Choosing to be gluten-free on campus is possible. Build Your Own (BYO) food options are a campus-wide goto. Look in coolers for grab-and-go items and try our smoothies, Mexican, and Wok/Stir Fry options. Glutenfree bread is available at all locations and gluten-free doughs for pizza are available in select locations. We offer tacos, bowls, eggs, carvery proteins, vegetable sides, salads, and more. Franchises also carry additional items. Concepts and menus subject to change.

Gluten-Free (GF) Items per Location:

Our gluten-free bread option is Northern Bake House in either white or whole grain. All locations offer glutenfree bread (select locations carry white and whole grain).

Burkhart Café:

- Pizza Line: All pizzas made with gluten-free cauliflower crust.
- Boars Head: Gluten-free bread available

The Commons:

- Just Say Cheez-Sandwich Line: Gluten-free bread, a fan favorite is gluten-free Philly, grilled cheese or any grilled or non-grilled sandwich.
- Greens and Things Salad Line: Avoid croutons and wrap tortilla options.
- Klucker's- Chicken Line: Regular fries and bone-in wings (fried in a common fryer) based on availability.
 - Avoid shoestring and spicy/spiral fries (wheat-coated)
- Khan's Mongolian Grill:
 - BYO wok with protein (chicken, beef, shrimp, or tofu), rice, vegetables, and select sauces
 - All woks cooked on hibachi-top common surface; clean skillet option available upon request
 - Avoid chicken tempura, noodles, and General Tso, Szechuan, Korean BBQ sauces
- Second Floor:
 - o Parrillas-Mexican Line: Corn tortillas, Mexican Rice, beans, Cilantro Rice, meats and toppings for tacos, nachos, and bowls.
 - o Pi Pizza: Cauliflower Pizza Crust (contains dairy): Both Alfredo Sauce or Marinara are GF
 - Second to Naan: BYO Bowls and Falafel
 - Regular fries and Waffle fries campus wide (fried in common fryer)
 - Avoid seasoned fries, string fries (wheat-coated)
 - Second to Naan:
 - BYO bowl (spinach, rice, or fry base with toppings) with side of carrots (instead of pita chips) and hummus, French fries (fried in common fryer), yellow rice, white sauce, and green chutney.
 - Falafel (fried in common fryer)
 - Avoid naan and meatballs.
- Coolers: salads, fruits, non-parfait yogurts, and drinks available as gluten-free side items











• Look for more options in our mini markets such as bars and prepackaged foods such as chips, popcorn, nuts, seeds, jerky, cereals, candy, microwave options, and more.

Fresh Plate Wall/Gates: (All-you-care-to-eat location with specific hours/great discounts):

Rotational Menus provide plenty of single items from Fruit, Salads, Burgers, Sandwiches, Proteins, Sides such as veggies, rice options served daily.

- Gluten-free bread and corn tortillas are available.
 - Regular fries and Waffle fries' campus wide (fried in common fryer)
 - Avoid seasoned fries, string fries (wheat-coated)
- Coolers: salads, fruits, non-parfait yogurts, and drinks available as gluten-free side items
- Look for more options in our mini markets such as bars and prepackaged foods such as chips, popcorn, nuts, seeds, jerky, cereals, candy, microwave options, and more.
- **Home-Style Corner:** Grilled chicken, baked fish, Taco Tuesday, and more with rice, beans, mushrooms, green beans, corn, carrots, cabbage, and mixed veggies.
 - Menu rotates daily.
 - Avoid battered and fried fish (contains wheat)
- **Breakfast:** sausage, eggs, fruit, and more
- Salad Bar and Fresh Fruit Bar
- Vegetable Rotation (next to pizza): Avoid fried okra.
- Sandwich/Burgers: Ask for a gluten-free option.
- Look for more options in our mini markets such as bars and prepackaged foods such as chips, popcorn, nuts, seeds, jerky, cereals, candy, microwave options, and more.
- **Pizza:** Ask for the gluten-free pizza option and sauces.

Grab-and-Go Campus-Wide: Select salads, fruit cups, chips, some snack packs, non-parfait yogurts, and drinks available as gluten-free side items.

The Market:

- Non-Breaded Carvery Options: Oven-roasted turkey, smoked pulled pork, roast beef, pot roast, pit ham, BBQ sausage (regular BBQ sauce is gluten-free), blackened tilapia, and Peri Peri chicken, baked fish (avoid panko-topped fish), mashed potatoes (no gravy), quinoa blend green beans, corn, broccoli, mushrooms, and mixed seasoned vegetables.
 - Avoid traditional teriyaki (contains wheat), crusted/battered fishes, and regular pasta dishes (this location does not carry gluten-free pasta due to franchise regulations) *
- Wings: Gluten-free chicken strips
- Subs & Wraps and Buns on Burger: Gluten-free bread upon request.
- Toss'd Salads: Avoid croutons.
- Regular fries and Waffle fries campus wide (fried in common fryer)



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- Avoid seasoned fries, string fries (wheat-coated)
- **Breakfast:** Smoothies and coffee at the Café or on the regular breakfast line, choose eggs, cheese, potatoes (fried in a common fryer), sausages, bacon, and oatmeal (not certified gluten-free).
- Coolers: Salads, fruits, non-parfait yogurts, and drinks available as gluten-free side items
- Tech Mex: Mexican Rice and Cilantro Rice Select Mexican Rice Recipes Across Campus: ask the culinary team for assistance
- Look for more options in our mini markets, such as bars and prepackaged foods, such as chips, popcorn, nuts, seeds, jerky, cereals, candy, microwave options, and more.

