

# **White Fence Farm restaurant Allergen Information**

1376 Joliet Road, Romeoville, IL 60446  
630-739-1720

As of 7-22-10 we use Ultra Soy, Zero Trans fat, made with 100% pure expeller pressed Soybean Oil in all our fryers. We have a dedicated fryer for Fish and Shrimp.  
We use Cotton seed oil in the batter for the Corn fritter.

## **MSG is in the Ranch dressing**

At the main restaurant we have a dedicated fryer to separate the frying of Fish & Shrimp, then Chicken, French Fries and Corn Fritters.

The Carryout locations Fry the Fish & Shrimp in the same fryer. They fry the French Fries and Chicken in the same fryer. The Corn Fritter has its own fryer.

## **Those with Allergies to:**

## **Items that should be avoided:**

### **Peanut**

Cheesecake (crust) \_\_\_\_\_

### **Dairy / Lactose / Whey / Milk**

Cottage Cheese, Cheesecake, Malted Chocolate Caramel pie, Dutch Apple pie, Ice Cream, Mashed Potato (Canola oil & BHT), Blue Cheese, Ranch, creamy dressings & sour cream

### **Eggs / Mayo**

Corn Fritters, Fried Fish, Cheesecake, Bean Salad, Cole Slaw, Malted Chocolate Caramel Pie, Tarter Sauce, Blue Cheese dressing  
1000 Island Dressing, Garlic dressing, creamy slaw dressings, Ranch dressing.

### **Wheat/Gluten**

Fried Chicken, Corn Fritters, Fish, Shrimp, Cheesecake, all pies (in crust), French Fries. Steak seasoning has anti-caking agent in it.

### **Sucrose / Fructose**

Red Beets, Bean Salad, Coleslaw, Corn Fritters, Shrimp, Condiments & anything containing sugar. Dutch apple pie& malted chocolate caramel pie. All ice creams and desserts.

Update 9-24-11