BURGERFI ALLERGEN INFORMATION

BURGERS + CHICKEN	Milk	Egg	Peanuts	Soy	Wheat/Gluten	Tree Nuts	Shellfish/Fish	Sesame Seeds
BurgerFi Burger		X		X	X			PC
BurgerFi Cheeseburger	X	X		X	X			PC
Ultimate Bacon Cheeseburger	X			X	X			PC
Yes, Chef Burger	X			X	X			PC
BBQ Rodeo Burger	X				X			PC
Conflicted Burger	X	X		X	X			PC
The CEO	X	X		X	X			PC
VegeFi® Burger	X	X		X	X			PC
Beyond Burger	X	X		X	X			PC
Vegan Beyond Burger					X			PC
Fried Chicken Sandwich		X			X			PC
Buffalo Chicken Sandwich		X			X			PC
Grilled Chicken Sandwich		X			X			PC
Chicken Tenders	X				X			PC
Original Chicken Wings					X			PC
Sweet Memphis BBQ Chicken Wings					X			PC
Frank's RedHot® Buffalo Chicken Wings				X	X			PC

BOWLS								
Grilled Chicken Caesar Bowl	X				X		X	
Traditional Grilled Chicken Bowl					X			
Buffalo Chicken Tender Bowl					X			
BurgerFi Bowl - Burger	X	X		X	X			
BurgerFi Bowl - Cheeseburger	X	X		X	X			
BurgerFi Bowl - VegeFi®	X	X		X	X			
BurgerFi Bowl - Chicken Tenders	X	X		X	X			
BurgerFi Bowl - Grilled Chicken	X	X		X	X			
BurgerFi Bowl - Fried Chicken	X	X		X	X			
BurgerFi Bowl - Beyond Burger	X	X		X	X			

TOPPINGS								
American Cheese (Slice)	X			X				
Swiss Cheese (Slice)	X							
Pepper Jack Cheese (Slice)	X							
Lettuce								
Tomatoes (Slice)								
Pickles								
Jalapeño Peppers								
Diced Onions								
Grilled Diced Onions								
Grilled Mushrooms								
Haystack Onions					X			
Onion Ring	X				X			
Applewood Bacon								
Fried Egg		X						
Chili				X				
Coleslaw		X						
Fi Sauce		X		X				
Ketchup								
Mustard								
Mayonnaise		X		X				
Garlic Aioli		X						
Truffle Aioli		X						
Memphis Sweet BBQ								
Honey Mustard		X						
Cheddar Cheese Sauce	X							
Ghost Pepper Honey								
Frank's RedHot® Sauce								
Ranch	X	X		X				
Blue Cheese	X	X						
Golden Italian Dressing								
Caesar Dressing	X						X	
Tomato Bacon Jam	X			X				

DOGS								
American Wagyu Beef Hot Dog					X			X
Texas Style Wagyu Beef Hot Dog	X			X	X			X

BUNS								
Potato Bun					X			PC
Hot Dog Buns					X			X
Udi's Gluten Free Bun		X			PC			
Lettuce Buns					PC			

SIDES								
Fresh-Cut Fries - Regular					PC			
Fresh-Cut Fries - Large					PC			
Onion Rings - Regular	X				X			
Onion Rings - Large	X				X			
Cry + Fry	X				X			
Garlic Butter Texas Toast *served with Chicken Tenders	X				X			X

FRY TOPPINGS								
Parmesan + Herb	X							
Chili + Cheese	X			X				
Cheddar Cheese Sauce	X							
Chili				X				
Cajun Seasoning								
Urban Style	X	X						
Truffle Style	X	X						

FROZEN CUSTARD CUPS								
Vanilla	X	X						
Chocolate	X	X						
Swirl	X	X						

FROZEN CUSTARD TREATS								
Cookies + Cream with Oreo®	X	X		X	X			
Strawberry	X	X						
Coffee Mocha	X	X						
M&M's®	X	X	PC					

FROZEN CUSTARD SHAKES								
Chocolate Shake	X	X		X				
Vanilla Shake	X	X		X				
Strawberry Shake	X	X		X				
Coffee Mocha Shake	X	X		X				
Cookies + Cream with Oreo®	X	X		X	X			
Birthday Cake Shake	X	X		X				

FROZEN CUSTARD TOPPINGS								
Caramel Sauce	X							
Chocolate Syrup								
Whipped Cream	X							
Strawberries								
Rainbow Sprinkles				X				
Chocolate Sprinkles				X				
M&M's®	X		PC					
Oreo® Cookies				X	X			

BurgerFi Allergen Information Guide is for individuals with food allergies and lists each menu item as it relates to the FDA's top eight allergens: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat and soybeans. Note that we prepare our foods following procedures to prevent allergen cross-contact, but our products containing wheat, egg, soy and dairy are made in the same kitchen. If you have an allergy, we recommend that you consult with your physician prior to making a decision about whether or not to eat any BurgerFi product.

