

# APPETIZERS

## local honeycomb ◉\*

whipped goat cheese ·  
blueberry jam · honeycomb ·  
toast points 12

## steak bites al forno\*

choice angus · onion  
bell pepper · bleu cheese ·  
toast points 20

## artichoke & spinach dip ◉\*

with toasted pita 14

## brie crostini ◉◉

toast points · cranberry ·  
red wine reduction · almonds ·  
arugula garnish 14

## roasted cauliflower ◉◉

coriander-yogurt sauce ·  
toasted pine nuts · golden raisins 14

*\*additional appetizers available  
gluten free upon request*

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*20% gratuity will be added  
to groups of 8 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.*

# SOUP & SALADS

## soup du jour

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

## 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 filet +14 ◉

*house made gluten free croutons  
are served on all of our salads*

*balsamic dressing  
available by request ◉*



# PIZZA

## caprese pizza ◉

roasted garlic olive oil crust ·  
melted fresh mozzarella · sliced tomato  
· basil · balsamic reduction

## “you’re in dubuque” pizza

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

## figgy piggy pizza

roasted garlic olive oil crust · sausage ·  
figs · caramelized onions · mozzarella ·  
goat cheese crumbles · balsamic  
reduction

## mediterranean pizza

hearty red sauce ·  
olives · artichoke · spinach ·  
red onion · mozzarella

*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*

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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 ◉

pan seared 8 oz. faroe islands fillet ·  
coconut curry broth · peppers · onion ·  
tomato · sweet potato · coconut lime rice  
30

## tri tip ◉

birra sauce · veggies ·  
aged cheddar mashed potatoes  
served medium rare 28

## vodka chicken & shrimp pasta \*

sauteéd shrimp ·  
vodka tomato cream sauce ·  
grilled chicken · penne pasta 30

## pork medallions ◉

local pork tenderloin ·  
mushroom risotto ·  
corn and peach salsa · 30

## filet mignon ◉\*

6 oz. choice iowa black angus filet ·  
aged cheddar mashed potatoes ·  
brandy sauce 36

## meatloaf

chef tony's famous meatloaf! ·  
locally sourced beef & pork ·  
aged cheddar mashed potatoes ·  
bourbon bacon bbq sauce 27

## mediterranean pasta ◉\*

tomato · spinach · fresh mozzarella ·  
roasted garlic olive oil sauce ·  
penne pasta 25

*protein options to add to pasta:*

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

*\*gluten free pasta substitution  
available upon request*

*\*vegan available upon request*

*\*consuming raw or undercooked meats, seafood, poultry  
shellfish, or eggs may increase your risk of foodborne illness*

## WHITE WINE BY THE GLASS

<b>L.May pinot grigio - IT</b>	<b>10   30</b>
chardonnay - OAK GROVE- CA	9   30
sauvignon blanc - KURANUI - NZ	10   34
moscato - LO DUCA - IT	10   30
rosé - PRISMA - CL	9   30
sparkling brut - MADELEINE - FR	9   30
frizzante - SCARPETTA - IT	9

## COCKTAILS

### the l.may fashioned 🍒

iowa legendary rye, honey simple syrup, and bitters, gently stirred and served on the rocks with a bing cherry 10

### honey lavender martini 🍒

beefeater gin, elderflower liqueur, fresh lemon juice, honey simple syrup, lavender bitters, served up with a sprig of rosemary 10

### whiskey sour 🍒

cedar ridge bourbon, homemade fig jam, fresh lemon juice, honey simple syrup, served on the rocks with a bing cherry 10

### spiced sangria 🍒

An L.May favorite! sparkling lambrusco, gin, orange liqueur, orange juice, ginger beer 10

### main st. manhattan 🍒

iowa legendary rye, cocchi sweet vermouth, angostura bitters, cherry juice, served up with a bing cherry 11

## AFTER DINNER

### eye opener martini

freshly brewed espresso, coffee liqueur, and vodka, served up and topped with a freshly shaken layer of heavy cream 12

### affogato

vanilla ice cream “drowned” in espresso 6  
... or make it a **BOOZY affogato** with a shot of irish cream! 8

## RED WINE BY THE GLASS

<b>L.May house red - IT</b>	<b>10   30</b>
cab sauv - SINERGIA- <i>organic</i> -SP	12   42
pinot noir - EMBROIDERY - CA	10   34
red blend - SPYLAND - PT	10   34
malbec - MENDOZA - ARG	10   34
lambrusco- SCARPETTA - IT	9

