

GET STARTED

legendary artichoke & spinach dip served with toasted pita bread \$10 🍷

L.May's modern relish tray assortment of local cheeses, meats, creamy goat cheese, honey, roasted rosemary mixed nuts, and crackers \$16

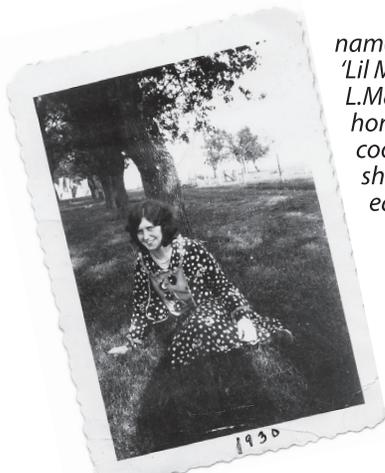
cheesecake bruschetta savory tomato cheesecake topped with pesto and tomato basil salad, finished with balsamic reduction. served with garlic toast \$14 🍷

scallops fra diavolo 3 jumbo sea scallops served with *spicy* tomato garlic chili sauce \$13 🌿

beef stroganoff meatballs served in a mushroom cream sauce with toast points and housemade pickles \$10

our small pizzas also make great appetizers!
🌿 additional appetizers can be prepared gluten free upon request

big thanks to all of our local growers!
McDonald Farm · TriState Market · Mad Fish Farms
Our Farms · Dubuque Farmers Market
(to name a few)



named after our grandma 'Lil May (pictured here), L.May Eatery is our chance to honor grandma's great cooking and hospitality and to share the family tradition of eating well with our guests

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

tripadvisor

we love when you share your L.May experience on your favorite restaurant review sites



KEEP IT LIGHT

soup du jour ask your server about our featured soup, served with bread for dipping
cup \$3.5 **bowl** \$7

house salad fresh greens with cucumber, radishes, and toasted almonds. sprinkled with parmesan and housemade croutons, topped with our house dressing, roasted garlic parmesan vinaigrette \$8

roasted winter salad roasted butternut squash, brussels sprouts, and beets tossed with fresh greens, topped with candied pecan and green apple vinaigrette \$14 🌿 🥬

spinach lime caesar spinach and leafy greens tossed with lime caesar dressing, topped with parmesan cheese, and housemade croutons. ask for anchovies \$10

add chicken [\$5], jumbo shrimp [\$10], or 8 oz. salmon fillet [\$12] to your salad
🌿 🍷 all salads can be served gluten free or vegetarian upon request

ON THE SIDE

cumin coriander sweet potatoes with romano \$5 🌿 🍷
mashed red potatoes \$5 🌿 🍷
side house salad \$4 🍷
side spinach lime caesar salad \$6
veggie du jour \$5 🌿 🥬



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

MAIN COURSE

all entrées include our house salad with roasted garlic parmesan vinaigrette and freshly baked multigrain bread with maple bourbon butter

long island duckling slow roasted half duckling with a cherry bourbon sauce served over mashed red potatoes \$26

veggie curry spiralized zucchini and butternut squash with leeks and bell peppers, served over arborio rice with red coconut curry sauce \$18  

chipotle steak lasagna beef tenderloin and pasta layered with ricotta and cheddar cheeses, finished with chipotle cream sauce \$24

chilean salmon 8 oz. fillet served with roasted cumin and coriander sweet potato with a sprinkle of romano, finished with black raspberry zinfandel sauce \$25 

hot turkey brioche bread pudding with roasted turkey and applewood smoked bacon, topped with pecorino romano mornay sauce and tomato confit \$18

braised pork shanks 3 tender fall-off-the-bone pork shanks topped with garlic white wine sauce, served over mashed red potatoes \$24

filet mignon 8 oz. choice black angus (wet aged) topped with an applewood smoked bacon cheddar butter compound and served with mashed red potatoes \$28 

chicken & dumplings tender roasted chicken breast with carrots, spinach, and celery, topped with rosemary dumplings baked golden brown \$22

shrimp & scallops housemade pappardelle pasta with shrimp and scallops, spinach, bell pepper with brandy cream sauce \$26

split plates [\$4], includes salad and bread
no separate checks for parties of 6 or more

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



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

PIZZA PIES

*thin crust specialty pizzas! **small** = 9" **large** = 14"*
 10.5" **small** & 14" **large** gluten free crust available [additional \$2 & \$3]
\$2.5 for half & half pizzas [no small half & half's]

