

get started

GF **bing cherry pork nachos** cherry roasted o'connell farms organic pork · corn chips aged cheddar sauce · pineapple pico · shredded haus select aged cheddar **\$14**

crab cakes roasted red pepper garlic sauce · microgreens **\$14**

V**GF** **curry roasted cauliflower** vegan yogurt marinated · toasted cashews · golden raisins · vegan pesto sauce **\$12**

SW wisconsin cheese plate little mountain appenzeller · red rock cheddar · dunbarton bleu · fig & olive infused goat · house sliced prosciutto · housemade fig jam · kalamata olives · green apple · crackers **\$16***

VEG **artichoke & spinach dip** with toasted pita **\$12***

V **vegan tomato basil bruschetta** garlic toast points · vegan basil pesto · vegan parmesan **\$11***

GF **sautéed brussels sprouts** crumbled o'connell farms organic pork belly & bacon · garlic · apple cider vinegar · roasted cashews **\$9**

mediterranean crostini olive tapenade · tomato · fresh crumbled feta · balsamic reduction **\$12***

***additional appetizers can be made**

pizza pies

\$2.5 additional for half & half pizzas · no small half & half's
sizes: small 10" crust · large 14" crust · 12" gluten free/vegan crust

VEG **isle of capri pizza** roasted garlic olive oil crust · fresh mozzarella · basil · tomato · balsamic reduction · cracked pepper & sea salt **small \$12 · large \$22 · gluten free/vegan crust \$16**

"you're in dubuque" pizza hearty red sauce · applewood smoked bacon · spicy italian sausage · mushroom · red onion · mozzarella & cheddar **small \$12 · large \$22 · gluten free/vegan crust \$16**

BLT pizza hearty red sauce · canadian bacon · applewood smoked bacon crumbles · leafy greens · tomatoes · mozzarella · roasted garlic basil aioli **small \$12 · large \$22 · gluten free/vegan crust \$16**

fig pig pizza roasted garlic olive oil crust · caramelized onion · dried mission figs · o'connell farms organic pork · mozzarella · fig & olive infused goat cheese crumbles · balsamic reduction · microgreens **small \$13 · large \$23 · gluten free/vegan crust \$17**

V**GF** **vegan veggie delight** hearty red sauce · vegan mozzarella · chef's choice seasonal veggies **gluten free/vegan crust \$17**

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

soup & salads

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

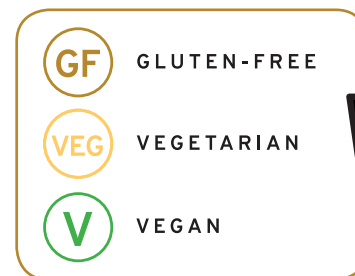
V**GF** **sweet & spicy vegan salad** fresh mandarin orange · radish · roasted beet · mixed greens · roasted cashews · quinoa · sweet & spicy jalapeño vinaigrette **\$14**

VEG **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

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

GF **all salads can be served gluten free upon request**



the main course

*entrées include house salad & freshly baked bread with maple bourbon butter
split plates \$5 · includes additional salad & bread*

- GF** **braised pork shanks** fall-off-the-bone shanks · roasted garlic red wine sauce · sharp cheddar mashed potatoes **\$26**
- GF** **filet mignon** 8 oz. choice iowa black angus · topped with garlic herb compound butter · sharp cheddar mashed potatoes · fresh veggies **\$30**
- GF** **canadian salmon** 8 oz. fresh fillet · veggie quinoa · jalapeño crema · cherry balsamic sauce **\$26**
- GF** **crabby shrimp** a lighter twist on "oscar style" · sautéed crab & jumbo shrimp · asparagus & shallots · white wine lemon tarragon sauce · jasmine rice pilaf **\$27**
- V** **GF** **vegan risotto cake** sweet potato · wild mushroom · sweet & spicy jalapeño vinaigrette · sautéed mushroom, pine nut & smoked sea salt garnish **\$18**
- GF** **cajun spiced chicken** all natural free range chicken breast · andouille sausage · bell pepper · pecan rice · creole sauce **\$23**

chef tony's famous meatloaf locally sourced ground beef · tomato caper sauce · seasonal veggies · sharp cheddar mashed potatoes **\$21**