The accompanying list is compiled based on product information provided by BurgerFi approved food manufacturers. Every effort is made to keep this information current however it is possible that ingredient changes and substitutions may occur before this list is updated. This chart does not include regional or special promotional items as ingredients vary. Individual food items may come in contact with one another during food preparation and is not reflected on this chart. Please notify the store manager if you have a food allergy.

MEAT

The meat we use is the highest form of all-natural. It has never (ever) been administered growth hormones, steroids, antibiotics its vegetarian fed, humanely rassed and 100% genetically certified Black Angus. The only thing in our meat is meat, kosher salt and fresh ground black pepper.

CANOLA OIL

BurgerFi uses Cargill® Canola Oil for all our fresh-cut fries, onion rings, and other fried products. This specific oil has a light, clear and mild flavor. It has a high stability for frying and is low in saturated fat and high in monounsaturated fat.

GLUTEN OPTIONS

The potato rolls we use contain wheat, which is one of the top 10 food allergens. We also manufacture our potato buns in the same plant and production lines as products with sesame seeds. We are proud to offer Lettuce Buns and Udi Gluten Free Buns. If you are highly sensitive and would like us to change our gloves, we would be happy to do that at your request. Additionally, because our team works with hamburger buns all day long, there may be the possibility of cross-contact in our restaurants. **Gluten cross contact will occur in our frying process**. We encourage you to carefully consider your dining choices.

VEGETARIAN OPTIONS

A veggie burger doesn't have to be bland. Our VegeFi® Burger is flavorful and delicious - and not just for vegetarians. BurgerFi has created a plant-based quinoa burger with amazing fresh ingredients: lentils, raw vegetables, caramelized onions and fresh herbs just to name a few. Please note the VegeFi® Burger does contain gluten products.

FAQ

What is a food allergy?
A food allergy is when your body's immune system reacts to a food protein because it has mistaken that food protein as a threat. The food you are allergic to is called a "food allergen." The response your body has to the food is called an "allergic reaction. People can be allergic to any food, but eight foods cause most food allergy reactions in the U.S. They are: milk, egg, peanuts, tree nuts (such as walnuts or pecans), wheat, soy, fish, and shellfish (such as lobster, shrimp or crab).

What is the difference between a food allergy and an intolerance?
Unlike a food intolerance, food allergies involve the immune system and can be life-threatening. With a food allergy, your immune system makes too much of an antibody called immunoglobulin E (IgE). IgE antibodies fight the "threatening" food allergens by releasing histamine and other chemicals. This chemical release causes the symptoms of an allergic reaction. A food intolerance is when your body has trouble digesting a food. It can make you feel badly, usually with an upset stomach or gassiness, but it is not life-threatening. The most common intolerance is to lactose, which is a natural sugar found in milk.

Are allergic reactions serious?
Yes. Allergic reactions can range from mild to very serious. The most dangerous reaction is called anaphylaxis (pronounced an-uh-fil-LAX-is). Anaphylaxis is a severe allergic reaction that happens quickly and may cause death. Anaphylaxis can affect several areas of the body. It can make it hard to breathe and make it hard for your body to circulate blood. The first-line treatment for anaphylaxis is a medicine called epinephrine. Carefully avoiding problem foods is the only way to prevent allergic reactions. Not all reactions are the same. You can still have a life-threatening reaction to your problem food, even if you have never had a serious reaction before. Past reactions do not predict future reactions!

What is cross-contact?
Cross-contact happens when one food comes into contact with another food and their proteins mix. As a result, each food then contains small amounts of the other food. These amounts are so small that they usually can't be seen. Even this tiny amount of food protein has caused reactions in people with food allergies! The term "cross-contact" is fairly new. Some people may call this "cross-contamination."

Why don't we use the term cross-contamination?
Cross-contamination usually refers to bacteria or viruses that get on food and make it unsafe to eat. In cross contamination, cooking the food will lower the chance of a person getting sick. This is not the same with food allergies and cross-contact. Cooking does not remove an allergen from a food! The only way to stop you from having a reaction is to avoid the food and carefully clean anything that came in contact with it using soap and water.

PC = Possible Contact