

get started

pulled pork nachos black cherry roasted pulled pork · corn chips · aged white cheddar sauce · cranberry · brie · pickled poblano **\$14** 🌱

🍷 **crab cakes** green apple · horseradish cream **\$13**

steak bites brown sugar & iowa cedar ridge bourbon marinated choice black angus · parmesan roasted tomato · red wine mushrooms · maple crema **\$16** 🌱

modern relish tray artisanal cheeses · meats · local honey · roasted rosemary nuts · crackers **\$16**

🍷 **legendary artichoke & spinach dip** creamy cheese · spinach & baby kale · toasted pita **\$11** 🌱

tomato basil bruschetta garlic toast points · basil oil · vegan parmesan **\$11** 🌱 🌱

🍷 **prince edward island mussels** garlic butter white wine sauce · garlic toast points · **\$13**

*small pizzas also make great appetizers!
additional appetizers can
be made gluten free, ask your server \$2* 🌱

pizza pies

small 9" · large 14"

\$2.5 additional for half & half pizzas · no small half & half's

10.5" & 14" gluten free crust available · additional \$2 & \$3 🌱

ask about our vegan cheese & crust 🌱

🍷 **"you're in dubuque" pizza** hearty red sauce · applewood smoked bacon · spicy italian sausage · mushroom · red onion · mozzarella & cheddar **small \$12 · large \$22**

loaded baked potato pizza roasted garlic cream sauce · roasted red potatoes · applewood smoked bacon · red onion · mozzarella · cheddar · sour cream **small \$12 · large \$22**

pulled pork mac'n'cheese pizza roasted garlic cream sauce · pulled pork · red onion · penne pasta · mozzarella · cheddar **small \$12 · large \$22**

🍷 **isle of capri pizza** roasted garlic olive oil crust · fresh mozzarella · basil · tomato · balsamic reduction · cracked pepper & sea salt **small \$12 · large \$22** 🌱

BLT pizza hearty red sauce · canadian bacon · applewood smoked bacon crumbles · leafy greens · tomatoes · mozzarella · roasted garlic basil aioli **small \$12 · large \$22**

*please indicate your dietary needs to your server,
so that proper accommodations can be made*

keep it light

soup du jour with bread & butter
cup \$4 · bowl \$8

vegan risotto cake butternut squash · wild mushroom · leafy greens · herb vinaigrette **\$15** 🌱 🌱 🌱

🍷 **house salad** leafy greens · cucumber · radish · toasted almond · housemade croutons · roasted garlic parmesan vinaigrette · parmesan **side \$5 · entrée \$9** 🌱

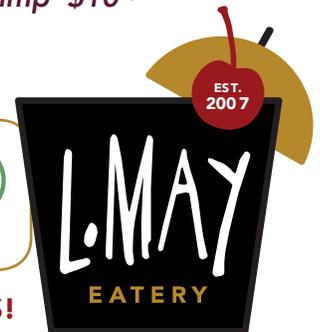
spinach lime caesar salad spinach · leafy greens · lime caesar dressing · parmesan cheese · housemade croutons **side \$6 · entrée \$10** *ask for anchovies \$2*

roasted veggie salad roasted beets & squash · leafy greens · candied pecans · goat cheese crumbles · lemon yogurt dressing **\$14** 🌱

*add to your salad:
chicken \$5 · jumbo shrimp \$10 ·
8 oz. salmon \$12*



🍷 **L.MAY FAVORITES!**



the main course

entrées include house salad & freshly baked bread with maple bourbon butter

 **braised pork shanks** fall-off-the-bone shanks · roasted garlic red wine sauce · parmesan mashed potatoes **\$26** 

canadian salmon 8 oz. fillet · squash pureé · almond cranberry relish · ginger crema **\$25** 

 **bouillabaisse** rotating fresh seafood · tomato sambuca broth · jasmine rice · garlic toast points **\$27**
(available gluten free)

jumbo shrimp'n'grits bell peppers · tomato · shallot · garlic white wine sauce · cheddar grits **\$26** 

chicken garbanzo pasta sautéed all-natural chicken breast · roasted red pepper sauce · artichokes · capers · asparagus · garbanzo pasta **\$25** 

stuffed bell peppers jasmine rice · wild mushroom · seasonal veggies · coconut curry sauce **\$23**   
(vegan as served)

add to your bell peppers · chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12

 **harvest lasagna** roasted squash · spicy italian sausage · sage cream · spinach · shallots · ricotta · parmesan · mozzarella **\$23**

filet mignon 8 oz. choice iowa black angus · roelli red rock compound butter · parmesan mashed potatoes · fresh veggies **\$30** 

