

APPETIZERS

local honeycomb ◉*

whipped goat cheese ·
fig jam · honeycomb ·
toast points 12

steak bites al forno*

choice angus · onion
bell pepper · bleu cheese ·
toast points 20

artichoke & spinach dip ◉*

with toasted pita 14

brie crostini◉

toast points · cranberry ·
red wine reduction · almonds ·
arugula garnish 14

green beans ◉◉

shallots · garlic ·
orange ponzu ·
hazelnut 13

**additional appetizers available
gluten free upon request*

*20% gratuity will be added
to groups of 8 or more.*

*no separate checks for
groups over 6 people.*

save 5% when you pay with cash!

◉ made with gluten free ingredients

◉ vegetarian

◉ vegan/dairy free

*please indicate any dietary restrictions to your server so
that proper accommodations can be made.*

*our kitchen does work with ingredients that contain gluten,
and does not have specific allergen free preparation areas
or dedicated ovens.*

SOUP & SALADS

soup du jour

ask about our daily house made soup ·
bread & butter cup 5 · bowl 8

spinach caesar salad ◉

spinach · mixed leafy greens · classic
caesar dressing · parmesan crisp ·
house made croutons 7 side · 12 entrée

house salad ◉◉

mixed leafy greens · cherry tomatoes ·
radish · toasted almond ·
house made croutons · roasted garlic
parmesan vinaigrette ·
parmesan 7 side · 12 entrée

protein options to add to any salad:

roasted local organic chicken +8 ◉

jumbo shrimp +10 ◉

salmon fillet +14 ◉

*house made gluten free croutons
are served on all of our salads*

*balsamic dressing
available by request ◉*



PIZZA

caprese pizza •

roasted garlic olive oil crust •
melted fresh mozzarella • sliced tomato
• basil • balsamic reduction

“you’re in dubuque” pizza

hearty red sauce • locally sourced
bacon • locally sourced ground sausage
• mushrooms • red onion •
mozzarella & cheddar

figgy piggy pizza

roasted garlic olive oil crust • sausage •
figs • caramelized onions • mozzarella •
goat cheese crumbles • balsamic
reduction

chicken cordon bleu pizza

alfredo cream sauce •
ham • pulled chicken •
red onion • mozzarella •
swiss • dijon aioli

our thin crust sizes:

small ten inch 15

large fourteen inch 25

gluten free twelve inch 18 •

vegan cheese available by request •

SAVE ROOM FOR OUR HOUSE MADE DESSERTS

your server will present our full dessert menu

• made with gluten free ingredients

• vegetarian

• vegan/dairy free

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to your server so that proper
accommodations can be made.*

*our kitchen does work with ingredients that contain
gluten, and does not have specific allergen free
preparation areas or dedicated ovens.*

MAIN COURSE

*entrees include a side house salad
and freshly baked bread & butter*

salmon •

grilled 8 oz. faroe islands fillet •
hazelnut romesco sauce •
sweet potato mash 30

tri tip •

poblano chimichurri •
aged cheddar mashed potatoes •
served medium rare 28

garlic shrimp pasta *

sauteéd shrimp • garlic butter •
roasted red pepper • artichoke • tomato •
capellini pasta 30

pork medallions •

local pork tenderloin •
sweet potato mash •
cherry • cranberry salsa 30

filet mignon • *

6 oz. choice iowa black angus filet •
aged cheddar mashed potatoes •
brandy sauce 36

meatloaf

chef tony's famous meatloaf! •
locally sourced beef & pork •
aged cheddar mashed potatoes •
bourbon bacon bbq sauce 27

pasta d'inverno • *

cauliflower • green beans • spinach •
roasted garlic alfredo sauce •
penne pasta 25

protein options to add to pasta:

roasted local organic chicken +8 •

jumbo shrimp +10 •

salmon fillet +14 •

**gluten free pasta substitution
available upon request*

**vegan available upon request*

**consuming raw or undercooked meats, seafood,
poultry shellfish, or eggs may increase your risk of
foodborne illness*

WHITE WINE BY THE GLASS

L.May pinot grigio - IT	10 30
chardonnay - OAK GROVE- CA	9 30
sauvignon blanc - KURANUI- NZ	10 34
moscato - LO DUCA - IT	10 34
rosé - MONT GRAVET - FR	9 30
sparkling brut - MADELEINE - FR	9 30
frizzante - SCARPETTA - IT	9