L.May supreme pizza our hearty red sauce with *spicy* italian sausage, asparagus, artichoke, and mozzarella cheese, lightly sprinkled with fresh goat cheese **small** \$12 **large** \$22

isle of capri pizza olive oil and roasted garlic crust baked and topped with fresh mozzarella, basil, and tomatoes. finished with balsamic reduction, cracked pepper, and sea salt **small** \$12 **large** \$22 

"you're in dubuque" pizza crispy applewood smoked bacon, *spicy* italian sausage, mushroom, and onion over our hearty red sauce, topped with mozzarella and cheddar cheeses **small** \$12 **large** \$22

pulled pork mac n' cheese pizza tender pork and penne pasta over cream sauce, topped with mozzarella, cheddar, and smoked gouda cheeses, crispy applewood smoked bacon, and red onion **small** \$12 **large** \$22

gettin' figgy with it pizza *spicy* italian sausage, figs, caramelized onion, and brie over a roasted garlic olive oil crust, finished with aged balsamic reduction **small** \$12 **large** \$22

SAVE ROOM

double chocolate brownie served warm and ooey gooey with vanilla bean ice cream! \$8.5 

cheesecake du jour daily rotating flavors from our friends at Galena Main Street Cheesecakes \$8  

our featured desserts rotate weekly, your server will present all desserts available this evening

we use  seatme by  for easy online reservations. to reserve, go to lmayeatery.com and click the  button!

we cater! ask for more info



WHITE WINE BY THE GLASS



chardonnay

OAK GROVE FAMILY RESERVE - CA - \$7/28

shines with tropical fruit flavors, followed by a smooth, creamy finish with notes of vanilla and toasty oak

LA CREMA CHARDONNAY - SONOMA, CA - \$11

layered aromas of fresh meyer lemon, shortbread, and ripe pear. flavors of baked apple framed by hints of sweet spice and white peach, the end result is a broad, juicy, and beautifully balanced mouthfeel

pinot grigio

DIPINTI - ITALY - \$7/28

delicately perfumed with scents of flowers and spice, it features almond, tangerine and apricot fruits. softly textured and balanced with a crisp citrus finish

sauvignon blanc

MATUA - MARLBOROUGH, NEW ZEALAND - \$7.5/30

passion fruit and citrus lifted with a touch of fresh grass

riesling

LONE BIRCH - YAKIMA, WA - \$7/28

estate grown grapes, a perfumed floral bouquet, leading to flavors of white peach and citrus fruit

sparkling

ALLURE MOSCATO - CA - \$7/28

slightly sweet with fresh fruit flavors

MASCHIO PROSECCO - ITALY - \$7/28

white peach and orange blossoms in the nose, fruit forward with peach and almond flavors

rosé

LA VIEILLE FERME "THE OLD FARM" - FRANCE - \$6.5/27

expecting a sweet sip? nope – dry! juicy raspberry and plump ripe cherries, the nice medium body carries you to a lingering wet stone finish (cinsault, grenache, syrah)

white ½ bottles *(approximately 2.5 glasses) discounts do not apply*

LA CREMA CHARDONNAY - SONOMA, CA - \$21

layered aromas of fresh meyer lemon, shortbread, and ripe pear. flavors of baked apple framed by hints of sweet spice and white peach, the end result is a broad, juicy, and beautifully balanced mouthfeel

FROG'S LEAP SAUVIGNON BLANC - RUTHERFORD, NAPA VALLEY, CA - \$25

intense aromas of white flowers with hints of ripe peach fill the glass and elevate your expectation of the crisp, mineral flavors to follow



cabernet sauvignon

HAHN - CENTRAL COAST, CA - \$7.5/30

big and bold with ample red cherry and black currant flavors. aged in french oak casks, which enhances the wine's mouthfeel and contributes a subtle spicy aroma

zinfandel

TORTOISE CREEK - LODI, CA - \$7.5/30

lovely spicy, cherry bouquet with black currant and plum notes, with a welcoming finish of vanilla and toasted cinnamon

90 points wine enthusiast

red blend

BANFI CENTINE ROSSO - TUSCANY, ITALY - \$7/28

fragrant, with dark fruit and floral nuances. medium-bodied, with black cherry and plum flavors and hints of spice
60% sangiovese, 20% merlot, 20% cabernet sauvignon blend

merlot

OAK GROVE FAMILY RESERVE - CA - \$7/28

velvety with rich flavors of red berry, plum, and ripe cherry

malbec

ALTOS DEL PLATA - MENDOZA, ARGENTINA - \$7/28

mouth-filling black cherry and dark plum flavors, subtle spice

pinot noir

HAHN - MONTERREY, CA - \$7/28

classic pinot noir style, complex and delicate, with bright flavors of plum and black cherry

red ½ bottles (wine discounts do not apply on ½ bottles)

