

# 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

## CHICKEN NACHOS\*

locally sourced tandoori chicken ·  
olives · feta cheese · tahini yogurt ·  
toasted pita 16

*\* 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*

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*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!*

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◉ 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

## L.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 ◉*

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## 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!*

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◉ **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 · bulgogi korean BBQ sauce 27

## FILET MIGNON ◉

6 oz. choice iowa black angus fillet · 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 ◉

## WHITE/ROSÉ WINE BY THE GLASS

CHARDONNAY, OAK GROVE - CA - \$9/34

*just the right amount of oak*

SAUVIGNON BLANC BLEND, LA FREYNELLE - BORDEAUX, FRANCE - \$9/34

*lush tropical fruits, nice acidity (sauvignon, semillon, muscadet blend)*

PINOT GRIGIO, SANTA JULIA - ARGENTINA - \$9/34

*ripe tropical fruit flavors and a refreshing finish*

RIESLING, RÖMERHOF - GERMANY - \$8/32

*food friendly with a touch of sweet*

SPARKLING FRIZZANTE, SCARPETTA - ITALY - (8<sup>5</sup> oz. can) \$8

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

SPARKLING BRUT, ROTATING LABELS - \$8

*dry, crisp, and bubbly, perfect for a toast!*

SPARKLING MOSCATO, MAMA MANGO - ITALY - \$8/32

*sweetened with natural mango juice*

ROSÉ, ROTATING LABELS - \$8/32

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

## RED WINE BY THE GLASS

PINOT NOIR, BREW CRU - SOUTH AFRICA - \$9/34

*fresh cherry, black currant, and a hint of savory and sweet spice*

CABERNET BLEND, CMS - WA - \$9/34

*dry, soft fruits, medium bodied (cab, merlot, syrah blend)*

RED BLEND - BOAVIDA - PORTUGAL - \$9/34

*dark fruits, red current, floral notes. fruity and spicy with soft tannins*

*(touriga nacional, touriga franca, tinta roriz, tinta francisca, tinto cão blend)*

SUPER TUSCAN BLEND - ALI - ITALY - \$9/34

*bright, fresh, earthy, and acidic with dark fruit notes (sangiovese, cab, merlot blend)*

SPARKLING LAMBRUSCO - ITALY - (8<sup>5</sup> oz. can) \$8

*fresh, bubbly, subtle touch of sweetness*

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

PORT - SHERRY - SAUTERNES - MADEIRA - MUSCADEL

## BEERS

SHINER BOCK - \$5

**L** GOOD OLD POTOSI GOLDEN ALE - \$5

**L** GOOD OLD POTOSI CAVE ALE - \$5

**L** GOOD OLD POTOSI RIVERSIDE RADDLER - \$5

**L** BIG GROVE EASY EDDY IPA - \$5

**L** BIG GROVE 1939 AMBER ALE - \$5

**L** SINGLE SPEED SEASONAL SOUR (pint can) - \$7

**L** SUTLIFF HARD CIDER - \$6.<sup>50</sup>

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

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

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

AYINGER BRAU WEISSE - \$7

SAMUEL SMITH ORGANIC LAGER - \$7

SAMUEL SMITH NUT BROWN ALE - \$7

SAMUEL SMITH CHOCOLATE STOUT - \$7

BUD LIGHT - \$5

MICHELOB ULTRA - \$5

## N/A DRINKS

TOPO CHICO SPARKLING MINERAL WATER - \$4

CLAUSTHALER NON-ALCOHOLIC LAGER - \$4

**L** FENTIMAN'S ALL NATURAL GINGER BEER - \$4

PEPSI, DIET PEPSI, SPRITE - \$3

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

ESPRESSO DOUBLE SHOT - \$4.<sup>5</sup>



LOCAL, OR FROM NEARBY!

## FEATURED COCKTAILS

### MANGO TANGO

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

### RASPBERRY SOUR

iowa legendary rye,  
freshly squeezed lemon juice,  
locally sourced honey simple  
syrup, organic blackberry jam  
(may contain small seeds) - \$9

### 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 - \$9

### SUMMER SANGRIA

L.May's signature freshly made sangria!  
sparkling lambrusco & mango moscato,  
gin, local honey simple syrup,  
and freshly squeezed OJ,  
served on the rocks - \$9

### MAIN STREET MANHATTAN

iowa legendary rye, cocchi sweet  
vermouth, a dash of bitters,  
and a cherry served up - \$9.<sup>5</sup>

### THE SMOKESHOW

sombra mezcal,  
cocchi sweet vermouth,  
aperol, orange twist,  
served on the rocks - \$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

### EYE OPENER MARTINI

fresh brewed espresso, coffee liqueur,  
and vodka, served up and  
topped with a layer of cream - \$10