- V** **GF** **vegan garbanzo pasta** vegan basil pesto · cherry tomato · bell pepper · wild mushroom · sundried tomato · microgreens **\$19**

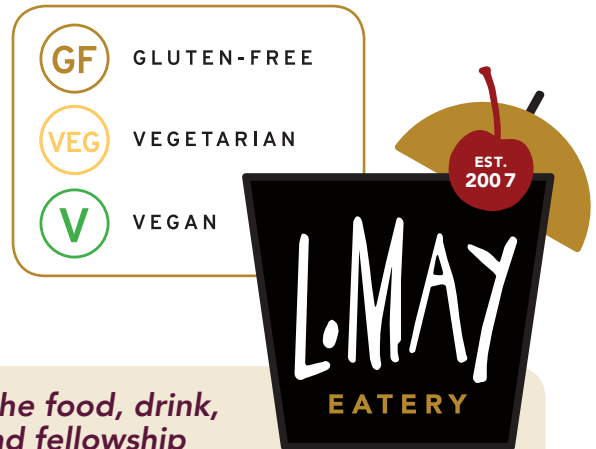
add to your pasta:

chicken \$5 · jumbo shrimp \$10 · 8 oz. salmon \$12 · fresh crumbled feta \$2

save room

- VEG** **chocolate brownie** ooey gooey & warm · vanilla bean ice cream · chocolate sauce · shareable **\$8.5**
- GF** **cheesecake du jour** rotating seasonal flavors to try! **\$8.5**
- V** **GF** **vegan fruit crumble** rotating flavors, topped with housemade coconut milk ice cream **\$8.5**

other local and house made desserts rotate weekly, your server will present all desserts available this evening



"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!

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

big thanks to all of our local producers

o'connell farm organic acres · mcdonald farm · trails end · micro girl greens · walsh apiary · roelli cheese · montchevre cheese · georgia mihalakis · our farms meats jubeck new world brewery · dubuque farmer's market · (to name a few)



tag your L.May memories!

#lmayzing @lmayeatery on instagram & 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

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

Please be aware that the kitchen does work with ingredients that contain gluten, and does not have specific allergen free preparation areas or dedicated ovens.



signature cocktails

cucumber basil martini - \$8.⁵

prairie organic cucumber vodka, st. germain elderflower liqueur, freshly squeezed clementine juice, and a dash of orange bitters, shaken with freshly muddled basil, served up

honey lavender martini - \$9

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

mississippi martini - \$9

as dirty as the mighty mississippi...made with minnesota's prairie organic vodka, olive juice, and garnished with house stuffed local bleu cheese olives, served up

garden lemonade - \$8

deep eddy vodka, st. germain elderflower liqueur, fresh lemon juice, lemonade, lavender bitters, shaken with 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!

blackberry smash - \$8

back by popular demand! bird dog blackberry whiskey combined with freshly squeezed lemon juice and organic brown sugar and shaken with muddled mint, on the rocks

coconut margarita - \$8.⁵

a taste of the tropical right here in the midwest! silver tequila, orange curaçao, pineapple juice, freshly squeezed lime juice, and dash of coconut cream, on the rocks with a salted rim

cool as a mule - \$8

prairie organic cucumber vodka, freshly squeezed lime and cucumber juice, and fentiman's all natural ginger beer on the rocks

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

fentiman's all natural ginger beer - \$4

fentiman's all natural rose lemonade - \$4

affogato - \$6.⁵

a scoop of vanilla bean icecream "drowned" in espresso

lil' madz mocktail - \$6

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

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 - \$5

sam smith organic - \$6



PILSNER

ayingner bavarian pils - \$6

AMERICAN PALE ALE

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

big grove arms race - \$5 **L**

ENGLISH ALE

boddingtons pub (pint can) - \$6

BLONDE ALE

good old potosi golden - \$4.⁵ **L**

BELGIAN ALE

duvel - \$7

SOUR

big grove seasonal - \$6 **L**

CIDER

samuel smith organic - \$6

HEFEWEIZENS/WHEATS

ayingner brau-weiss - \$6

blanche de namur - \$6.⁵ (pint can)

