

APPETIZERS

local honeycomb ◉*

whipped goat cheese ·
fig jam · focaccia toast points 12

crab cakes

three lump crab cakes ·
roasted red pepper sauce ·
carrot apple slaw 18

artichoke & spinach dip ◉*

with toasted pita 14

caprese bruschetta ◉*

toast points · fresh mozzarella ·
sliced tomato · balsamic reduction ·
parmesan 13

pulled pork

locally sourced slow roasted pork ·
aged cheddar sauce ·
poblano crema ·
housemade brioche bun 14

**additional appetizers available
gluten free upon request*

SOUP & SALADS

soup du jour

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

house salad ◉◉

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

spinach caesar salad ◉

spinach · mixed leafy greens · classic
caesar dressing · parmesan crisp ·
house made croutons 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*

*vegan dressing available
by request*

*18% gratuity will be added
to groups of 6 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.*



PIZZA

caprese pizza ◉

roasted garlic olive oil crust · melted fresh mozzarella · diced tomato · basil · balsamic reduction · cracked pepper & sea salt

“you’re in dubuque” pizza

hearty red sauce · applewood smoked bacon · locally sourced ground sausage · mushrooms · red onion · mozzarella & cheddar

orchard pizza ◉

roasted garlic olive oil crust · apples · figs · caramelized onions · mozzarella & brie · balsamic reduction

I.may supreme pizza

hearty red sauce · locally sourced ground sausage · artichokes · asparagus · mozzarella · goat cheese crumbles

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, cheesecake (gluten free) and chocolate mousse (vegan & gluten free) are our almost-always-available staples!

◉ **made with gluten free ingredients**

◉ **vegetarian**

◉ **vegan/dairy free**

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

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MAIN COURSE

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

salmon ◉

grilled 8 oz. faroe islands fillet · sundried tomato quinoa pilaf · basil cream sauce 30

pork loin ◉

locally sourced grilled pork · curried rice · bulgogi korean BBQ sauce 27

filet mignon ◉

6 oz. choice iowa black angus filet · aged cheddar mashed potatoes · fresh horseradish peppercorn butter 36

crabby shrimp ◉

chef’s lighter twist on “oscar style” · sauteéd crab & jumbo shrimp · asparagus & shallots · white wine lemon tarragon sauce · lemony risotto 30

street corn risotto cake ◉◉◉

arborio rice · caramelized onions · corn · asparagus · lime cashew crema · grilled green onions 24

mediterranean pasta ◉*

penne pasta · spinach · asparagus · tomato · fresh mozzarella roasted garlic herb olive oil · parmesan 25

**gluten free pasta available upon request*

protein options to add to risotto cake or pasta:

roasted local organic chicken +8 ◉
jumbo shrimp +10 ◉
salmon fillet +14 ◉

WINE GLASSES

| | | | |
|--|-----------------|--|-------------------------|
| chardonnay OAK GROVE - CA | 9 34 | rosé MONT GRAVET - FRANCE | 8 30 |
| bordeaux blend FREYNELLE - FRANCE | 9 34 | cabernet sauvignon ULTRAVIOLET - CA | 10 38 |
| sauv. blanc KURANUI - NEW ZEALAND | 9 34 | pinot noir BREW CRU - SOUTH AFRICA | 9 34 |
| verdejo NAVE SUR - SPAIN | 8 30 | red blend CMS - WA | 9 34 |
| pinot grigio CINTA - ITALY | 9 34 | barbera ERCOLE - ITALY | (1 liter bottle) 9 38 |
| moscato MAMA MANGO - ITALY | 8 30 | sparkling lambrusco SCARPETTA - ITALY | (8.5 oz. can) 8 |
| sparkling frizzante SCARPETTA - ITALY | (8.5 oz. can) 8 | | |
| sparkling brut ROTATING LABELS | (6 oz. split) 8 | | |