COCKTAILS

the l.may fashioned 🍒

iowa legendary rye, honey simple syrup, and bitters, gently stirred and served on the rocks with a bing cherry 10

honey lavender martini 🍒

beefeater gin, elderflower liqueur, fresh lemon juice, honey simple syrup, lavender bitters, served up with a sprig of rosemary 10

whiskey sour 🍒

cedar ridge bourbon, homemade fig jam, fresh lemon juice, honey simple syrup, served on the rocks with a bing cherry 10

spiced sangria 🍒

An L.May favorite! sparkling lambrusco, gin, orange liqueur, orange juice, ginger beer 10

main st. manhattan 🍒

iowa legendary rye, cocchi sweet vermouth, angostura bitters, cherry juice, served up with a bing cherry 11

AFTER DINNER

eye opener martini

freshly brewed espresso, coffee liqueur, and vodka, served up and topped with a freshly shaken layer of heavy cream 12

affogato

vanilla ice cream "drowned" in espresso 6
... or make it a **BOOZY affogato** with a shot of irish cream! 8

RED WINE BY THE GLASS

L.May house red - IT	10 30
cab sauv - SINERGIA- <i>organic</i> -SP	12 42
pinot noir - EMBROIDERY - CA	10 34
red blend - SPYLAND - PT	10 34
malbec - CLOS DE MENDOZA - ARG	10 34
lambrusco- SCARPETTA - IT	9

BEERS

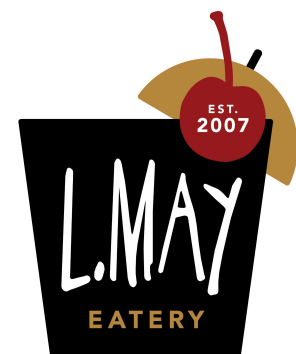
corona extra - GRUPO MODELO	6
golden ale - POTOSI 🍒	5
swarm golden ale - EXILE 🍒	5
cave ale amber - POTOSI 🍒	5
easy eddy hazy ipa - BIG GROVE 🍒	6
brut hard cider - SUTLIFF CIDER 🍒	6
pseudo sue pale ale - TOPPLING GOLIATH 🍒	6
brau weisse - AYINGER	7
cocoa espresso milk stout - SINGLESPEED 🍒	5
nut brown ale - EXILE 🍒	5
cranberry vodka seltzer - CARBLISS	7
busch light	5
bud light	5
coors light	5
micelob ultra	5
non-alcoholic IPA - ATHLETIC	5

SOFT DRINKS

lil madz spirit free refresher

ginger beer, orange juice, cherry juice	7
pepsi, diet pepsi, or starry	3
lemonade, iced tea, hot tea, or coffee	3
bubbl'r - twisted elix'r, triple berry,	
blood orange mango	3
sparkling mineral water - TOPO CHICO	4
ginger beer - FENTIMAN'S	4
root beer - POTOSI 🍒	4
orange cream soda - POTOSI 🍒	4
espresso double shot	4

🍒 = local, using
local ingredients,
or from nearby!



WHITE WINE BY THE BOTTLE

champagne	COLLET - FRANCE	60
riesling	RÖMERHOFF - GERMANY	30
chardonnay	SAINT VERAN - BURGUNDY, FRANCE	45

ROSÉ WINE BY THE BOTTLE

sparkling brut rosé	GRAHAM BECK - SOUTH AFRICA	40
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RED WINE BY THE BOTTLE

pinot noir	LIOCO - SONOMA, CA	50
zweigelt	CHRISTINA - AUSTRIA	40
chianti riserva	RENZO MASI & C. - ITALY	30
rioja reserva	MURIEL - SPAIN	35
malbec	CAHORS - FRANCE	45
blaufränkisch	THE BUTCHER - AUSTRIA	45
monastrell	EB EGOBODEGAS - SPAIN	40
valpolicella ripasso	FARINA - ITALY	45
nebbiolo	BARBOURSVILLE VINEYARDS - VA	65
languedoc-roussillon	DOMAINE DE FONTSAINTE - FRANCE	40
cabernet sauvignon	SALUS STAGLIN FAMILY VINEYARD - NAPA, CA	135
cabernet sauvignon	INGLENOOK - RUTHERFORD, NAPA, CA	180



DESSERT WINES (3 oz. pour) 8

pedro ximenez sherry	LUSTAU - ES
madeira reserve 5 years	BROADBENT - PT
muscadet	MONT BLOIS - SA

RETAIL WINE IS AVAILABLE FROM L.MAY

let your server or host know if you'd like us to put a few bottles or a case together for you to take home at a retail discount

