

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

Sucrose / Fructose

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

Update 9-13-11

