



## GET STARTED

**VEG** **ARTICHOKE & SPINACH DIP** with toasted pita 12\*

**GF** **V** **BRUSSELS SPROUTS** shaved sprouts · house tamari sauce · sesame roasted cashews 10

**SMOKED SALMON DIP** house smoked salmon · creamy cheese · capers · sundried tomato & green onion · pickled red onion · toast points 11\*

**CRAB CAKES** 3 lump crab cakes · lemon caper aioli · zesty slaw 14

**CAPRESE BRUSCHETTA** toast points · fresh mozzarella · sliced tomato · balsamic reduction · parmesan 12\*

*\*gluten free upon request*

## SOUP & SALADS

**GF** **VEG** **SOUP DU JOUR** ask about our daily offering · bread & butter cup 4 · bowl 8

**GF** **HOUSE SALAD** mixed leafy greens · cherry tomatoes · radish · toasted almond · house made croutons · roasted garlic parmesan vinaigrette · parmesan 5 side · 9 entrée\*

**SPINACH LIME CAESAR SALAD** spinach · mixed leafy greens · lime caesar dressing · parmesan crisp · house made croutons 6 side · 10 entrée

**GF** **VEG** **QUINOA BOWL** asparagus & broccolini · carrots, celery, onion · black beans · toasted almond · goat cheese crumbles · balsamic oregano vinaigrette · housemade parmesan bowl 10

**add to your salad: slow roasted local chicken +8 · jumbo shrimp +10 · salmon fillet +12**  
**house made gluten free croutons are served on our salads**  
**\*vegan dressing available by request: citrus herb vinaigrette**

**GF** MADE WITH GLUTEN FREE INGREDIENTS **VEG** VEGETARIAN **V** VEGAN

*our kitchen does work with ingredients that contain gluten,  
and does not have specific allergen free preparation areas or dedicated ovens.  
please indicate any dietary restrictions or allergies to your server so we can best accommodate you.*

**we offer a 5% discount when you pay with cash**

**18% gratuity will be added to tables of 6 guests or more**

# PIZZAS

small 10" • large 14" • GF 12" • *vegan cheese available*

**VEG CAPRESE PIZZA** roasted garlic olive oil crust • melted fresh mozzarella • diced tomato • basil • balsamic reduction • cracked pepper & sea salt 13 • 23 • 16

**"YOU'RE IN DUBUQUE" PIZZA** hearty red sauce • applewood smoked bacon • locally sourced ground sausage • mushrooms • red onion • mozzarella & cheddar 13 • 23 • 16

**BLT PIZZA** hearty red sauce • locally sourced bacon • leafy greens • tomato • mozzarella • basil aioli finish 13 • 23 • 16

**VEG FUNGI-LICIOUS PIZZA** rosemary mushroom garlic cream sauce • orange zest • shallots • local mushrooms • asparagus • mozzarella 13 • 23 • 16

# ENTRÉES

*includes side house salad & freshly baked bread*

**GF POT ROAST** red wine braised locally sourced beef • carrots, onion, & celery • roasted garlic mashed potatoes 26

**MEATLOAF** locally sourced beef & pork • local bacon bourbon glaze • roasted garlic mashed potatoes • fresh veggies 24

**PORK MILANESE** lightly breaded locally sourced pork loin • roasted tomato sauce • creamed spinach • roasted potatoes 24

**GF SALMON** grilled 8 oz. faroe islands fillet • polenta cake • local shitake mushroom broth 27

**GF FILET MIGNON** 6 oz. choice iowa black angus filet • roasted garlic mashed potatoes • garlic herb compound butter 34

**GF SHRIMP RISOTTO** tender shrimp • creamy local mushroom risotto • parmesan • sautéed shallots & rosemary 27

**V VEGGIE BOLOGNESE** wild mushrooms • roasted cauliflower • roasted tomato sauce • house made fettuccine • housemade basil pesto 23\* *gluten free pasta upon request*

*add to bolognese: slow roasted local chicken +8 • jumbo shrimp +10 • salmon fillet +12*

# DESSERTS

**VEG CHOCOLATE BROWNIE** à la mode 8.50

**GF CHEESECAKE** rotating flavors 8.50

**ASK ABOUT OTHER FEATURED DESSERTS!**

***thank you to our local producers:***

dubuque farmer's market • hook's cheese company • jubeck new world brewery • middendorf farm • micro girl greens • millwork bakery • montchevre cheese • o'connell organic acres farm • our farms meats • roelli cheese haus • sandhill farm • trails end • walsh apiary