COCKTAILS

the l.may fashioned
locally sourced honey, bitters, and iowa legendary rye, gently stirred and served on the rocks with an orange twist and a cherry 9

summer sangria
our signature freshly made sangria! sparkling lambrusco & mango moscato, gin, local honey simple syrup, and freshly squeezed OJ, served on the rocks 9

raspberry sour
iowa legendary rye, freshly squeezed lemon juice, locally sourced honey simple syrup, organic blackberry jam 9

main street manhattan
iowa legendary rye, cocchi sweet vermouth, a dash of bitters, and a cherry served up 9⁵

the smokeshow
sombra mezcal, cocchi sweet vermouth, aperol, orange twist, served on the rocks 9

mango tango
mango sparkling moscato, vodka, freshly squeezed lime juice, local honey simple syrup, served on the rocks in a lightly salted glass 9

honey lavender martini
st. germain elderflower liqueur, gin, freshly squeezed lemon juice, local honey simple syrup, lavender bitters, shaken with fresh rosemary, served up 10

BEERS

| | |
|--|---|
| L golden ale good old potosi | 5 |
| L cave ale amber good old potosi | 5 |
| L riverside radler good old potosi | 5 |
| L easy eddy ipa big grove | 5 |
| L 1939 amber ale big grove | 5 |
| L seasonal sour (pint can) single speed | 7 |
| L hard cider sutliff cider | 6 |
| L psuedo sue pale ale toppling goliath (pint can) | 7 |
| L pompeii ipa toppling goliath (pint can) | 7 |
| L dorothy's new world lager toppling goliath (pint can) | 7 |
| brau weisse ayinger | 7 |
| organic lager samuel smith | 7 |
| nut brown ale samuel smith | 7 |
| shiner bock | 5 |
| bud light | 5 |
| michelob ultra | 5 |

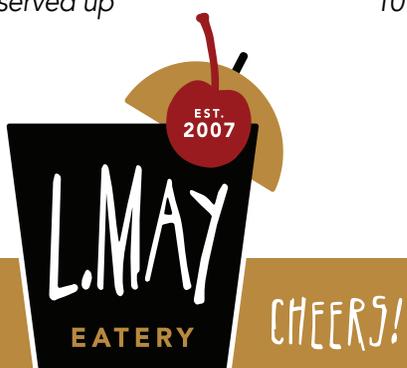


N/A BEVERAGES

| | |
|---|----------------|
| lil madz spirit free refresher | 6 ⁵ |
| pepsi, diet pepsi, or sierra mist | 3 |
| lemonade, iced tea, hot tea, or coffee | 3 |
| sparkling mineral water topo chico | 4 |
| non-alcoholic lager clauthaler | 4 |
| L ginger beer fentiman's all natural | 4 |
| root beer good old potosi | 4 |
| espresso double shot | 4 ⁵ |

AFTER DINNER

| | |
|--|----------------|
| eye opener martini <i>fresh brewed espresso, coffee liqueur, and vodka, served up and topped with a layer of cream</i> | 10 |
| affogato <i>vanilla bean ice cream "drowned" in freshly brewed espresso</i> | 6 ⁵ |



| | | |
|--|--------------|----|
| sparkling brut GRAHAM BECK - SOUTH AFRICA | (1/2 bottle) | 25 |
| champagne COLLET - FRANCE | | 60 |
| reisling RÖMERHOFF - GERMANY | | 30 |
| sauvignon blanc GREYWACKE - NEW ZEALAND | | 50 |
| chardonnay SAINT VERAN - BURGUNDY, FRANCE | | 45 |

| | | |
|---|--|----|
| sparkling brut rosé GRAHAM BECK - SOUTH AFRICA | | 40 |
| rosé DOMAINE GUENEAU - SANCERRE, FRANCE | | 45 |

| | | |
|--|--|-----|
| pinot noir LIOCO - SONOMA, CA | | 50 |
| zweigelt CHRISTINA - AUSTRIA | | 35 |
| beaujolais RÉGNIÉ - FRANCE | | 55 |
| chianti riserva RENZO MASI & C. - ITALY | | 40 |
| merlot CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CA | | 50 |
| grenache AREND SIG - SOUTH AFRICA | | 45 |
| rioja reserva MURIEL - SPAIN | | 35 |
| malbec CAHORS - FRANCE | | 45 |
| blaufränkisch THE BUTCHER - AUSTRIA | | 40 |
| nebbiolo barolo G.D. VAJRA - ITALY | | 85 |
| valpolicella ripasso FARINA - ITALY | | 45 |
| amarone ITALY | | 85 |
| nebbiolo BARBOURSVILLE VINEYARDS - VA | | 65 |
| languedoc-roussillon DOMAINE DE FONTSAINTE - FRANCE | | 40 |
| priorat BODEGAS LA CARTUJA - SPAIN | | 40 |
| red blend FRIVOLER - WA | | 40 |
| red blend MONT BLOIS BACCHUS - SOUTH AFRICA | | 65 |
| bordeaux CHATEAU SAINT-ANDRÉ CORBIN - ST. ÉMILION | | 50 |
| chateaufort du pape ROTATING LABELS - FRANCE | | 75 |
| petite sirah RIDGE - DRY CREEK, CA | | 55 |
| zinfandel FROG'S LEAP - NAPA, CA | | 55 |
| cabernet sauvignon HEDGES RED MOUNTAIN - WA | | 65 |
| cabernet sauvignon SALUS STAGLIN FAMILY VINEYARD - NAPA, CA | | 135 |

