




Lunch

SALADS

House Salad    7.25
Spring mix with tomato, avocado, cucumber and red onion
-Add tofu, turkey breast, or grilled chicken breast 3.25

Jumbo Lump Crab Carousel  15.00
A circle of fresh mozzarella and tomatoes with homemade pesto vinaigrette filled with spring mix and organic sprouts, topped with jumbo lump crab meat tossed in remoulade sauce

House Made Salad Dressings


- Lime Cilantro
- Feta Vinaigrette
- Balsamic Vinaigrette
- Oil & Vinegar
- Mango 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 side salad + 1.00 -Sub Croissant or Bagel +2.00


Eggplant Flatbread  9.75
Whole wheat flatbread topped with eggplant spread, goat cheese, red onion, roasted bell pepper, sun dried tomatoes, and sprouts

Smoked Pork Cuban Sandwich 11.00
Smoked and slowly braised pork, Swiss cheese, ham, pickle and spicy chipotle aioli grilled on marbled rye

Crab Melt 12.75
Pan seared sandwich filled with jumbo lump crab meat dressed with remoulade and Muenster


Lox BLT 11.75
Bacon, lettuce, and tomato with house cured lox, cream cheese, and avocado slices


Surrey's Club 10.95
House smoked turkey, bacon, goat cheese, apple slices, lettuce and tomato

Black Bean and Veggie Burger  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


Roasted Veggie Po-Boy  8.95
Herb roasted veggies on French bread with pesto and goat cheese

Avocado Pesto  8.75
Avocado pesto tossed with chopped cucumber, tomato and carrots. Topped with spring mix
-Add grilled chicken or tofu + 3.25

House Smoked Turkey 9.50
Thinly sliced house smoked turkey breast and ripe avocado slices dressed with spring mix, fresh tomato slices and mayo

BLT 9.25
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

Exotic Caribbean on Focaccia  9.95
Avocado, cucumber, and plantain crisps dressed with spring mix, sprouts and coconut-pineapple spread
-Add grilled chicken or tofu +3.25

Triple Grilled Cheese  8.00
Cheddar, Swiss, and Muenster cheeses

Homemade Soup du Jour

Cup 3.75
Bowl 5.50

Gluten Free =  Vegetarian =  Vegan = 

SURREY'S
Let the juices flow



1418
Magazine

Lower Garden District
1418 Magazine St.
New Orleans, LA 70130
504.524.3828

Uptown
4807 Magazine St.
New Orleans, LA 70115
504.895.5757

Open 7 Days a Week 8a.m. - 3p.m.

www.surreynola.com

Breakfast

local favorites

- Shrimp and Grits** 13.25
Sautéed Louisiana Gulf shrimp in New Orleans style BBQ sauce over a bowl of grits. Garnished with bacon, green onions, and homemade French bread croutons
- **GF** Without croutons
- Crab Meat Omelette** 12.95
Stuffed with avocado and Brie cheese, 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** 5.95
Two eggs (any style), grits, or home fries, toast or biscuit
-With 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** **GF** **✓** 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

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*

Huevos Rancheros Deluxe

Our traditional Huevos Rancheros topped with house cured salmon, goat cheese and capers

Costa Rican Breakfast **GF**

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

Corned Beef Hash

Chunky sautéed corned beef, boudin, andouille sausage and home fries, topped with two eggs.
Served with toast or biscuit

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

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

Pain Perdu

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

Boudin Breakfast Biscuit

Sautéed boudin patties with two eggs (any style) served on a biscuit with grits or home fries

- 8.50 **Banana Pancake**  6.95
One very large pancake with bananas in the batter
-Add peanut butter, cream cheese or pecans +1.00
-Add Real Maple syrup 2.10
- 8.95 **Bagel Plate**  7.00
Toasted bagel with cream cheese or avocado mash, red onion, cucumber and capers
-With Lox 11.95
- 13.25 **Fresh Seasonal Fruit**  **GF** **✓**
-Cup 4.75 -Plate 6.95
- 7.15 **House Recipe Granola**
-With milk 4.50
-With fresh fruit 6.75
-With yogurt and fresh fruit 8.00
- 4.35 **Old Fashioned Oatmeal**
Cooked with water, milk or soy milk
-Cooked with seasonal fresh fruit 6.10

11.00

A la Carte

| | |
|---|----------------------------------|
| 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, Onion, Plain) | Pico de Gallo 1.00 |
| Cream Cheese 1.00 | Sour Cream 1.00 |
| Biscuit 1.00 | Yogurt 2.50 |
| Corn Tortillas 1.00 | Potato Salad 2.00 |
| Multi-grain, Rye, or Sourdough | Cole Slaw 2.00 |
| Toast 1.00 | Zapp's Chips 2.00 |
| | Croissant 2.50 |

Make it Vegan!

Substitute tofu for eggs at no additional cost

Gluten Free = **GF** Vegetarian =  Vegan = **✓**