ALEXANDER VALLEY VINEYARDS CABERNET - \$21 (approximately 2.5 glasses)

a cab with great texture and structure. concentrated flavors of cherry, cassis, blackberry, plum, spice, tobacco, and chocolate

LA CREMA PINOT NOIR - SONOMA, CA - \$21 (approximately 2.5 glasses)

flavors of pomegranate, red plum, and orange zest deliver a well-balanced pinot with fine tannins and good concentration, supple mouthfeel, and a lingering finish

FROG'S LEAP MERLOT - NAPA, CA - \$30 (approximately 2.5 glasses)

medium-bodied wine, soft and subtle on the palate with flavors of plum and cherry at the forefront. lifted, aromatic finish that displays a distinct freshness

FROG'S LEAP ZINFANDEL - NAPA, CA - \$26 (approximately 2.5 glasses)

delightful aromas of summer-berry conserve combined with a touch of spice and fresh fruit flavors

FEATURED COCKTAILS & MARTINIS



FIG-FASHIONED

buffalo trace bourbon old fashioned, hand muddled with fig and black walnut bitters

APPLE-FASHIONED

bird dog apple whiskey with hand muddled lemon and orange, orange bitters, and vanilla bean cinnamon infused simple syrup

BLACKBERRY WHISKEY SMASH

bird dog blackberry whiskey muddled with mint, fresh lemon juice, and brown sugar served on the rocks

DARK AND STORMY

dark rum, fresh squeezed lime juice, and ginger beer served on the rocks in a copper mug

FRESH SQUEEZED MARGARITA

fresh lime and orange juice, agave nectar, camarena silver tequila, and a splash of orange curaçao make up this fresh 'rita, served on the rocks with a salted rim

ELDER GREYHOUND MARTINI

our twist on a classic greyhound; equal parts gin, ruby red grapefruit juice, and st. germain elderflower liqueur shaken and served up for this irresistibly tangy 'tini

CUCUMBER MINT MARTINI

cucumber vodka, st. germain elderflower liqueur, fresh clementine juice, mint, and fresh cucumber shaken and served up

BIG BLUE MARTINI

the hippest martini on main. a combination of blueberry, raspberry, and pomegranate served up. one of L.May's all time favorite indulgences

PUMPKIN PIE MARTINI

an L.May seasonal favorite, combining pumpkin liqueur and caramel vodka with a special spice blend

JITTERZ ESPRESSO MARTINI

a coffee lover's treat! espresso roast from Jitterz Cafe, cold brewed and combined with brown sugar, vanilla bean cinnamon infused simple syrup, and vanilla vodka with a touch of cream, shaken and served up

 -an L.May favorite!

BOTTLED & CANNED BEER



PALE ALE

oskar blues dales pale **97 RB**

ENGLISH ALE

boddingtons pub (pint) 

BLONDE ALE

good old potosi golden **LOCAL**

BELGIAN ALE

duvel belgian **99 RB**

AMBER ALE

breckenridge avalanche

HEFEWEIZEN/WHEAT

ayinger bräu-weisse **97 RB** 

hacker-pschorr **93 RB**

blanche de chambly

(brewed with coriander and orange peel)

PORTER

samuel smith taddy **98 RB**

PILSNER

pinkus ur-pils *world's 1st certified organic (pint)*

*we welcome hop heads, beer snobs,
and those aspiring to become!*



*ask your server about our
featured Potosi Brewery beer*

LOCAL

BOCK

ayinger celebrator doppelbock **100 RB** - perfect score!

shiner bock

huber bock **LOCAL** 

SOUR/GOSE BEER

beatnik sour **88 RB** **LOCAL**

GLUTEN-FREE

omission IPA

samuel smith certified organic cider 

L.MAY BEER GUIDE

RB - ratebeer.com scale from 1 to 100

IBU - international bittering unit

 - an L.May favorite!

LOCAL - came from nearby!

