

APPETIZERS

CRAB CAKES 3 lump crab cakes · cranberry mustard sauce · carrot apple slaw 16

● **ARTICHOKE & SPINACH DIP** with toasted pita 12*

CHEESE PLATE two locally sourced rotating artisanal cheeses · maple dijon mustard · house smoked salmon cheesecake · olives 16*

● **TOMATO BRUSCHETTA** house focaccia toast · pesto ricotta spread · diced tomato & red onion · balsamic reduction · parmesan · fresh basil 13*

●● **CUMIN ROASTED CAULIFLOWER** scallions · bell peppers · cashew cream sauce 12

**some appetizers can be prepared gluten free upon request*

SOUP & SALADS

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

●● **HOUSE SALAD** mixed leafy greens · cherry tomatoes · radish · toasted almond · house made croutons · roasted garlic parmesan vinaigrette · parmesan 6 side · 10 entrée

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

●● **QUINOA BOWL** leafy greens · roasted beets & marinated artichokes · black beans, carrots, celery · maple balsamic vinaigrette · candied pecans · goat cheese crumbles 14

options to add to any salad:

slow 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: citrus herb vinaigrette

thank you to our local producers:

dubuque farmer's market · hook's cheese company ·

jubeck new world brewery · montchevre cheese ·

o'connell organic acres farm · our farms meats ·

reevolution farms · roelli cheese haus · sandhill farm ·

sungarden greenhouse · trails end



● made with gluten free ingredients

●● vegan/dairy free

●●● vegetarian

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

save 5% when you pay with cash!

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

PIZZAS

our thin crust sizes: small 10" • large 14" • ● gluten free 12"

● vegan cheese available by request

● **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 • mozzarella • fresh lettuce & tomato • basil aioli 13 • 23 • 16

● **ORCHARD PIZZA** roasted garlic olive oil crust • caramelized onion • apple • fig • mozzarella • balsamic reduction • gorgonzola crumbles 13 • 23 • 16

MAIN COURSE

entrees include a side house salad & freshly baked bread

● **SALMON** grilled 8 oz. faroe islands fillet • roasted squash rice • local apple butter 28

MEATLOAF locally sourced beef & pork • local bacon bourbon glaze • aged cheddar mashed potatoes • fresh veggies 25

PORK SCHNITZEL lightly breaded locally sourced pork loin • bacon braised cabbage • house made spaetzel • caramelized onion • gorgonzola cream sauce 25

SHRIMP TAGLIATELLE sauteed shrimp • tomatoes, carrots, bell peppers, onion • basil pesto cream sauce • toasted pine nuts 28

● **FILET MIGNON** 6 oz. choice iowa black angus filet • aged cheddar mashed potatoes • bleu cheese butter 36

●● **RISOTTO CAKE** arborio rice cake with parsnips, spinach, mushrooms • charred broccolini • caper salsa 23

options to add to your risotto cake:

slow roasted local organic chicken +8

jumbo shrimp +10 salmon fillet +14



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SAVE ROOM ...for our housemade desserts!

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WHITE/ROSÉ WINE BY THE GLASS

CHARDONNAY, OAK GROVE - CA - \$7.⁵⁰/30

just the right amount of oak

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

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

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

bright citrus notes with nice complexity

ROUSSANNE CHARDONNAY BLEND, STOLPMAN VINEYARDS - CALIFORNIA - \$9/35

rich & creamy, full bodied and opulent

RIESLING, RÖMERHOF - GERMANY - \$7/28

food friendly with a touch of sweet

SPARKLING FRIZZANTE, SCARPETTA - ITALY - \$7

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

SPARKLING BRUT - ROTATING LABELS - \$8

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

ROSÉ, ROTATING LABELS - \$7/28

everchanging, fun new labels from around the world!

ORANGE WINE BY THE GLASS *aka skin fermented white wine*

GRÜNER VETLINER, ZEIT - \$8/32

nice brightness and acidity with pepper, pear, and apricot notes, an L.May favorite!

RED WINE BY THE GLASS

PINOT NOIR, BREW CRU - SOUTH AFRICA - \$8.⁵⁰/35

fresh cherry, blackcurrant, and a hint of savory and sweet spice

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

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

BLEND, PILLARS - DUNNIGAN HILLS, CA - \$8.⁵⁰/35

big, bold, chewy

SUPER TUSCAN BLEND - AL PASSO - ITALY - \$8/32

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

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

BEERS

GOOD OLD POTOSI GOLDEN ALE - \$5

BIG GROVE EASY EDDY IPA - \$5

SINGLE SPEED SEASONAL SOUR - \$6

WILSON'S ORCHARD HONEYCRISP HARD CIDER - \$6.50

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

AYINGER BRAU WEISSE - \$6

SAMUEL SMITH ORGANIC LAGER - \$6

SAMUEL SMITH NUT BROWN ALE - \$6

SAMUEL SMITH CHOCOLATE STOUT - \$6

SAMUAL SMITH WINTER WELCOME ALE - \$6

ALASKAN BREWING CO. KÖLSCH - \$5

ALASKAN BREWING CO. AMBER ALE - \$5

ALASKAN BREWING CO. ROTATING HARD SELTZERS - \$5

LAKEFRONT NEW GRIST GLUTEN FREE LAGER - \$5

BUD LIGHT - \$5

MICHELOB ULTRA - \$5

N/A DRINKS

CLAUSTHALER NON-ALCOHOLIC LAGER - \$4

FENTIMAN'S ALL NATURAL GINGER BEER - \$4

MILLSTREAM ROOT BEER BOTTLE - \$4

LIL MADZ MOCKTAIL - \$6

local honey, fresh OJ, lavender bitters, and all natural ginger beer

FEATURED COCKTAILS

JINGLE JAVA

*freshly brewed espresso,
peppermint liqueur,
godiva dark chocolate liqueur,
heavy whipped cream float,
topped with a dash of nutmeg
ask for decaf - \$9*