KIDS MENU

FOR CHILDREN 10 YEARS AND YOUNGER

DINNERS

say cheese pizza \$9

smiley pepperoni pizza \$10

mac & cheese \$10

penne pasta with creamy cheddar, mozzarella, and parmesan cheeses

pasta alfredo \$10

penne pasta with creamy alfredo sauce & parmesan
(add chicken +\$8) (add jumbo shrimp +\$10)

chicken & mashed potatoes \$10

local, organic slow roasted chicken
served with mashed potatoes

SIDES

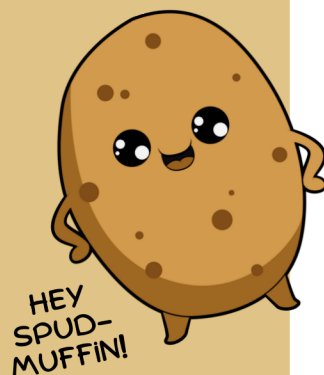
kids side of veggies \$4

kids side of fruit \$4

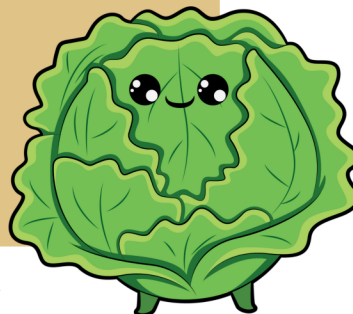
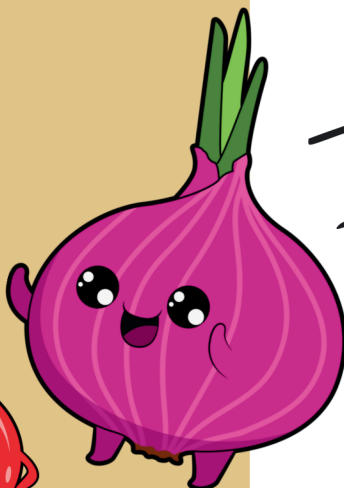
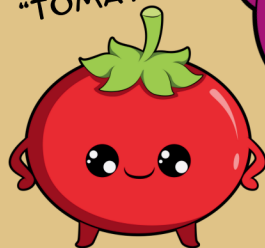
SAVE ROOM

vanilla ice cream sundae \$5

with whipped cream, fruit,
chocolate sauce, and sprinkles!



"OLIVE" YOU,
FROM MY
HEAD
"TOMATOES!"



KIDS DRINKS

soda pop & soft drinks \$3

pepsi, diet pepsi, starry, or lemonade

potosi rootbeer bottle \$4

potosi orange cream soda bottle \$4

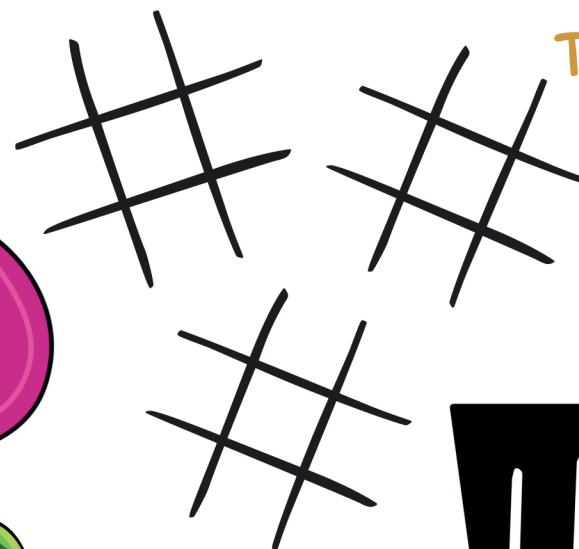
apple cider \$3.50

kiddie cocktails \$3.50

shirley temple (clear pop with cherry juice) or
roy rogers (cola with cherry juice)

milk \$3

chocolate milk \$3.50

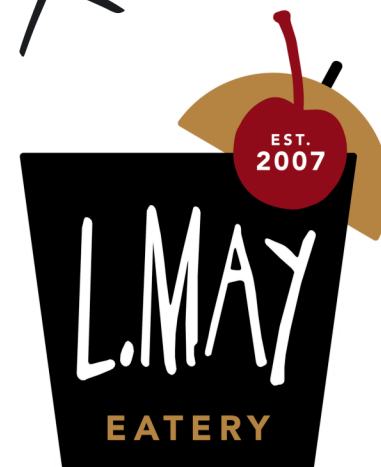


TIC-TAC-TOE!

TRY TO
"BEET" MOM
OR DAD!

**TIME TO
GET
CREATIVE!**

FREE SPACE: DRAW
YOUR FAVORITE FOOD
AND DRINK OR WRITE A
NOTE TO CHEF TONY ON
THE BACK OF THIS MENU!



gluten free pasta and pizza crust substitutes are available,
please let your server know of your dietary needs