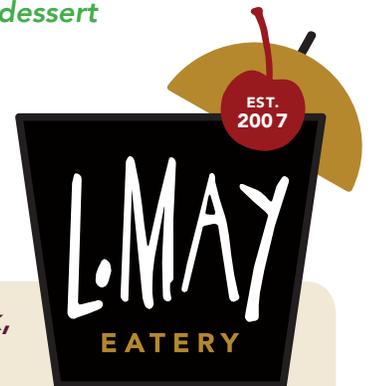
split plates \$5 · includes additional salad & bread

save room

 **chocolate brownie** ooey gooey & warm · vanilla bean ice cream · chocolate sauce · shareable **\$8.5** 

cheesecake du jour rotating seasonal flavors to try! **\$8** 

other local and house made desserts rotate weekly, your server will present all desserts available this evening
ask about our vegan dessert



"the food, drink, and fellowship can't be beat. the best neighborhood place in town."

-we love when you share your experience on your favorite restaurant review sites

L.MAY FAVORITES!



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

please, no separate checks for parties of 6 or more
18% gratuity may be added to parties of 6 or more

big thanks to all of our local producers

mcdonald farm · trails end · our farms · walsh apiary · roelli cheese · georgia mihalakis · jubeck new world brewery · dubuque farmer's market · (to name a few)



tag your L.May memories!

#lmayzing @lmayeats on instagram
@lmayeatery on facebook

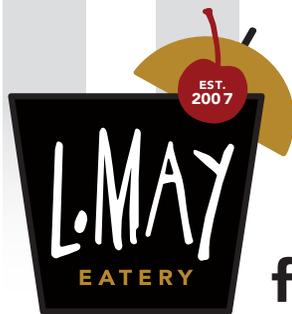


sundays: dine in and get \$10 off any bottle of wine (w/purchase of 2 entrees or a large pizza)

every day: retail wine to go, \$10 off list price

we offer a 5% discount every time you pay with cash

we cater! ask for more info



signature cocktails

winter warmer - \$7

godiva chocolate liqueur, peppermint bitters, amaretto, and a splash of hot coffee, garnished with housemade whipped cream

honey lavender martini - \$9

st. germain elderflower liqueur, gin, lemon juice, locally sourced honey, and lavender bitters, garnished with fresh rosemary, served up

garden party lemonade - \$8

tito's vodka, fresh lemon juice, simple syrup, lavender bitters, and fentiman's botanically brewed rose infused lemonade, on the rocks

honey bee fashioned - \$8.5

this would have been grandma 'lil's favorite old fashioned. featuring locally sourced iowa honey and iowa's own cedar ridge bourbon, hand muddled with all natural bing cherries and fresh orange on the rocks... the smoothest old fashioned you'll ever taste!

black cherry bourbon smash - \$8

classic jim beam bourbon combined with all natural bing cherry juice, freshly squeezed lemon juice, and muddled mint

eye opener martini - \$9

a coffee lover's treat! vanilla vodka, coffee liqueur, and a shot of freshly made espresso shaken to a froth with housemade honey cinnamon whipped cream, served up

our old fashioned are hand muddled, manhattans are gently stirred, and margaritas are freshly squeezed... if there's something you don't see, please ask!

specialty soda & N/A

(no free refills)

o'doul's amber nonalcoholic beer - \$4

potosi root beer - \$3.5 **L**

fentiman's all natural ginger beer - \$4

fentiman's all natural rose lemonade - \$4

lil' madz mocktail - \$6

fresh squeezed orange juice, all natural ginger ale, lavender bitters, and local honey on the rocks

light bottled beer

potosi light - \$4.5 **L**

bud light - \$4.5

miller lite - \$4.5

corona premier - \$4.5

featured draft beer

we proudly feature dubuque's own jubeck new world brewery on draft! ask about our current jubeck beers on tap



