

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 nachos ◉

locally sourced slow roasted pork ·
aged cheddar sauce ·
poblano crema ·
blue corn chips 14

**additional appetizers available
gluten free upon 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.*

SOUP & SALADS

watermelon salad ◉

mixed leafy greens · watermelon ·
cucumber · tomato · candied pecans ·
goat cheese crumbles ·
locally sourced slow roasted chicken ·
watermelon dressing
22 entrée (no side size)

spinach caesar salad ◉

spinach · mixed leafy greens · classic
caesar dressing · parmesan crisp ·
house made croutons 7 side · 12 entrée

house salad ◉◉

mixed leafy greens · cherry tomatoes ·
radish · toasted almond ·
house made croutons · roasted garlic
parmesan vinaigrette ·
parmesan 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*

soup du jour

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



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**

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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 · korean BBQ sauce 27

filet mignon ◉

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

polynesian shrimp ◉

sauteéd shrimp · bell peppers & carrots · coconut rice · pineapple tamari sauce 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 - CALIFORNIA
bordeaux blend FREYNELLE - FRANCE
sauv. blanc DREAMFISH - ROMANIA
verdejo NOVE SUR - SPAIN
pinot grigio CINTA - ITALY
sparkling moscato MAMA MANGO - ITALY
sparkling frizzante SCARPETTA - ITALY
sparkling brut ROTATING LABELS
rosé MONT GRAVET - FRANCE

9 | 34
 9 | 34
 9 | 34
 8 | 30
 9 | 34
 8 | 30
 8 (8.5 oz. can)
 8 (6 oz. split)
 8 | 30

cabernet sauvignon ULTRAVIOLET - CA 10 | 38
pinot noir I AM - ROMANIA 9 | 34
red blend CMS - WA 9 | 34
barbera ERCOLE - ITALY (1 liter bottle) 9 | 38
sparkling lambrusco SCARPETTA - ITALY 8
 (8.5 oz. can)

L LOCAL, OR FROM NEARBY!

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 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
bud light 5
coors light 5
michelob ultra 5

L
 featuring
 2 rotating beers
 on draft from
 JUBECK NEW
 WORLD
 BREWERY!

N/A BEVERAGES

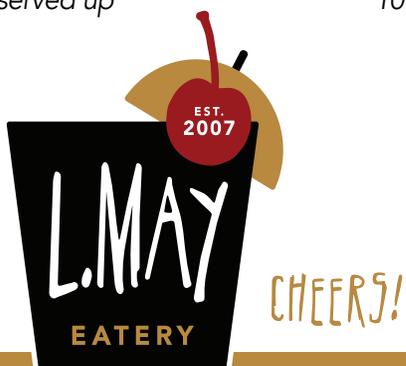
lil madz spirit free refresher 6⁵
pepsi, diet pepsi, or sierra mist 3
lemonade, iced tea, hot tea, or coffee 3
sparkling mineral water topo chico 4
non-alcoholic lager clauthaler 4
ginger beer fentiman's all natural 4
L root beer good old potosi 4
espresso double shot 4⁵

AFTER DINNER

eye opener martini
fresh brewed espresso, coffee liqueur, and vodka, served up and topped with a layer of cream 10

affogato
vanilla bean ice cream "drowned" in freshly brewed espresso 6

dessert wines (3 oz. pour, or inquire for a flight!)
 port - sherry - sauternes - madeira - muscadell 8⁵



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
chianti	BADIOLO. - ITALY	(magnum bottle...equal to 10 glasses!)	55
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
chateauneuf 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

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

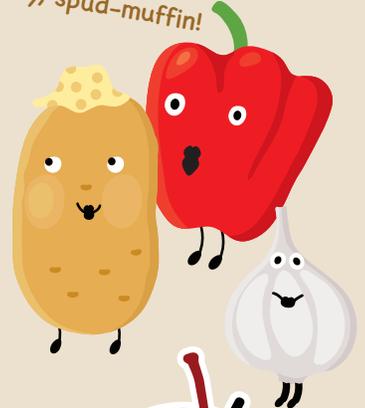
KIDS MENU

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

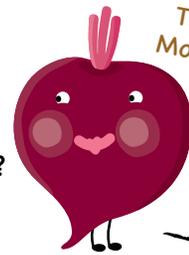
- + Add a side of Veggies \$3 (GF) (V)
- + Add a side of Fruits \$3 (GF) (V)

SAVE ROOM FOR DESSERT!

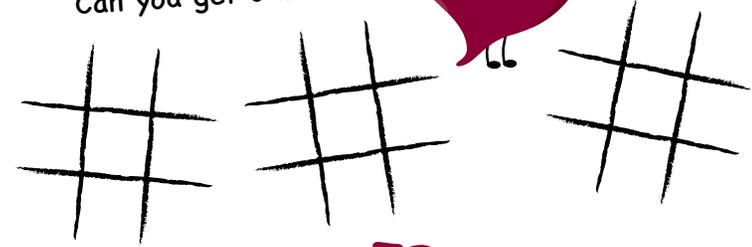
- 1 Vanilla Ice Cream Sundae \$3.50 (GF)
with whipped cream, fruit, chocolate sauce, and sprinkles!

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