




SAGE takes  
Food Allergies  
seriously.



**SAGE Dining Services**


**SAGE SPOTLIGHT PROGRAM®**  
 •Variety •Balance •Moderation

How to Use This Menu ▾

Breakfast Lunch Dinner << 1/5 >>
Daily Weekly Monthly

**Allergens/Restrictions** ▲

**Allergens**

<b>W</b>	<b>G</b>	<b>E</b>	<b>F</b>	<b>Mi</b>	<b>So</b>	<b>Se</b>	<b>Sh</b>	<b>Mu</b>	<b>P</b>	<b>T</b>	<b>Su</b>
WHEAT	GLUTEN	EGG	FISH	MILK	SOY	SESAME	SHELLFISH	MUSTARD	PEANUT	TREE NUT <small>-NOT INCLUDING COCONUT</small>	SULFITES


**Restrictions**

<b>V</b>	<b>V+</b>
VEGETARIAN	VEGAN

[How to use the allergen filter](#)

SAGE’s registered dietitians maintain the online allergen filter with information for all venues in the United States and Canada.

To use the allergen filter, just click on the allergens/restrictions you want to avoid. Menu items that contain those allergens/restrictions will lighten in color.

Sometimes you may need more information about a specific ingredient or preparation method at your venue. A light bulb  is a signal to “learn more” about one or more of the ingredients listed. For example, any recipe containing bread or pasta will have a “learn more” light bulb for egg since some breads and pastas may contain egg. Ask your Food Service Director for more information about that item’s ingredients and preparation methods.

This filter is the **FIRST STEP** in determining safe choices. Make sure you discuss your food allergies with your Food Service Director.