



## ALLERGEN MENU

At Short Stack Eatery, we are committed to making the dining experience for every guest, including our guests with food allergies, an exceptional one. That is why we are proud to offer this information to help you make an informed food decision.

The information below details which menu items contain the most common allergens and intolerances, based on the information provided by our suppliers. We work to keep this information as up-to-date as possible, but if you have any questions, just ask!

Because all of our dishes are prepared-to-order, our normal kitchen operations may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of allergens. Items cooked on our griddles present a special risk for cross-contamination, so we've clearly identified those for you.

Our menu items are freshly prepared in our kitchens, which are not free of gluten. Cross-contact with other food items that contain gluten is possible. While we aim to accommodate the dietary needs of our guests, we cannot ensure that these items meet the definition of "gluten-free". Please let our staff know you are avoiding gluten.

When dining with us, please make our staff aware of your allergies so that we can inform the kitchen. That way we can make your dining experience here at Short Stack as enjoyable as possible.

Sincerely,

The SSE Crew