BOTTLED & CANNED BEER (CONTINUED)



LAGER

rhinelander shorty (7 oz.) **LOCAL**

samuel smith organic 

sam adams boston

corona extra

stella artois

SCOTCH ALE

oskar blues old chub **97RB**

BROWN ALE

samuel smith nut brown **89RB**

IPA

surly furious (pint) **(99 IBU) 100RB** - perfect score!

uinta hop nosh **(82 IBU) 96RB** 

toppling goliath golden nugget **(56 IBU) 99RB** **LOCAL**

sierra nevada tropical torpedo **(55 IBU) 95RB**

bell's two hearted **(55 IBU)**

STOUT

samuel smith oatmeal **99 RB** 

deschutes obsidian **99RB**

samuel smith organic chocolate **98RB**

tallgrass buffalo sweat oatmeal cream (pint)

samuel smith imperial **99 RB**

CIDER

samuel smith certified organic cider (gluten-free)

NON-ALCOHOLIC

kaliber (from the makers of guinness)



***we proudly feature Dubuque's own
Jubeck New World Brewery on draft
as well as other great craft drafts!***

ask your server about our current draft beer features

WHITE WINE BOTTLES



chardonnay

ROMBAUER VINEYARDS - NAPA, CA - \$48

a rich chardonnay with seamless, textured layers of cantaloupe, pineapple, and vanilla followed by a touch of oak – delicious!

LES CHARMES, CAVE DE LUGNY - BURGUNDY, FRANCE - \$35

aromas of citrus, peach and apricot. wonderfully balanced between acidity and sweetness with honey notes and marked freshness from aging primarily in stainless steel (minimally oaked)

sauvignon blanc

CAKEBREAD - NAPA VALLEY - \$51

full-bodied and concentrated on the palate, with a silky texture, its vibrant melon, citrus and gooseberry flavors are perfectly balanced, leading to a long, succulent finish boasting bright citrus and mineral tones

picpoul blanc

PAUL MAS ESTATES - FRANCE - \$34

this little french grape offers a delightful surprise – tart, creamy, and spicy all in one. an excellent companion to seafood and fish dishes

rosé

MIRAVAL COTES DE PROVENCE - FRANCE - \$45

attractive with a soft blush color, beautifully bright. this rosé features delicate aromas of raspberries, peaches, and white flowers. impressive freshness with notes of minerality. great balance, good length and character

pinot grigio

BANFI "SAN ANGELO" - ITALY - \$36

fruit forward, rich, and full-bodied with a long finish

pinot gris

KING ESTATES - EUGENE, OR - \$35

medium bodied with luscious flavors of pineapple, pear, white peach, and zesty citrus fruit

sparkling

CHANDON BRUT - NAPA, CA - \$38

nutty flavors with hints of brioche that build to a refreshingly dry finish

89 points wine spectator

RED WINE BOTTLES (CONTINUED)



cabernet sauvignon

EARTHQUAKE - LODI, CA - \$42

chock full of decadent black fruits, chewy tobacco, sweet vanilla, and spice aromas

COLUMBIA CREST RESERVE - COLUMBIA VALLEY, WA - \$60

textured spicy oak intertwined with abundant black cherry and sweet black currant dark fruit flavors. the elegant seductive fleshy mid-palate leads to an expressive, lingering finish

91 points wine spectator

MICHAEL DAVID RAPTURE - LODI, CA - \$65

bright, fruit laden bouquet of sweet blackberry, black currant and subtle hints of oak. flavors of dark raspberry, spiced plum, and integrated toasty oak notes. lingering, velvet like finish- this is a limited production, don't be left behind!

92 points robert parker

HEITZ CELLAR - NAPA, CA - \$78

a burst of blackberry flavors softly framed by notes of fresh currant. silky tannins give this cab a solid backbone, weaving the flavors into a smooth, harmonious finish

SHAFER VINEYARDS - NAPA, CA - \$95

from the stags leap district, a rich and intense wine with notes of mocha, tar, spices, and tobacco

94 points robert parker

zinfandel

MICHAEL DAVID LUST - LODI, CA - \$65

a deliciously smooth, showy, and seductive zinfandel that lives up to its name. velvety and full of jam, this wine shows lots of dark fruit with some savory qualities

93 points robert parker

SUMMIT LAKE VINEYARDS - NAPA, CA - \$55

estate bottled from their howell mountain vineyard, this zin offers flavors of blackberry jam, leather, black cherry, black licorice, cocoa, espresso and nuts

RED WINE BOTTLES (CONTINUED)



red blend

INCOGNITO - LODI, CA - \$34

another incredible wine from michael david winery – a big, rich, and bold blend of nine grapes produces deep complexity with intense ripe fruits and a lingering finish

CHATEAU BELLEVUE - BORDEAUX, FRANCE - \$36

a classic bordeaux blend from a 6 generation family-owned vineyard – EJ's go-to wine!

