

BURGERS	Milk	Eggs	Peanuts	Soy	Wheat/Gluten	Tree Nuts	Shellfish/Fish	Possible Sesame Seeds
BURGERFI Burger	X	X			X			X
BURGERFI Cheeseburger	X	X			X			X
VEGEFI Burger	X	X			X			X
Breakfast All Day Burger	X	X			X			X
Conflicted Burger	X	X			X			X
Green Style Burger					PC			
Beyond Burger								
C.E.O	X	X			X			X
Chicken Sandwich	X	X			X			

TOPPINGS	Milk	Eggs	Peanuts	Soy	Wheat/Gluten	Tree Nuts	Shellfish/Fish	Possible Sesame Seeds
Blue Cheese	X							
American Cheese (Slice)	X							
Swiss Cheese (Slice)	X							
White Cheddar Cheese (Slice)	X							
Lettuce								
Tomatoes (Slice)								
Pickles								
Jalapeño Peppers								
Diced Onions								
Grilled Diced Onions								
Sauerkraut								
Grilled Mushrooms								
Onion Ring	X				X			
Hickory Bacon								
Fried Egg		X						
BURGERFI Chili				X	X			
Alternative Style								
BURGERFI Sauce	X	X		X				
Hellmans Mayonnaise		X		X				
Garlic Aioli		X		X				
Dijon Mustard								
Mustard								
Ketchup								
Hot Sauce								
BBQ Sauce								
Cheese Sauce	X			X				
Hashbrown		X						
Fried Avocado		X			X			

DOGS	Milk	Eggs	Peanuts	Soy	Wheat/Gluten	Tree Nuts	Shellfish/Fish	Possible Sesame Seeds
New York Style	X	X			X			X
Texas Style	X	X		X	X			X
Green Style Hot Dog					PC			

BUNS	Milk	Eggs	Peanuts	Soy	Wheat/Gluten	Tree Nuts	Shellfish/Fish	Possible Sesame Seeds
Hamburger Buns	X	X			X			X
Hot Dog Buns	X	X			X			X
Wheat Bun					X			X
Poppy Seed Bun	X	X			X			X
Green Style					PC			

SIDES	Milk	Eggs	Peanuts	Soy	Wheat/Gluten	Tree Nuts	Shellfish/Fish	Possible Sesame Seeds
Fries - Regular								
Fries - Large								
Fries - Bucket								
Onion Rings - Regular	X				X			
Onion Rings - Large	X				X			
Cry + Fry	X				X			

FRY TOPPINGS	Milk	Eggs	Peanuts	Soy	Wheat/Gluten	Tree Nuts	Shellfish/Fish	Possible Sesame Seeds
Parmesan + Herb	X							
BURGERFI Chili + Cheese	X			X	X			
Cheese Sauce	X							
BURGERFI Chili				X	X			
Cajun Seasoning								
Urban Style	X			X				

FROZEN CUSTARD	Milk	Eggs	Peanuts	Soy	Wheat/Gluten	Tree Nuts	Shellfish/Fish	Possible Sesame Seeds
Red Velvet Shake	X	X			X			
Chocolate Shake	X	X						
Vanilla Shake	X	X						
Strawberry Shake	X	X						
Coffee Mocha Shake	X	X					X	
Coke Float	X	X						
Rootbeer Float	X							

CONCRETES	Milk	Eggs	Peanuts	Soy	Wheat/Gluten	Tree Nuts	Shellfish/Fish	Possible Sesame Seeds
Red Velvet Concrete	X	X			X			
Key Lime Concrete	X	X			X			
O.M.C. Concrete	X	X			X			

CUSTARD TOPPINGS	Milk	Eggs	Peanuts	Soy	Wheat/Gluten	Tree Nuts	Shellfish/Fish	Possible Sesame Seeds
Hot Fudge								
Caramel Sauce								
Chocolate Syrup								
Vanilla Syrup								
Whipped Cream	X							
Bananas								
Cherries								
Strawberries								
Colored Sprinkles								
M&M's®	X							
Oreo® Cookies	X	X			X			
Brownie Chunks	X	X			X			
Red Velvet Cake	X	X			X			
Key Lime Pie	X	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 raised and 100% genetically certified Black Angus. The only thing in our meat is meat, kosher salt and fresh ground black pepper.

PEANUT OIL

BURGERFI uses 100% refined peanut oil for all of our hand-cut fries. According to the FDA, highly refined oils such as soybean and peanut oil are not considered allergenic, and therefore are not labeled as such.

COTTONSEED OIL

BURGERFI Delray Beach- West Atlantic Avenue, BURGERFI Coral Springs and BURGERFI West Palm Beach - City Place are using Cottonseed oil instead of peanut oil.

GLUTEN OPTIONS

The potato rolls we use have two of the top 10 food allergens wheat and milk. We also manufacture all our products in the same plant and production lines as products with sesame seeds. Most people wanting to avoid gluten can eat anything we serve except for our burger and hot dog buns. We are proud to offer "green style" which is any menu item wrapped in iceberg lettuce.

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 folks work with hamburger buns all day long, there may be the possibility of cross-contact in our restaurants. We encourage you to carefully consider your dining choices.

VEGETARIAN OPTIONS

A veggie burger doesn't have to be bland. The veggie burger has become flavorful and delicious--and not just for vegetarians anymore. BURGERFI has created a vegetarian quinoa burger with amazing fresh ingredients; lentils, raw vegetables, caramelized onions and fresh herbs just to name a few. Please note this quinoa burger does contain dairy and 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