

White Fence Farm allergen information

As of 1-31-2020 we use High Oleic Soybean Oil in our fryers. Our high quality oil contains ZERO grams trans fat per serving. We have a dedicated fryer for Fish and Shrimp. We use cottonseed oil in the batter for the corn fritter. **MSG is in the ranch dressing. No peanuts on site.**

Fryers:

At the main restaurant we have dedicated fryer to separate the frying of Fish, Shrimp, Chicken, French fries & Corn fritters.

Carryout locations fry the fish & shrimp in the same fryer. They fry French fries & Chicken in the same fryer. Corn Fritters are fried in their own fryer.

<u>Those with allergies to:</u>	<u>items to avoid:</u>
Dairy/Lactose/Whey/Milk	Cottage cheese, Apple pie, ice cream, mashed potato (canola oil & BHT), blue cheese, ranch, creamy dressings & sour cream.
Eggs/Mayo	corn fritters, fried fish, bean salad, coleslaw, tarter sauce, ALL creamy dressings
Wheat/Gluten	Fried Chicken, corn fritters, fried fish, shrimp, French fries, Steaks (are seasoned with monarch select seasoning salt which does contain less than 2% silicon dioxide to prevent caking)
Sucrose/Fructose	Beets, bean salad, coleslaw, corn fritters, shrimp, condiments & anything containing sugar. Apple pie & all ice creams & desserts.

Gluten free items ok to order: (available at the main rest. only)

Roasted ½ chicken, Broiled fish, baked potato, salad (ask for no croutons). Pork Chop (ask for it to cook fully in foil), Steaks (ask with No seasoning, yet know it is cooked on the broiler where the Monarch seasoning is present & may contain a caking agent as noted above)

DO NOT EAT CORN FRITTERS.