MOLLYDOOKER TWO LEFT FEET - MCLAREN VALE, AUST - \$45

the best elements of shiraz, merlot & cabernet in a seamless blend. the combination creates great complexity but also great length, mocha, and spice are the lasting flavors but each new taste shows more attractive fruit and delicious flavors

91 points robert parker

CHATEAU STE. MICHELLE INDIAN WELLS - COLUMBIA VALLEY, WA - \$42

a true example of the art of blending offering jammy boysenberry flavors from the syrah with luscious concentration from the merlot. (syrah, merlot, grenache, malbec, cabernet franc, mourvedre)

90 points wine spectator

SOLANERA 2012 - EASTERN SPAIN - \$45

full bodied with notes of acacia flowers, black raspberries, blueberries, and black currants, an L.May must-try!
(70% monastrell, 15% cabernet sauvignon, 15% garnacha)

94 points robert parker

CONN CREEK ANTHOLOGY - NAPA, CA - \$62

blackberries and plums nestle among cocoa, anise and wildflowers. on the palate a bright opening of black currants leads to a lingering finish of rich chocolaty tannins

RED WINE BOTTLES (CONTINUED)



shiraz/syrah

HEARTLAND SHIRAZ - AUSTRALIA - \$35

dense, layered black fruit with aromas of anise and cracked pepper enveloped in classic blackberry. an echo of mint is brought to the palate by the addition of a small amount of limestone coast fruit

D'ARENBERG "LAUGHING MAGPIE" SHIRAZ- MCLAREN VALE, AUST - \$56

highlighted with a peppery spice and a subtle undertone of apricot and florals. fennel and beetroot like flavors combine initially but lift, revealing the fruit sweetness that lies beneath; plums, blackberry and dark cherry. the palate is rich and generous with silky tannins

90 points wine & spirit

petite sirah

EARTHQUAKE - LODI, CA - \$42

rich on the attack, with blackberry, coffee and supple tannins. big, bold, and spicy!

chianti classico

CASTELLO BANFI - TUSCANY, ITALY - \$33

well-noted for the alluring bouquet, rich flavors, supple tannins, and good acidity – a must try for chianti lovers!

brunello

CASTELLO BANFI - MANTALCINO, ITALY - \$87

aromas of violets and vanilla, with hints of licorice. velvety palate, with tart-cherry flavors and traces of spice. well structured with supple tannins, superb concentration, and good acidity (100% sangiovese)

92 points robert parker

nebbiolo

DAMILANO - PIEDMONT, ITALY - \$37

nicknamed "baby barolo". a classic italian varietal that pairs well with many dishes. balanced tannins and good structure are velvety and harmonic on the palate

montepulciano

FOLONARI - ITALY - \$32

this is the perfect wine to dine with. lively and juicy with bright notes of cherries and cranberries, take a taste and picture yourself in the italian countryside

valpolicella

ZENATO - VALPOLICELLA, ITALY - \$38

full-bodied and dry, velvety, with a good structure. delicate, reminiscent of maraschino cherries and fruits of the wood. Lea's favorite - give this one a try!

RED WINE BOTTLES (CONTINUED)



pinot noir

HAHN - SANTA LUCIA HIGHLANDS, CA - \$35

soft tannins, delicious plum, and cherry aromas and flavors, and an underpinning of the earth itself. without a doubt, its defining feature is the irresistibly silky, velvety texture (*certified sustainable*)

92 points wine & spirits

WILLAMETTE VALLEY VINEYARDS WHOLE CLUSTER - OR - \$46

vibrant aromas of fresh cherries, strawberries and clove with a hint of earthiness, flowing into a soft, well-rounded finished accented by mouthwatering acidity

LA CREMA WINERY - RUSSIAN RIVER VALLEY, CA - \$51

dense but supple. extensive notes of ripe fruit, black licorice, and cola followed by juicy blackberry and cherry with a touch of cocoa and hint of molasses

merlot

CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CA - \$38

bright and emerging! juicy red and black fruit flavors. full-bodied and dense, the palate is lush and finishes with velvety tannins and spice

malbec

CATENA - ARGENTINA - \$35

notes of ripe dark fruits, cracked white pepper, tobacco and mocha

91 points wine spectator

tempranillo

VOLVER SINGLE VINEYARD - LA MANCHA, SPAIN - \$35

its deep ruby/purple color is followed by copious aromas of black currants, black cherries, pepper, underbrush, and licorice