| | | |
|---|--|---|
| dessert wines (3 oz. pour, or inquire for a flight!) | | |
| port - sherry - sauternes - madeira - muscadet | | 8 |

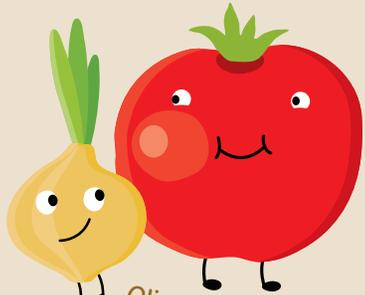
WINE BOTTLES

RETAIL WINE IS AVAILABLE FROM L.MAY!

LET YOUR SERVER OR HOST KNOW IF YOU'D LIKE US TO PUT A CASE TOGETHER FOR YOU TO TAKE HOME

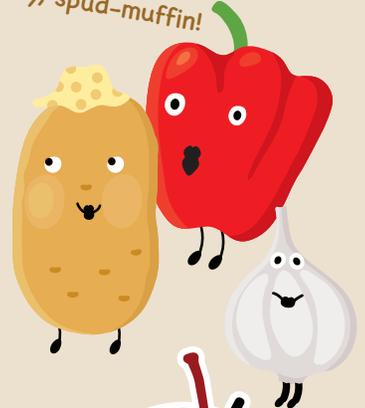
KIDS MENU

FOR CHILDREN 10 AND UNDER



Olive you, from my head tomatoes!

Hey, spud-muffin!



EST. 2007

L.MAY
EATERY

DRINKS

- 1 Soda Pops & Soft Drinks \$2.⁹⁵
Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Iced Tea,
- 2 Local Rootbeer Bottle \$3.⁹⁵
- 3 Kiddie Cocktails \$3.⁵⁰
Shirley Temple (clear soda) or Roy Rogers (cola) with cherry juice!
- 4 Milk \$2.⁹⁵
- 5 Chocolate Milk \$3.⁵⁰



DINNER

- 1 Say Cheese Pizza \$9 (VEG)
- 2 Smiley Pepperoni Pizza \$10
*gluten free pizza crust available \$16
- 3 Pasta Alfredo \$10 (VEG)
pasta with creamy alfredo sauce & parmesan
(add slow roasted chicken: additional \$8...jumbo shrimp: \$10)
*gluten free pasta substitute available, please inquire
- 4 Chicken & Mashed Potatoes \$10 (GF)
local, organic slow roasted chicken
served with mashed potatoes

SIDES

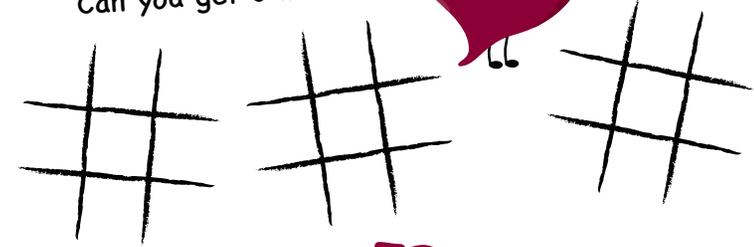
- + Add a side of Veggies \$3 (GF) (V)
- + Add a side of Fruits \$3 (GF) (V)

SAVE ROOM FOR DESSERT!

- 1 Vanilla Ice Cream Sundae \$3.⁵⁰ (GF)
with whipped cream, fruit, chocolate sauce, and sprinkles!

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