## WHITE/ROSÉ WINE BY THE GLASS

CHARDONNAY, OAK GROVE - CALIFORNIA - \$7.<sup>50</sup>/30

*just the right amount of oak*

SAUVIGNON BLANC BLEND - LA FREYNELLE - BORDEAUX, FRANCE - \$8/32

*lush tropical fruits, nice acidity*

PINOT GRIGIO, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$8/32

*bright citrus notes with nice complexity*

ROSÉ, ROTATING LABELS - \$6/25

*everchanging, fun new labels from around the world!*

MUSCADET, LA PÉPIE - FRANCE - \$8/32

*crisp, dry, and refreshing*

RIESLING, CLEAN SLATE - GERMANY - \$7/28

*food friendly with a touch of sweet*

SPARKLING FRIZZANTE, SCARPETTA - ITALY - \$7

*L.May staff favorite! slightly bubbly, crisp & fresh #lmaying*

SPARKLING PROSECCO - ITALY - \$8

*bubbly, dry classic, perfect for a toast*

## RED WINE BY THE GLASS

PINOT NOIR, THE SEEKER - FRANCE - \$8/32

*classic french style!*

CABERNET BLEND, CMS - WASHINGTON - \$8/32

*dry, soft fruits, medium bodied*

BLEND, PILLARS - DUNNIGAN HILLS, CA - \$8.<sup>50</sup>/35

*big, bold, chewy*

BLEND, LA BOUTANCHE - SONOMA VALLEY, CA - \$8/42 (liter bottle)

*bright, fresh, 100% organic*

SPARKLING LAMBRUSCO - ITALY - \$7

*fresh, bubbly, subtle touch of sweetness*

## DESSERT WINES - \$8 ea. 3 oz. pour (or inquire about a flight!)

PORT - SHERRY - LATE HARVEST RIESLING - SAUTERNES - TOKAJI

## BEERS

GOOD OLD POTOSI GOLDEN ALE - \$5

SAMUEL SMITH ORGANIC LAGER - \$6

SAMUEL SMITH NUT BROWN ALE - \$6

SAMUEL SMITH CHOCOLATE STOUT - \$6

ALASKAN BREWING CO. KÖLSCH - \$5

ALASKAN BREWING CO. AMBER ALE - \$5

AYINGER CELEBRATOR DOPPLEBOCK - \$6

AYINGER BRAU WEISSE - \$6

HOEGAARDEN WITBIER - \$6

TOPPLING GOLIATH PSUEDO SUE PALE ALE (pint can) - \$7

TOPPLING GOLIATH POMPEII IPA (pint can) - \$7

TOPPLING GOLIATH DOROTHY'S NEW WORLD LAGER (pint can) - \$7

ODELL BREWING CO. GOOD BEHAVIOR CRUSHABLE IPA - \$6

BIG GROVE EASY EDDY IPA - \$5

SINGLE SPEED SEASONAL SOUR - \$6

WILSON'S ORCHARD HONEYCRISP HARD CIDER - \$6.<sup>50</sup>

LAKEFRONT NEW GRIST GLUTEN FREE LAGER - \$5

CLAUSTHALER N/A - \$4

BASS ALE - \$5

BUD LIGHT - \$4.<sup>50</sup> MILLER LITE - \$4.<sup>50</sup> CORONA PREMIER - \$4.<sup>50</sup>

## N/A DRINKS

FENTIMAN'S ALL NATURAL GINGER BEER - \$4

FENTIMAN'S ALL NATURAL TONIC - \$4

POTOSI ROOT BEER BOTTLE - \$4

LIL MADZ MOCKTAIL

*local honey, fresh OJ, lavender bitters,*

*and all natural ginger beer - \$6*

COLA, DIET COLA, SIERRA MIST - \$3

ICED TEA, HOT TEA, DRIP COFFEE - \$3

ESPRESSO DOUBLE SHOT - \$4

AFFOGATO

*vanilla bean ice cream "drowned"*

*in freshly brewed espresso - \$6.<sup>50</sup>*

## FEATURED COCKTAILS

PATIO POUNDER

*sparkling lambrusco red wine,*

*gin, apricot liqueur,*

*local honey simple syrup,*

*freshly squeezed OJ,*

*served on the rocks - \$9*

ROSÉ SPRITZ

*refreshing rosé, st. germaine*

*elderflower liqueur, club soda,*

*and a fresh lemon twist,*

*served on the rocks - \$9*

BOURBON SOUR

*old forester bourbon,*

*cocchi rosa aperitivo,*

*freshly squeezed lemon juice,*

*locally sourced honey*

*simple syrup, & a dash of*

*peychaud's aromatic bitters - \$8*

THE L.MAY FASHIONED

*a tribute to the classic with*

*an L.May twist...locally*

*sourced honey, bitters, and*

*iowa legendary rye, gently*

*stirred and served on*

*the rocks with an orange*

*twist and a cherry - \$8*

MAIN STREET MANHATTAN

*iowa legendary rye, cocchi sweet*

*vermouth, a dash of bitters,*

*and a cherry served up - \$9.<sup>50</sup>*

HOLY SMOKES! MARGARITA

*smoky mezcal, orange liqueur,*

*freshly squeezed orange &*

*lime juices, local honey simple*

*syrup, served on the rocks*

*with a salted rim - \$9*

HONEY LAVENDER MARTINI

*gin, st. germaine elderflower liqueur,*

*freshly squeezed lemon juice,*

*local honey simple syrup,*

*lavender bitters, shaken with*

*fresh rosemary, served up - \$9*

EYE OPENER MARTINI

*fresh brewed espresso, coffee liqueur,*

*and vodka, served up and topped*

*with a layer of cream - \$9*



## WHITE/ROSÉ WINE BY THE BOTTLE

ROSÉ, DOMAINE GUENEAU - SANCERRE, FRANCE - \$45  
RIOJA BLANCO, MUGA - SPAIN - \$35  
SAUVIGNON BLANC, ASTROLABE - MARLBOROUGH - \$52  
SAUVIGNON BLANC, HIPPOLYTE REVERDY - SANCERRE, FRANCE - \$50  
UNOAKED CHARDONNAY, SAINT-VERAN - BURGUNDY, FRANCE - \$45  
SPARKLING BRUT ROSÉ, GRAHAM BECK - SOUTH AFRICA - \$40  
CHAMPAGNE, CHÂTEAU DE BLIGNY - FRANCE - \$60