AMBER ALE

millstream schild brau - \$5 **L**

BROWN ALE

samuel smith nut brown - \$6

INDIA PALE ALES

potosi snake hollow - \$4.⁵ **L**

surly furious (pint) - \$6

big grove easy eddy - \$5 **L**

exile zoltan session - \$5 **L**

PORTER

breckenridge vanilla - \$5

BOCKS

ayingner celebrator doppelbock - \$6

shiner bock - \$4.⁵

STOUTS

deschutes obsidian - \$5

samuel smith organic chocolate - \$6

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

samuel smith imperial - \$6

single speed tip the cow - \$5 **L**

GLUTEN REMOVED

omission IPA - \$4.⁵

LIGHT BEER

potosi light - \$4.⁵ **L** bud light - \$4.⁵

miller lite - \$4.⁵ coors banquet - \$4.⁵

corona premier - \$4.⁵

L = local, or from nearby!

wine by the glass

- pinot noir, mud house - new zealand - \$8/32
super tuscan, santa christina - italy - \$8/32
malbec, calcu - chile - \$7.5/30
rhône valley blend, le charmel - france - \$7.5/30
red blend, frivoler - washington state - \$8.5/34
cabernet sauvignon, trim - california - \$8/32
ruby port, ferreira - portugal - \$8
rosé, le charmel - france - \$8/32
chardonnay, oak grove - california - \$7.5/30
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* - washington state - \$8/32
sparkling prosecco - italy - \$8/32
sparkling moscato, piquitos - spain - \$8/32

wine 1/2 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



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

wine bottles by region

VIRGINIA

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

WASHINGTON

c.m.s. blend, hedges* - washington state - \$35
red mountain syrah, hedges* - columbia valley - \$46
red mountain blend, hedges* - columbia valley - \$54

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, tortoise creek - lodi - \$32
zinfandel, michael david lust - lodi - \$65
zinfandel, summit lake vineyards - napa - \$55
sparkling brut, chandon - napa - \$45
chardonnay, frank family vineyards - napa - \$55
rosé, para maria - santa barbara - \$44

FRANCE

beaujolais, marcel lapierre - morgon - \$54
bordeaux, chateau saint-andré corbin - st. émilien - \$50
bordeaux, exem - bordeaux - \$45
chardonnay, louis latour - france - \$32
picpoul blanc, paul mas estates - picpoul de pinet - \$34

ITALY

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

SPAIN & PORTUGAL

rioja, faustino - rioja - \$35
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

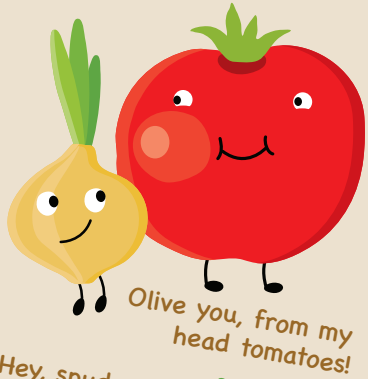
SOUTH AMERICA

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

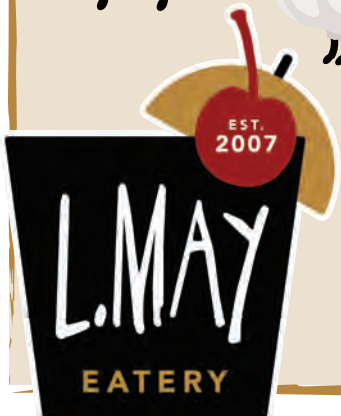
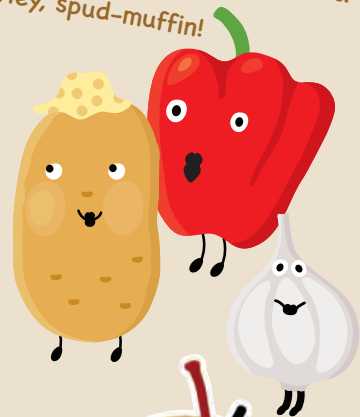
*Hedges Family/CMS practices biodynamic
and organic farming in their wine production
c.m.s. red = cabernet, merlot, syrah
c.m.s. white = chardonnay, sauvignon blanc, marsanne

KIDS MENU

FOR CHILDREN 10 AND UNDER



Hey, spud-muffin!



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