craft beers

LAGERS

stella artois - \$4.5

sam smith organic - \$6

PILSNER

ayingner bavarian pils - \$6

AMERICAN PALE ALE

toppling goliath psuedo sue (pint) - \$6 **L**

ENGLISH ALE

boddingtons pub (pint can) - \$6

BLONDE ALE

good old potosi golden - \$4.5 **L**

BELGIAN ALE

duvel **99RB** - \$7

SOUR

dogfish head seaquench - \$5

CIDER

samuel smith organic - \$6

HEFEWEIZENS/WHEATS

ayingner brau-weiss **97RB** - \$6

hacker-pschorr **93RB** - \$5

dogfish head namaste white - \$5

AMBER ALE

millstream schild brau - \$4.5 **L**

BROWN ALE

samuel smith nut brown - \$6

INDIA PALE ALES

potosi snake hollow **65IBU** - \$4.5 **L**

surly furious **100RB 99IBU** (pint) - \$6

toppling goliath golden nugget **99RB 56IBU** (pint) - \$6 **L**

dogfish head 90 minute **90IBU 100RB** - \$6

PORTER

breckenridge vanilla - \$5

BOCKS

ayingner celebrator doppelbock **100RB** - \$6

shiner bock - \$4.5

STOUTS

deschutes obsidian **99RB** - \$5

samuel smith organic chocolate **98RB** - \$6

millstream back road stout - \$5 **L**

samuel smith imperial **99RB** - \$6

murphy's irish stout (pint) - \$6

GLUTEN REMOVED

omission IPA - \$4.5

beer guide

#RB = ratebeer.com rating

#IBU = international bittering unit

L = local, or from nearby!

wine by the glass

pinot noir, bread & butter - california - \$8/32
super tuscan, caparzo - italy - \$8/32
malbec blend, trivento - argentina - \$8/32
rhône valley blend, le charmel - france - \$7/28
c.m.s. blend, hedges* - washington state - \$8/32
zinfandel, tortoise creek - california - \$7/28
cabernet sauvignon, trim - california - \$8/32
ruby port, ferreira - portugal - \$8
rosé, le charmel - france - \$7.5/30
chardonnay, louis latour - france - \$8/32
chardonnay, oak grove - california - \$7/28
pinot grigio, benvolio friuli - italy - \$7/28
sauvignon blanc, dipinti - italy - \$7.5/30
riesling, clean slate - germany - \$7/28
c.m.s. blend, hedges* - california - \$8/32
sparkling prosecco - italy - \$8/32
sparkling moscato, allure - california - \$7/28

c.m.s. red = cabernet, merlot, syrah

c.m.s. white = chardonnay, sauvignon blanc, marsanne

*Hedges Family/CMS practices biodynamic and organic farming in their wine production

wine ½ bottles

(approx 2.5 glasses, bottle discounts do not apply)

cabernet, alexander valley - california - \$21
pinot noir, la crema - sonoma, california - \$21
merlot, frog's leap - napa, california - \$30
bordeaux, château des moines - france - \$26
brut champagne, veuve clicquot - france - \$49
chardonnay, la crema - sonoma, california - \$21
sauvignon blanc, frog's leap - napa, california - \$25

thursdays:
\$5 glasses of wine

fridays:
\$5 jubeck
new world brewing drafts

sundays: dine in and get
\$10 off any bottle of wine
(w/purchase of 2 entrees
or a large pizza)

every day:
retail wine to go,
\$10 off list price

wine bottles by region

VIRGINIA

cabernet franc reserve, barboursville vineyards - virginia - \$52

WASHINGTON

red mountain syrah, hedges* - columbia valley - \$46
red mountain blend, hedges* - columbia valley - \$54
cabernet sauvignon, h.i.p. hedges* - columbia valley - \$45

OREGON

whole cluster pinot noir, willamette valley vineyards - \$46
pinot gris, king estates - willamette - \$35

CALIFORNIA

merlot, chelsea goldschmidt - alexander valley - \$42
pinot noir, hahn - santa lucia highlands - \$35
pinot noir, le crema winery - russian river valley - \$51
blend, high on the hog - central coast, california - \$49
cabernet sauvignon, earthquake - lodi - \$45
cabernet sauvignon, michael david rapture - lodi - \$65
cabernet sauvignon, heitz cellar - napa - \$95
cabernet sauvignon, shafer vineyards - napa - \$115
zinfandel, concrete old vine - lodi - \$45
zinfandel, michael david lust - lodi - \$65
zinfandel, summit lake vineyards - napa - \$55
sparkling brut, chandon - napa - \$45
chardonnay, frank family vineyards - napa - \$55

FRANCE

beaujolais, marcel lapierre - morgon - \$54
bordeaux, chateau saint-andré corbin - st. émilion - \$50
bordeaux, exem - bordeaux - \$45
rosé, miraval cotes de provence - provence - \$45
picpoul blanc, paul mas estates - picpoul de pinet - \$34

ITALY

chianti classico, castello banfi - tuscan - \$35
brunello, castello banfi - matalcino - \$95
nebbiolo, damilano - piedmont - \$45
zenato - valpolicella - \$40
zenato ripasso doc superiore - valpolicella - \$60
pinot grigio, banfi san angelo - tuscan - \$36