**\*\*SPECIAL OCCASION?\*** SPARKLING BRUT 1/2 BOTTLE, GRAHAM BECK - SOUTH AFRICA - \$25

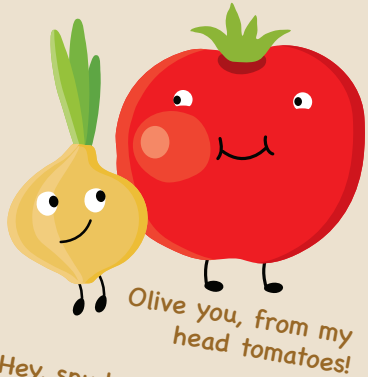
## RED WINE BY THE BOTTLE

PINOT NOIR, DOMAINE GUENEAU - SANCERRE, FRANCE - \$50  
PINOT NOIR, LIOCO - SONOMA, CALIFORNIA - \$48  
BLAUFRÄNKISCH, EVOLÚCIÓ - AUSTRIA - \$32  
MALBEC, CAHORS - FRANCE - \$45  
MERLOT, CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CALIFORNIA - \$45  
CAB FRANC, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$52  
CAB FRANC, GARAGE WINE CO. - MAIPO VALLEY, CHILE - \$55  
BRUNELLO, CASTELLO BANFI - ITALY - \$95  
BEAUJOLAIS, RÉGNIÉ - FRANCE - \$55  
CHIANTI RISERVA, RENZO MASI & C. - ITALY - \$38  
NEBBIOLO, G.D. VAJRA - PIEDMONT - \$85  
NEBBIOLO, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$65  
PETITE SIRAH, RIDGE (CERTIFIED ORGANIC) - DRY CREEK, CALIFORNIA - \$55  
VRANEC, TIKVEŠ - MACEDONIA - \$35  
ST. LAURENT, ERICH SATTLER - BURGENLAND, AUSTRIA - \$45  
RED BLEND, FRIVOLER - WASHINGTON - \$38  
RED BLEND, HIGH ON THE HOG - CENTRAL COAST, CALIFORNIA - \$49  
RED BLEND, MONT BLOIS - SOUTH AFRICA - \$65  
RED BLEND, CHATEAUNEUF DU PAPE, FAMILLE LANÇON - FRANCE - \$65  
RED BLEND, DOMAINE DE FONTSAINTE - LANGUEDOC-ROUSSILLON, FRANCE - \$38  
RED BLEND, BORDEAUX, CHATEAU SAINT-ANDRÉ CORBIN - ST. ÉMILION - \$50  
RED BLEND, VALPOLICELLA RIPASSO, FARINA - ITALY - \$42  
RED BLEND, AMARONE, ZENATO - ITALY - \$85  
RED BLEND, MOLLYDOOKER TWO LEFT FEET - AUSTRALIA - \$48  
RED BLEND, MURIEL RIOJA RESERVA - RIOJA, SPAIN - \$35  
RED BLEND, BODEGAS LA CARTUJA - PRIORAT, SPAIN - \$40  
RED BLEND, BARBOURSVILLE VINEYARDS "OCTAGON" - VIRGINIA STATE - \$70  
ZINFANDEL, SUMMIT LAKE VINEYARDS - NAPA, CALIFORNIA - \$55  
ZINFANDEL, FROG'S LEAP - NAPA, CALIFORNIA - \$55  
CABERNET SAUV., EDGE - ALEXANDER VALLEY, CALIFORNIA - \$40  
CABERNET SAUV., FRANK FAMILY VINEYARDS, NAPA, CALIFORNIA - \$65  
CABERNET SAUV., SHAFER VINEYARDS - NAPA, CALIFORNIA - \$115

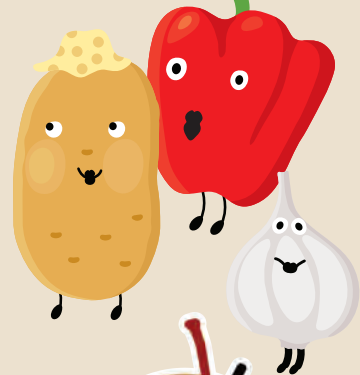


# KIDS MENU

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, Diet Pepsi, Sierra Mist, Lemonade, Iced Tea,
- 2 Potosi 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 Fettuccine Alfredo \$10 (VEG)**  
house made 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!
- 2 Chocolate Brownie a la mode \$4 (VEG)**

## 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