week in advance and can be requested through our website.

1876 DISTINCTION
a culinary experience
Whether you’re ordering lunch for a meeting, planning a reception for 200, or responsible for coordinating a five-course dinner for a visiting VIP, 1876 Distinction Catering offers a complete range of services to ensure your event is an overall success. Our Chefs use humanely sourced products to create healthy and delicious flavors that will elevate your guest experience. Our team can provide the basics you’ll see on our menus, to custom One-of-a-Kind menus to fit your event. Our seasoned staff will execute your vision with exceptional service and taste. Dive into our sustainable standards and diverse menu offerings to discover what makes us uniquely 1876 Distinction, a culinary experience.