

House Salad **7 V G** 7.25 Spring Mix with tomato, avocado, cucumber and red onion -Add tofu, turkey breast, or grilled chicken breast 3.25 **House Made Salad Dressings** Lime Cilantro Oil & Vinegar Feta Vinaigrette Mango Vinaigrette Balsamic Vinaigrette Carrot Ginger **SANDWICHES** All sandwiches come with homemade pickle and choice of potato salad, cole slaw, or Zapp's chips. Served on Sourdough, Rye, Multi-grain, or Po-Boy bread -Sub Croissant or Bagel +2.00 *-Sub side salad* + **1.00** 12.75

Crab Melt
Pan seared sandwich filled with jumbo lump crab meat dressed with remoulade and Muenster

Lox BLT

Bacon, lettuce, and tomato with house cured lox, cream cheese, and avocado slices

Surrey's Club
House smoked turkey, bacon, goat cheese, apple slices, lettuce and tomato

9.75
Served on a toasted home baked bun, dressed with a roasted pepper spread, avocado, tomato, and spring mix

LUNCH COMBO

Half a sandwich from the list below, a cup of soup du jour, and side salad **10.95**

8.95 Roasted Veggie Po-Boy Herb roasted veggies on French bread with pesto and goat cheese Avocado Pesto **V** 8.75 Avocado pesto tossed with chopped cucumber, tomato and carrots. Topped with spring mix -Add grilled chicken or tofu +3.25 9.50 **House Smoked Turkey** Thinly sliced house smoked turkey breast and ripe avocado slices dressed with spring mix, fresh tomato slices and mayo 9.25 BLT Piled with bacon and dressed with spring mix, fresh tomato slices and mayo Spinach Cheese Melt on Focaccia 8.25 Fresh house baked focaccia with melted cheddar and Muenster cheeses, sautéed spinach, basil pesto and tomato -Add grilled chicken or tofu +3.25 Triple Grilled Cheese 8.00

Homemade Soup du Jour

Cheddar, Swiss, and Muenster cheeses

Cup 3.75 Bowl 5.50

Gluten Free = G Vegetarian = Vegan = V

SURREYS Let the juices flow



4807
Magazine

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Open 7 Days a Week 8a.m. - 3p.m. www.surreysnola.com

Breakfast

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local favorites	12.25
Shrimp and Grits Sautéed Louisiana Gulf shrimp in New Orleans style	13.25
BBQ sauce over a bowl of grits. Garnished with bacon, green	
onions, and homemade French bread croutons - GF Without croutons	
	10.00
Crab Meat Omelette Stuffed with avocado and Brie cheese,	12.95
topped with a creamy lump crab sauce	•
served with toast or a biscuit	•
Bananas Foster French Toast 🏉	9.75
New Orleans style French toast stuffed with banana cream cheese. Topped with a classic Bananas Foster sauce of rum,	•
brown sugar and butter, dusted with powdered sugar	
Surrey's Egg Plate Two eggs (any style), grits, or home fries,	5.95
toast or biscuit	
-Add ham, sausage, or bacon + 2.50	
Montana Plate	12.95
Two eggs (any style), biscuit with sausage gravy,	
ham, sausage, and bacon with grits or home fries	
Scrambled Eggs with Smoked Salmon	10.95
Two eggs scrambled with smoked salmon and cream cheese. Topped with capers and green onions, served with toast or a	
biscuit, and grits or home fries	
Roasted Veggie Omelette	9.75
Filled with herb roasted veggies, served with toast or biscuit	
Biscuits with Gravy	6.50
Two home baked buttermilk biscuits smothered in	
creamy sausage or mushroom gravy	
Tofu Breakfast Platter G	7.95
Soy and ginger marinated tofu served with Poblano peppers, tomato, mushrooms, and onions. Over white or brown rice	

Migas Two eggs scrambled with onions, tomatoes and Poblano peppers, cheddar cheese and corn tortilla chips. Topped with pico de gallo. Served with tortillas, toast or biscuit and grits or home fries -With chorizo 10.50	8.50
Huevos Rancheros Two corn tortillas layered with black beans, topped with two eggs (any style), cheddar cheese, mole sauce and pico de gallo. *Mole Sauce contains nuts	8.95
Huevos Rancheros Deluxe Our traditional Huevos Rancheros topped with house cured salmon, goat cheese and capers	13.25
Costa Rican Breakfast Two eggs (any style) over white or brown rice, topped with cheddar cheese, pico de gallo, and fresh avocado slices -Add black beans, bacon, ham, sausage, or chorizo + 2.00 -Add boudin 3.25	7.15
Corned Beef Hash Chunky sautéed corned beef, boudin, andouille sausage and home fries, topped with two eggs. Served with toast or biscuit	11.00
Breakfast Burrito Warm tomato basil wrap stuffed with bacon, onion, tomato, Poblano peppers and cheddar cheese tossed with eggs. Served with tomato salsa, sour cream and grits or home fries	9.95
Breakfast Sandwich Two eggs (any style), melted with cheddar cheese and choice of ham, sausage or bacon on toast or biscuit -On house bagel 7.90 -On croissant 9.05	6.55
Pain Perdu \(\subseteq \text{V} \) New Orleans style French toast dusted with powdered sugar -Vegan Pain Perdu made with soy milk and brown sugar -Add Real Maple Syrup + 2.10	7.00

Boudin Breakfast Biscuit

Sautéed boudin patties with two eggs (any style)

served on a biscuit with grits or home fries



A la Carte

8.75

Surrey's Home fries 2.75	One Egg 1.25
Grits 2.75 — with cheese 3.75	One Organic Yard Egg 1.50
Bacon or Ham 2.50	Avocado Slices 2.50
Breakfast Sausage 3.00	Vegan Avocado Mash 4.25
Chorizo 3.00	White or Brown Rice 1.50
Boudin (two patties) 3.50	Black Beans 2.50
Sausage or Mushroom gravy 4.00	Cheddar, Swiss, or Muenster 1.50
Toasted Bagel 2.50	Herb Roasted Veggies 4.50
(Poppy, Sesame, Sun-dried Tomato,	Pico de Gallo 1.00
Onion, Plain)	Sour Cream 1.00
Cream Cheese 1.00 Yogurt 2. 5	
Biscuit 1.00	Potato Salad 2.00
Corn Tortillas 1.00	Cole Slaw 2.00
Multi-grain, Rye, or Sourdough	Zapp's Chips 2.00
Toast 1.00	Croissant 2.50

Make it Vegan!

Substitute tofu for eggs at no additional cost

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