



## ***Gluten Friendly Options***

### **Gluten Friendly Pancakes**

Our Gluten Friendly pancakes are made with a batter from Andrea's Fine Foods. They are also free of dairy and peanut oil. This delicious product is prepared locally and is always served on a red plate for your safety. Because this item is produced at a special bakery, it does incur a small additional charge.

#### **Toppings**

Cherry Kijafa Sauce  
Strawberries  
Blackberries  
Blueberries  
Pineapple  
Bananas  
Raisins

#### **In the batter or as toppings**

Hershey's chocolate chips  
Real bacon bits  
Coconut  
Pecans



*Also try our Gluten Friendly Pumpkin Pancakes when in season.*

### **Meats**

All of our meats are prepared gluten friendly. This includes our bacon, sausages, Canadian bacon & ham.

### **Eggs, Omelettes & Hash Browns**

Eggs, Omelettes & Hash Browns are prepared gluten friendly as well.

*Please always inform your server if you are gluten intolerant so that we can ensure your order is prepared free of cross contamination.*





# ***Peanut Allergy Options***

## **Menu Items that DO NOT contain Peanut Oil...**

Apple Pancake

Dutch Baby

Eggs

Crepes

Omelettes

French Toast

Bacon

Sausages

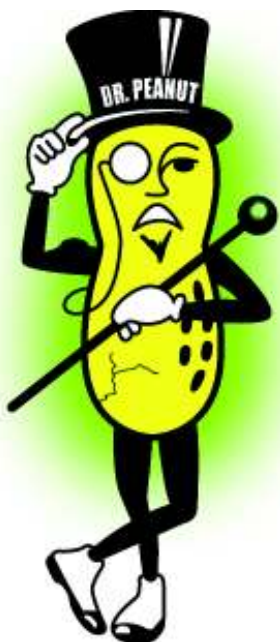
Potato Pancakes

Hash Browns

Toast, Fruit

Yogurt & Oatmeal

...or any of our Gluten Free Pancakes  
(see reverse)



### ***Food Allergy & Anaphylaxis Network (FAAN)***

*"Studies show that most allergic individuals can safely eat peanut oil..."*

We only use a high quality Planters Peanut Oil in our batters.  
The FDA does not consider highly refined peanut oil as a food allergen because it is missing the protein that activates the allergy.

Please always inform your server if you are allergic to peanut oil so that we can ensure your order is prepared free of cross contamination.