91 points steven tanzer

rioja

FAUSTINO VII - RIOJA, SPAIN- \$34

scents of red currant and cherry with a touch of vanilla. well-balanced with velvety flavors of red cherry and raspberry. a long, expressive finish of vanilla and toasty oak

FAUSTINO I 2001 - RIOJA, SPAIN - \$65

aromatic and complex, with notes of tobacco, cedar and leather against a background of ripe fruit, jam and spices. powerful yet velvety, with flavors of rich red fruit, licorice, and minerals and smooth, ripe tannins. (*limited availability*)

98 points tasting panel, 97 points decanter

AFTER DINNER & SEASONAL DRINKS



JITTERZ ESPRESSO MARTINI

a coffee lover's treat! espresso roast from Jitterz Cafe, cold brewed and combined with brown sugar, vanilla bean cinnamon infused simple syrup, and vanilla vodka with a touch of cream, shaken and served up

PUMPKIN PIE MARTINI

an L.May seasonal favorite, combining pumpkin liqueur and caramel vodka with a special spice blend

SALTED CARAMEL MARTINI

godiva dark chocolate liqueur, caramel vodka, and a touch of whipped cream with a salted rim

NIEPOORT RUBY PORT WINE

sweet with a juicy wallop of fruit flavors. full bodied with great texture, balance, and structure leading to a sweet, fruity, spice-edged medium-long finish

SAMUEL SMITH ORGANIC CHOCOLATE STOUT BEER

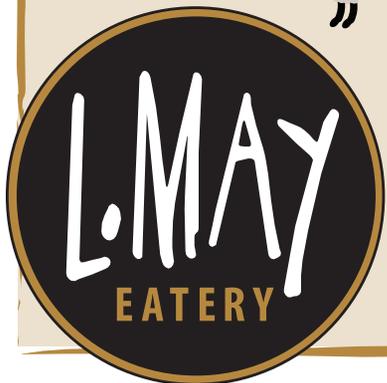
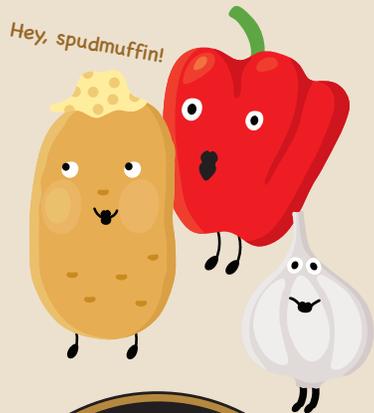
delicious, smooth and creamy character, with inviting deep flavors and a delightful finish - this is the perfect marriage of satisfying stout and luxurious chocolate

SMITH & KEARNS

straight from the supper club era, a combination of dark creme de cacao, cream, and club soda on the rocks

KIDS MENU

FOR CHILDREN 10 AND UNDER



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

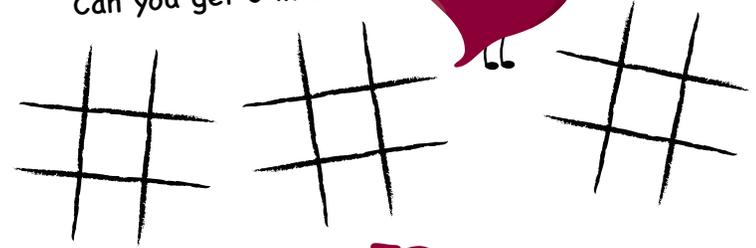
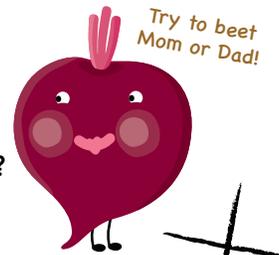
- 1 Say Cheese Pizza \$6
- 2 Smiley Pepperoni Pizza \$7
- 3 Pasta Bowl \$7
with red, white, or butter sauce
- 4 Grilled Cheese \$7
on our house bread
- 5 Grilled Chicken \$8
sliced thin and served with mashed potatoes
- 5 Kids Pork Shank \$8
kids portion of the grown-up favorite! a tender, fall-off-the-bone pork shank served with mashed potatoes
 - + 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?



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