SPICED SANGRIA

*L.May's signature freshly made sangria!
sparkling lambrusco red wine,
gin, orange liqueur, local honey
simple syrup, freshly squeezed OJ,
and a splash of fentimans all-natural
ginger beer served on the rocks - \$9*

BLACKBERRY SOUR

*iowa legendary rye,
freshly squeezed lemon juice,
locally sourced honey simple
syrup, organic blackberry jam
(may contain small seeds) - \$8.⁵⁰*

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*

MAIN STREET MANHATTAN

*iowa legendary rye, cocchi sweet
vermouth, a dash of bitters,
and a cherry served up - \$9.⁵⁰*

FRESH-SQUEEZED MARGARITA

*silver tequila, orange liqueur,
freshly squeezed orange &
lime juices, local honey simple
syrup, served on the rocks
with a salted rim - \$9.⁵⁰*

(do you like it smokey? ask to substitute mezcal)

HONEY LAVENDER MARTINI

*st. germain elderflower liqueur,
gin, freshly squeezed lemon juice,
local honey simple syrup,
lavender bitters, shaken with
fresh rosemary, served up - \$9.⁵⁰*

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



PEPSI, DIET PEPSI, SPRITE - \$3

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

ESPRESSO DOUBLE SHOT - \$4

AFFOGATO - \$6.⁵⁰

*vanilla bean ice cream "drowned"
in freshly brewed espresso*

WHITE/ROSÉ WINE BY THE BOTTLE

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

RIOJA BLANCO, MONOPOLE - SPAIN - \$35

SAUVIGNON BLANC, GREYWACKE - NEW ZEALAND - \$50

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, LIOCO - SONOMA, CALIFORNIA - \$48

PINOT NOIR - SANCERRE, FRANCE - \$55

BLAUFRÄNKISCH, EVOLÚCIÓ - AUSTRIA - \$32

MALBEC, CAHORS - FRANCE - \$45

MERLOT, CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CALIFORNIA - \$45

CAB FRANC, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$52

CAB FRANC, DOMAINE DE LA CHANTELEUSERIE - LOIRE VALLEY, FRANCE - \$40

BRUNELLO, COSTANTI - ITALY - \$130

BEAUJOLAIS, RÉGNIÉ - FRANCE - \$55

GRENACHE, ARENDSIG - SOUTH AFRICA - \$45

CHIANTI RISERVA, RENZO MASI & C. - ITALY - \$38

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

NEBBIOLO, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$65

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

VRANEC, TIKVEŠ - MACEDONIA - \$35

ZWEIGELT, CHRISTINA - AUSTRIA - \$35

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, ROTATING LABELS - FRANCE - \$75

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 - 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

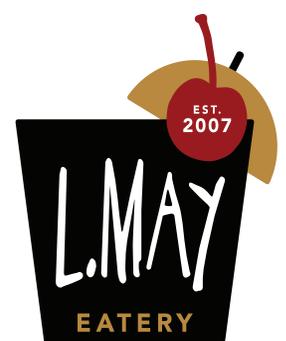
CABERNET SAUV., EDGE - ALEXANDER VALLEY, CALIFORNIA - \$45

CABERNET SAUV., FRANK FAMILY VINEYARDS, NAPA, CALIFORNIA - \$65

CABERNET SAUV., SHAFER VINEYARDS - NAPA, CALIFORNIA - \$125

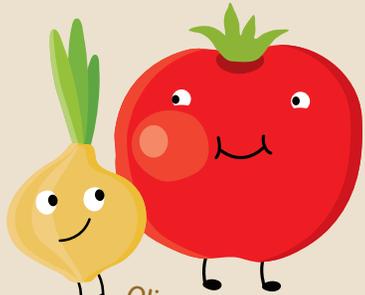
RETAIL WINE AVAILABLE FROM L.MAY!

IF YOU'D LIKE US TO PUT TOGETHER A MIXED CASE FOR YOU
AT A GOOD VALUE, JUST LET YOUR SERVER OR THE HOST KNOW



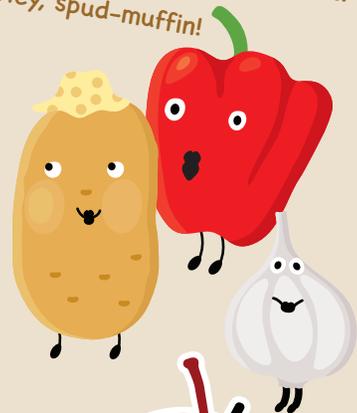
KIDS MENU

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 & Rice \$10 (GF)
local, organic slow roasted chicken served with mashed potatoes

SIDES

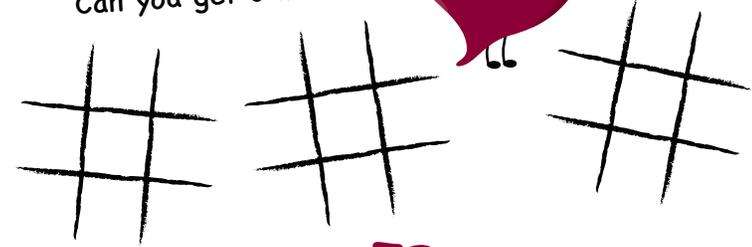
- + Add a side of Veggies \$3 (GF) (V)
- + Add a side of Fruits \$3 (GF) (V)

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