*The Market Fazoli's®: Gluten-free pasta based on availability

The Market Day Break® Coffee Roasters & More: Gluten-free coffee drinks and smoothies

Raider Pit BBQ:

- Brisket with gluten-free rub, smoked turkey, ribs, sausage
- BBQ sauce (Sweet Baby Ray's)
- Coleslaw, Potato Salad, Ranchero Pinto Beans
- Condiments: Peppers, pickles, and onions

Raider Exchange West Village:

- Baked fish, black bean and corn, garlic, and Vera Cruz toppings available
- Gluten-free bread for burger/sandwich options.
- Gluten-free chicken strips (based on availability)
- Salads
- Coolers: salads, fruits, non-parfait yogurts, and drinks available as gluten-free side items
- Look for more options in our mini markets such as bars and prepackaged foods such as chips, popcorn, nuts, seeds, jerky, cereals, candy, microwave options, and more.
- **Breakfast options:** available during summer operations only.

Sam's Place Murray:

- Guns Up Grill & Burgers and Bell Tower Pizza: Gluten-free bread/pizza crust
 - Try a gluten-free Philly steak or other sandwiches from breakfast -dinner with gluten-free bread.
 - Cauliflower Pizza Crust is available upon request.
- The Wok: Stir fry cooked in separate skillets (gluten-free sauce: teriyaki and single-serving tamari soy sauce or sweet and sour sauce)
- **Sides:** Crinkle-cut unseasoned fries and tater-tots (fried in a common fryer)
- Salads: Avoid Croutons
- Raider Cantina Mexican: Taco Salad without the bowl











- Select Mexican Rice Recipes Across Campus: may contain wheat, ask the culinary team if needed, and you enjoy this product.
- Smoothies & Dessert: gluten-free options
- Coolers: salads, fruits, non-parfait yogurts, and drinks available as gluten-free side items
- Look for more options in our mini markets, such as bars and prepackaged foods, such as chips, popcorn, nuts, seeds, jerky, cereals, candy, microwave options, and more.

Ol' Red's:

- Gluten-free bread for sandwiches and burgers
 - o Tio's Fajitas: Corn tortillas available upon request. Tacos, nachos, refried beans, sides, and toppings. Select Mexican Rice Recipes Across Campus: may contain wheat, ask the culinary team if needed, and you enjoy this product.
- Salad, Smoothie, and Coffee have GF options.
- Avoid battered fries (try Chick-Fil-A® waffle fries instead)
- Coolers: salads, fruits, non-parfait yogurts, and drinks available as gluten-free side items
- Avoid Brick 525 Pizza (Gluten-free pizza is available at Sam's Place Murray, Fresh Plate, Second Floor of the Commons at Pi, 23@Sneed)
- Look for more options in our mini markets such as bars and prepackaged foods such as chips, popcorn, nuts, seeds, jerky, cereals, candy, microwave options, and more.

Ol' Red's Chick-Fil-A®:

- Gluten-free buns for grilled chicken sandwiches, grilled nuggets and chicken breast
- Waffle fries (fried in a separate fryer from fried chicken) and lemonade.
- Try grilled chicken without a bun and add lettuce, tomatoes, and pickles with fries or a fruit cup.
 - Avoid regular sandwiches and breaded chicken.

https://www.chick-fil-a.com/stories/inside-chick-fil-a/whats-gluten-free-at-chick-fil-a

Ol' Red's Boar's Head Deli:

Meats are gluten-free (gluten-free bread available, look for signs, one of the two lines has a separate area to make sandwiches with purple equipment to reduce cross-contact) or make any sandwich a salad.

23 @ Sneed:

- La Trattoria Pizza/Pasta: Cauliflower Pizza Crust is available upon request (contains egg and cheese)
- Breakfast Court: Gluten-free bread option for breakfast sandwiches, Chalupas on corn tortillas, Breakfast bowls, à la carte items: bacon/sausage/chorizo/eggs, and toppings. Breakfast potatoes such as hashbrown. (Fried in a common fryer)
- El Comedor: Mexican line BYO: Bowls (non-burrito option), tacos and chalupas (corn tortilla), nachos, toppings, and sides. Most items in this concept are GF except for flour tortillas,
 - Avoid regular burritos and fried avocado.