SPAIN & PORTUGAL

rioja, faustino - rioja - \$35
rioja, garrido - rioja - \$40
blend, quinta de la rosa - portugal - \$46
sparkling rosé cava, casas del mar - catalonia - \$40

EASTERN EUROPE

furmint, evolucion - hungary - \$30
yellow muscat dry white, gönc - slovenia - \$36

AUSTRALIA/NEW ZEALAND

shiraz, d'arenberg laughing magpie - mclaren vale - \$65
blend, mollydooker two left feet - mclaren vale - \$45
sauvignon blanc, astrolabe - marlborough - \$52

SOUTH AMERICA

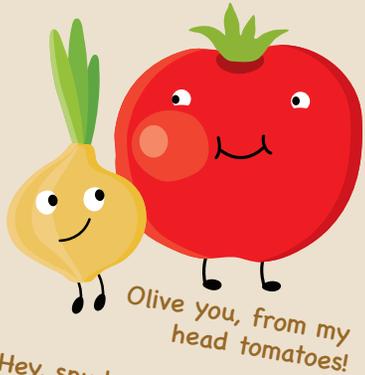
malbec, catena - argentina - \$35
cabernet sauvignon, garage wine - maipo valley, chile - \$55



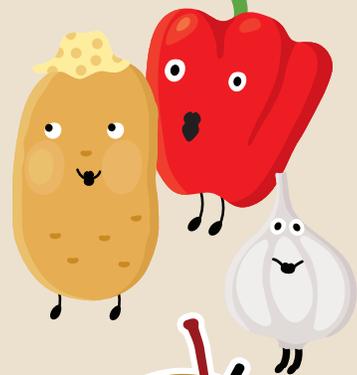
want to try a bottle but
only having a glass?
you can take the rest
home with you!

KIDS MENU

FOR CHILDREN 10 AND UNDER



Olive you, from my head tomatoes!



EST. 2007

L.MAY
EATERY

DRINKS

- 1 Soda Pops & Soft Drinks \$2.95
Pepsi, Mountain Dew, Sierra Mist, Rootbeer, Lemonade
- 2 Kiddie Cocktails \$3.50
Shirley Temple or Roy Rogers
- 3 Milk \$3.50
White or Chocolate



DINNER

- 1 Say Cheese Pizza \$6
- 2 Smiley Pepperoni Pizza \$7
- 3 Grilled Cheese \$7
on our multigrain bread, served with a mixed fruit cup
- 4 Grilled Chicken \$8
sliced thin and served with mashed potatoes
- 5 Kids Pork Shank \$8
kids portion of the grown-up favorite! a tender, fall-off-the-bone pork shank served with mashed potatoes

SIDES

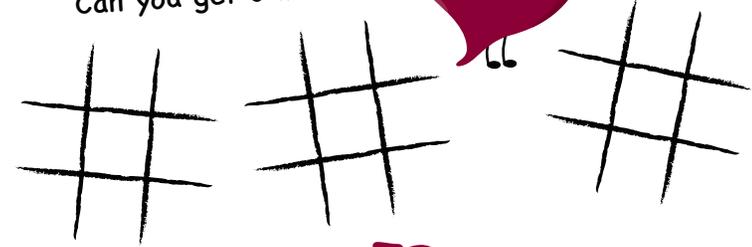
- + Add a side of Veggies \$2.50
- + Add a side of Fruits \$2.50

SAVE ROOM FOR DESSERT!

- 1 Vanilla Ice Cream Sundae \$3
with whipped cream, fruit, chocolate sauce, and sprinkles!
- 2 Chocolate Brownie a la mode \$3.50

TIC-TAC-TOE!

Can you get 3 in a row?



Try to beat Mom or Dad!

FREE SPACE

Draw your favorite thing or write a letter to Chef Tony here!



WORD SEARCH

Try to find all the words below!

Can you help me spot them all?

C W I N E S D Z N G E S N F D
H O O Z F A I A Y P O L P R E
N L L V B L D U E I T G E U G
F U M C H E E S E Z B Y P I C
O E A U O D G O E Z A J P T B
O D Y X V E G E T A B L E S A
D H E P W D U B U Q U E R D W
S Q A F Y D B R Z J R S O A E
P X T J M D M E A T O S N H J
D L E D I Z I J G E C N I R X
X D R P O V L O L I O B W H M
R A Y K W A K P G M Z K X Y S
K B O Z A B P I L B J L C I Y
M B E I W A M A A P I I O I M
A P O H K Q S N V L V T I U K

PIZZA
APPLE
LMAYEATERY
SODA
SALMON
VEGETABLES
FRUIT
PEPPERONI
FOOD
WINE
CHEESE
MILK
MEAT
IOWA
DUBUQUE