

SUPPERLAND



ALLERGEN MENU

Welcome to Supperland!

While we do our best to keep high allergen items separate, please remember all our items are made in the same kitchen and cross-contamination can occur. Please talk to our manager about any concerns.

We will do everything we can to give you a delicious meal. Thanks for joining us!



Gluten-Sensitive

Please note: We refer to these items below as gluten sensitive (not gluten-free) because we use gluten in our kitchen and cross-contamination can occur.

Onion Dip
Roasted Oysters*
Raw Oysters*
Shrimp Cocktail
Caviar (ask for no blinis)
Seafood Tower (ask for no creamy mustard sauce)
Charred Wedge
Local Charred Zucchini Salad
Baby Romaine Salad
Ribeye*
Filet*
Wagyu NY Strip*
Herb Gremolata
Wagyu Pot Roast
Roasted Poulet Rouge
Spatchcocked Branzino*
Pork Can Can
Grilled Lobster Tail
Mushroom Risotto
Blackened Onions
Brussels Sprouts
Bone Marrow Broccoli
Charred Whole Carrots
Roasted Corn & Horseradish Salad
Ambrosia Salad
Creamed Spinach
Seasonal Sorbet (when available)

Dairy-Free

Porridge Bread (ask for no butter)
Roasted Oysters* (ask for no butter)
Raw Oysters*
Shrimp Cocktail
Caviar (ask for no crème fraîche, ask for potato chips instead of blinis)
Seafood Tower
Charred Wedge (ask for no bleu cheese / buttermilk dressing)
Local Charred Zucchini Salad (ask for no burrata cream)
Baby Romaine Salad (ask for no goat cheese)
Ribeye*
Filet*
Wagyu NY Strip*
Herb Gremolata
Wagyu Pot Roast
Roasted Poulet Rouge
Spatchcocked Branzino*
Pork Can Can
Grilled Lobster Tail (ask for no butter)
Blackened Onions
Brussels Sprouts
Charred Carrots
(ask for no butter, no goat cheese)
Crispy Smashed Potatoes
Seasonal Sorbet (when available)

Vegan

Please note: You may request any of our on-hand vegetables to be cooked on the grill with olive oil.

Porridge Bread (ask for no butter)

Charred Wedge (ask for no bleu cheese, no dressing, no bacon)

Local Charred Zucchini Salad (ask for no burrata cream)

Baby Romaine Salad (ask for no goat cheese)

Herb Gremolata
Crispy Smashed Potatoes (ask for no sauce, vegan)

Blackened Onions

Brussels Sprouts (ask for plain, vegan)

Bone Marrow Broccoli (ask for no bone marrow butter, vegan)

Charred Whole Carrots (ask for plain, vegan)

Seasonal Sorbet (when available)

Vegetarian

Please note: In our definition of vegetarian, eggs are permitted. Please let us know if you don't eat eggs. You may request any of our vegetables to be cooked on the grill with olive oil.

Porridge Bread
Onion Dip
Brie Bites
Charred Wedge (ask for no bacon)
Local Charred Zucchini Salad
Baby Romaine Salad
Herb Gremolata
Veggie Pot Pie
Crispy Smashed Potatoes
Miso Mac & Cheese
Mushroom Risotto
Blackened Onions
Brussels Sprouts (ask for plain, vegetarian)
Bone Marrow Broccoli (ask for no bone marrow butter, vegetarian)
Charred Whole Carrots
Creamed Spinach
Roasted Corn & Horseradish Salad
Chocolate Chunk Cookies
Cast Iron Cobbler
Blackberry Lime Pie (ask for no gelée)
Breakfast for Dinner Sundae (ask for no bacon, no cornflakes)
Seasonal Sorbet (when available)

Nut-Free

Porridge Bread
Onion Dip
Brie Bites
Sausage Gravy Croquettes
Roasted Oysters*
Raw Oysters*
Shrimp Cocktail
Caviar
Charred Wedge
Local Charred Zucchini Salad (ask for no benne seeds)
Ribeye*
Baby Romaine Salad
Filet*
Wagyu NY Strip*
Herb Gremolata
Wagyu Pot Roast
Roasted Poulet Rouge
Spatchcocked Branzino*
Pork Can Can
Grilled Lobster Tail
Crispy Smashed Potatoes
Miso Mac & Cheese
Mushroom Risotto
Blackened Onions
Brussels Sprouts (ask for no nuts)
Bone Marrow Broccoli (ask for no benne seeds)
Charred Whole Carrots
Roasted Corn & Horseradish Salad
Creamed Spinach
Ambrosia Salad (ask for no nuts / also clarify if you want no coconut)
Breakfast for Dinner Sundae
Strawberry Shortcake
Blackberry Lime Pie (clarify if you want no coconut)
Cast Iron Cobbler (ask for no crumble)
Seasonal Sorbet (when available)



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness. These items can be cooked to order.

