

White Fence Farm Allergen Information

As of 1-31-2020 we use High Oleic Soybean Oil in all 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 fritters. **MSG is in the ranch dressing. No peanuts on site.**

Fryers:

At the main restaurant (dine-in) we have a dedicated fryer to separate the frying of fish, shrimp, chicken, French fries, and corn fritters.

Carryout locations fry the fish and shrimp in the same fryer. The fry French fries and chicken in the same fryer. Corn fritters are fried in their own fryer.

Those with allergies to:

Items to Avoid:

Dairy/Lactose/Whey/Milk

Cottage Cheese, Apple Pit, Ice Cream, Mashed Potatoes (Canola Oil & BHT), Ranch, Creamy Dressings, and Sour Cream

Eggs/Mayo

Corn Fritters, Fried Fish, Chicken Strips, Bean Salad, Coleslaw, Tartar Sauce, ALL Creamy Dressings

Wheat/Gluten

Fried Chicken, Corn Fritters, Fried Fish, Chicken Strips, Chicken Nuggets, Shrimp, Steaks (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 Cream Desserts.

Soy

Chicken Noddle and Broccoli Cheese Soup, Crackers, Mac & Cheese, All Fried Food (as we use soybean oil), Ice Cream, and All Salad Dressings.

Gluten Free items OK to order: (available at main restaurant 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 for no seasoning, yet is cooked on broilers where the monarch seasoning is present and may contain a caking agent as noted above). Ice Cream, Hot Fudge or Strawberry Parfaits. **DO NOT EAT CORN FRITTERS.**