### AFFOGATO

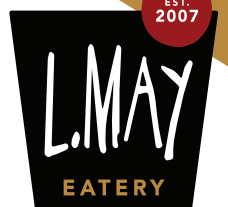
vanilla bean ice cream "drowned"  
in freshly brewed espresso - \$6.<sup>5</sup>

### LIL MADZ SPIRIT FREE

named after our very own free spirit,  
madelyn, a refresher with local honey,  
fresh OJ, lavender bitters, and  
all natural ginger beer - \$6.<sup>5</sup>

FEATURED  
WINE:  
GUARDA RIOS  
RED BLEND,  
PORTUGAL  
\$9/34

**L** 2 ROTATING  
JUBECK NEW  
WORLD BREWERY  
BEERS ON TAP!  
\$6-7 pint



## WHITE/ROSÉ WINE BY THE BOTTLE

ROSÉ, DOMAINE GUENEAU - SANCERRE, FRANCE - \$45

SAUVIGNON BLANC, GREYWACKE - NEW ZEALAND - \$50

UNOAKED CHARDONNAY, SAINT-VERAN - BURGUNDY, FRANCE - \$45

SPARKLING BRUT ROSÉ, GRAHAM BECK - SOUTH AFRICA - \$40

## HALF BOTTLE

SPARKLING BRUT 1/2 BOTTLE, GRAHAM BECK - SOUTH AFRICA - \$25

## RED WINE BY THE BOTTLE

PINOT NOIR, LIOCO - SONOMA, CALIFORNIA - \$45

BLAUFRÄNKISCH, EVOLÚCIÓ - AUSTRIA - \$35

MALBEC, CAHORS - FRANCE - \$45

MERLOT, CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CALIFORNIA - \$50

BEAUJOLAIS, RÉGNIÉ - FRANCE - \$55

GRENACHE, AREND SIG - SOUTH AFRICA - \$45

CHIANTI RISERVA, RENZO MASI & C. - ITALY - \$40

NEBBIOLO BAROLO, G.D. VAJRA - PIEDMONT - \$85

NEBBIOLO, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$65

PETITE SIRAH, RIDGE (CERTIFIED ORGANIC) - DRY CREEK, CALIFORNIA - \$55

ZWEIGELT, CHRISTINA - AUSTRIA - \$35

RED BLEND, FRIVOLER - WASHINGTON - \$40

RED BLEND, MONT BLOIS - SOUTH AFRICA - \$65

RED BLEND, CHATEAUNEUF DU PAPE, ROTATING LABELS - FRANCE - \$75

RED BLEND, DOMAINE DE FONTSAINTE - LANGUEDOC-ROUSSILLON, FRANCE - \$40

RED BLEND, BORDEAUX, CHATEAU SAINT-ANDRÉ CORBIN - ST. ÉMILION - \$50

RED BLEND, VALPOLICELLA RIPASSO, FARINA - ITALY - \$45

RED BLEND, AMARONE - ITALY - \$85

RED BLEND, MOLLYDOOKER TWO LEFT FEET - AUSTRALIA - \$50

RED BLEND, MURIEL RIOJA RESERVA - RIOJA, SPAIN - \$35

RED BLEND, BODEGAS LA CARTUJA - PRIORAT, SPAIN - \$40

ZINFANDEL, SUMMIT LAKE VINEYARDS - NAPA, CALIFORNIA - \$55

ZINFANDEL, FROG'S LEAP - NAPA, CALIFORNIA - \$55

CABERNET SAUV., HEDGES FAMILY RED MOUNTAIN - WASHINGTON STATE - \$65

CABERNET SAUV., SALUS STAGLIN FAMILY VINEYARD - NAPA, CALIFORNIA - \$135

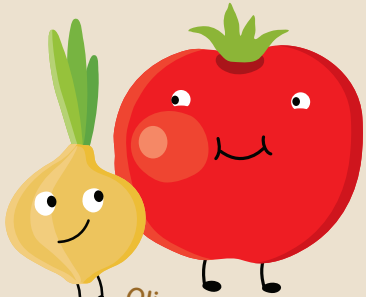
## RETAIL WINE AVAILABLE FROM L.MAY!

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



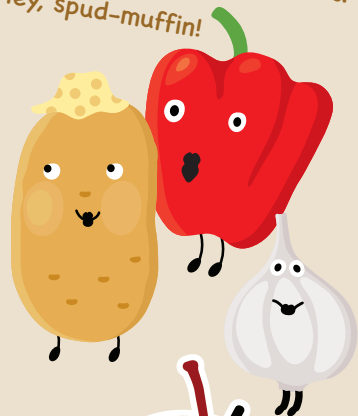
# KIDS MENU

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 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!

## 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