

ALLERGEN GUIDE

We know many of our valued guests have varying degrees of food intolerances and allergies. To ensure you have a safe experience, please review the following information to assist you with selecting menu options that best fit your individual needs.

We are not an allergen certified kitchen. Because of our reliance on suppliers for accurate information, shared cooking and preparation areas in our kitchens, and cooking procedures, we cannot guarantee that guests with food or beverage allergies may not be exposed through cross contamination. Please understand that we cannot be responsible for any injury, loss, or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages.

Before placing your order, please inform your server if a person in your party has a food or beverage allergy. This guide is updated periodically; we suggest you check back each time you dine with us.

KEY	соммон А								
 Contains x Risk of cross-contamination due to cooking method 	GLUTEN	TREE NUTS	PEANUTS	DAIRY	SOY	EGG	FISH	SHELLFISH	SESAME
SHARES									
Portobello Mushroom Fries	•			٠	•	•			
Charred Cauliflower Hummus	•			•	•	•			•
Parmesan Truffle Fries	x			•					
Regular French Fries	x			х					
Mac & Cheese	•			•					
With Maple Chili Bacon	•			٠					
With Shrimp	•			•				•	
Thick Cut Smoked Bacon									
Pork Sausage									
Portobello Mushroom 'Bake-On'					•				
Sour Cream & Onion Scalloped Potatoes	•			•					
SALADS									
Field Greens Salad				•					
Seasonal Salad		•	•	•	•				
Modern Caesar	•			•		•	•		
Chicken Taco Salad	х			•					
Cobb Wedge				•		•			
GM Chopped Salad				•					
MAINS									
10 oz. New York Steak	x			•					
With Parmesan Truffle Fries	x			•					
With Portobello Mushroom Fries	•			•	•	•			
Turkey Bolognese	•			•					
Lemon Shrimp Pasta	•			•				•	
Maple Pecan Crusted Salmon	•	•	•	•	•		•		
Grilled Chicken Bowl									•
Substitute Falafel	•				•				•
Substitute Shrimp								•	•
Substitute Salmon							•		•
Substitute Steak									•
Soda Pop Baby Back Ribs	•			•	•	•			



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MODERN American EATERY

KEY	COMMON	ALLERGIES							
 Contains x Risk of cross-contamination due to cooking method 	GLUTEN	TREE NUTS	PEANUTS	DAIRY	SOY	EGG	FISH	SHELLFISH	SESAME
SANDWICHES & BURGERS									
Hot Honey Fried Chicken Sandwich	•			•	•	•			
Ribeye Melt	•			•	•	•			
Great Maple BLT	•			•	•	•			
VBLAT	•	Coconut			•				
Falafel Wrap	•	May Contain	May Contain	•	•	•			
Steakhouse Burger	•			•	•	•			
Lettuce Wrapped (No Bun)				•	•	•			
Gluten-Free Bun				•	•	•			
BRUNCH FAVORITES									
Buttermilk Pancakes	•			•	•	•			
French Toast Logs	•	May Contain	May Contain	•		•			May Contain
Chilaquiles	x			٠		•			
Fried Chicken & Doughnuts	•	May Contain		•	•	May Contain			
Smoked Bacon Scramble	•			•	•	•			
Modern American Breakfast	•			٠		•			
With Vegan Eggs and Portobello 'Bake-On'	•	Coconut			•				
Cajun Shrimp Biscuit Benedict	•			•	•	•		•	
'Traditional' Biscuit Benedict	•			•	•	•			
Ribeye Hash	x			•		•			
Pancake 'Pops'	•			•	•	•			
SWEETS									
Maple Bacon Doughnuts	•	May Contain		•	•	May Contain			
Powdered Sugar Beignets	•			•		•			
Birthday Dessert		х		•	х				
KIDS									
Kids' Butter Pasta	•			•					
Kids' Mac & Cheese	•			•					
Kids' French Toast Log	•	May Contain	May Contain	•		•			May Contain
Kids' Chicken Fingers & Fries	•	,	,	х					,
One-Scoop Sundae		x		•	х				