- Ranch Lander Grill: Gluten-free bun for burgers, gluten-free bread for sandwiches
 - Avoid battered fries (try tater-tots instead, fried in a common fryer)
- Green Room: Stir-fry shrimp, chicken, and vegetables with white rice and vegetable blends. Ask for gluten-free sauce, such as gluten-free teriyaki or sweet and sour sauce. Ask the culinary staff for more information.
 - Avoid egg rolls and pot stickers.
- Broadway Café: See weekly rotation menu-fresh proteins (non-breaded fish options, chicken options, hamburger steak (no gravy), sides-mashed potatoes (no gravy, roasted potatoes, select rice options, beans, and vegetable options.
 - Avoid mixed casserole dishes and pastas.
- **Soapsuds Subs:** Sandwiches can be made with gluten-free bread.
 - Avoid breaded chicken sandwiches and tortillas
- Chicken N Such:
 - Avoid chicken strips, boneless wings, battered fries, and churros (try bone-in wings and tater-tots instead, fried in a common fryer)
 - o BBQ, Buffalo, Honey Mustard, and Ranch sauces are gluten-free

Student Union Building (SUB):

- The Break: Smoothies with supplements or Acia Bowls with fruit.
 - Avoid granola topping
- Sam's Place SUB:
 - Breakfast: BYO breakfast bowl
 - Mexican: BYO bowl, nachos, or tacos (ask for corn tortilla)
 - All toppings and salsa are gluten-free
 - Avoid flour tortillas on burritos and tacos
- Coolers: salads, fruits, non-parfait yogurts, and drinks available as gluten-free side items

SUB Plaza Food Court:

- Boar's Head Deli: Meats are gluten-free (gluten-free bread available, look for signs, one of the two lines has a separate area to make sandwiches with purple equipment to reduce cross-contact) or make any
- Pizza Hut® doesn't carry GF Pizza. Find GF Pizza is in select locations: Sam's Place Murray, The Commons: Pi (Second Floor), Fresh Plate, 23@ Sneed, and Burkhart Café.
- Chick-Fil-A®:
 - o Gluten-free buns for grilled chicken sandwich and grilled club sandwich
 - o Waffle fries (fried in a separate fryer from fried chicken), lemonade, and grilled chicken salad.
 - o Try grilled chicken without a bun and add lettuce, tomatoes, and pickles with fries or a fruit bowl.











- Avoid regular sandwiches and breaded chicken.
- https://www.chick-fil-a.com/stories/inside-chick-fil-a/whats-gluten-free-at-chick-fil-a
- Coolers: salads, fruits, non-parfait yogurts, and drinks available as gluten-free side items
- Look for more options in our mini markets, such as bars and prepackaged foods, such as chips, popcorn, nuts, seeds, jerky, cereals, candy, microwave options, and more.

Rawls College of Business (RCoBA) Chick-Fil-A®:

- Gluten-free buns for grilled chicken sandwiches
- Waffle fries (fried in a separate fryer from fried chicken), lemonade, and grilled chicken salad
- Try grilled chicken without a bun and add lettuce, tomatoes, and pickles with fries or a fruit bowl
- Avoid regular sandwiches and breaded chicken.

https://www.chick-fil-a.com/stories/inside-chick-fil-a/whats-gluten-free-at-chick-fil-a

Einstein Bros. Bagels® at RCoBA (also in The Commons):

- Salads, twice-baked baked hashbrown bites, smoothies, coffee drinks, juices, and lemonades
- See coolers for yogurts and other gluten-friendly options.

https://www.einsteinbros.com/wp-content/uploads/2025/04/EBB-Nutrition-Guide-Master.pdf

Starbucks®:

• Gluten-free egg options (sous vide egg bites), coffees, teas, and select pre-packaged snacks https://www.starbucks.com/menu

FujiSan® Sushi:

Products have ingredients listed on packaging. Eat at your own risk.

https://www.fujisansushi.com/menu-category/sushi/

Gluten-Free Dressings on Campus:

- Balsamic Vinaigrette (Contains Soy)
- Blue Cheese (Contains Milk and Soy)
- Creamy Caesar (Contains Milk, Eggs, Soy, and Cheese)
- Honey Mustard (Contains Soy and Egg)
- *Honey Mustard Single-Serve (Contains Soy and Egg)
- Golden Italian (Contains Soy)
- Zesty Italian (Contains Egg, Soy, and Cheese)
- *Light Reduced-Fat Italian Single-Serve (Contains Soy and Cheese)
- *Fat-Free Italian Single-Serve (May Contain Milk)
- Fat-Free Italian (Contains Soy)
- Reduced-Fat Ranch (Contains Milk, Soy, and Egg)











- Handmade Ranch (Contains Milk, Soy, and Egg)
- Regular Ranch (Contains Milk, Egg, and Soy)
- Raspberry Vinaigrette
- *1000 Island Single-Serve (Contains Soy and Egg)
- 1000 Island (Contains Soy and Egg)

Avoid any Asian style dressings that may contain Soy Sauce

*Dressings may be exposed to gluten from other salad line options. Look for low cross-contact dressings in singleserving packages if this is a concern.

Dining locations may or may not serve listed varieties and may serve additional items not listed due to food production shortages. Always ask if you are unsure or need assistance.

We are happy to share packaging and product information to improve the transparency of our food items. Please ask our managers and culinary staff for options that can be made without gluten. Visit our Registered Dietitian if you need nutritional support or to learn about other gluten-free options on campus.