## BEERS

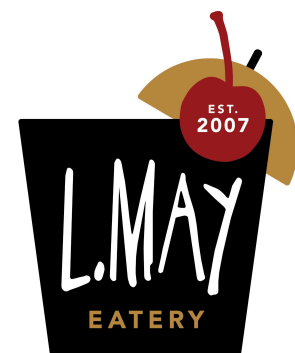
corona extra - GRUPO MODELO	6
sippin' pretty fruited sour - ODELL'S	5
golden ale - POTOSI 🍒	5
swarm golden ale - EXILE 🍒	5
cave ale amber - POTOSI 🍒	5
zombie dust - 3 FLOYD'S	5
easy eddy hazy ipa - BIG GROVE 🍒	6
brut hard cider - SUTLIFF CIDER 🍒	6
pseudo sue pale ale - TOPPLING GOLIATH 🍒	6
cocoa espresso milk stout - SINGLESPEED 🍒	5
nut brown ale - EXILE 🍒	5
cranberry vodka seltzer - CARBLISS	7
busch light	5
bud light	5
coors light	5
micelob ultra	5
non-alcoholic IPA - ATHLETIC	5

## SOFT DRINKS

### lil madz spirit free refresher

ginger beer, orange juice, cherry juice	7
pepsi, diet pepsi, or starry	3
lemonade, iced tea, hot tea, or coffee	3
bubbl'r - twisted elix'r, triple berry,	
blood orange mango	3
sparkling mineral water - TOPO CHICO	4
ginger beer - FENTIMAN'S	4
root beer - POTOSI 🍒	4
orange cream soda - POTOSI 🍒	4
espresso double shot	4

🍒 = local, using local ingredients, or from nearby!



## WHITE WINE BY THE BOTTLE

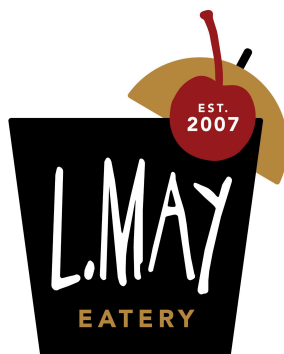
champagne	COLLET - FRANCE	60
riesling	RÖMERHOFF - GERMANY	35
chardonnay	SAINT VERAN - BURGUNDY, FRANCE	55

## ROSÉ WINE BY THE BOTTLE

sparkling brut rosé	GRAHAM BECK - SOUTH AFRICA	40
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## RED WINE BY THE BOTTLE

pinot noir	LIOCO - SONOMA, CA	50
zweigelt	CHRISTINA - AUSTRIA	40
blaufränkisch	THE BUTCHER - AUSTRIA	45
malbec	CAHORS - FRANCE	45
monastrell	EB EGOBODEGAS - SPAIN	40
rioja reserva	MURIEL - SPAIN	35
valpolicella ripasso	FARINA - ITALY	45
nebbiolo	BARBOURSVILLE VINEYARDS - VA	65
languedoc-roussillon	DOMAINE DE FONTSAINTE - FRANCE	40
cabernet sauvignon	SALUS STAGLIN FAMILY VINEYARD - NAPA, CA	135
cabernet sauvignon	INGLENOOK - RUTHERFORD, NAPA, CA	180



## DESSERT WINES (3 oz. pour) 8

pedro ximenez sherry - LUSTAU - ES
madeira reserve 5 years - BROADBENT - PT
muscadell - MONT BLOIS - SA

### **RETAIL WINE IS AVAILABLE FROM L.MAY**

*let your server or host know if you'd like us to put a few bottles or a case together for you to take home at a retail discount*

# KIDS MENU

FOR CHILDREN 10 YEARS AND YOUNGER

## DINNERS

**say cheese pizza \$9**

**smiley pepperoni pizza \$10**

**mac & cheese \$10**

penne pasta with creamy cheddar, mozzarella, and parmesan cheeses

**pasta alfredo \$10**

penne pasta with creamy alfredo sauce & parmesan  
(add chicken +\$8) (add jumbo shrimp +\$10)

**chicken & mashed potatoes \$10**

local, organic slow roasted chicken served with mashed potatoes

## SIDES

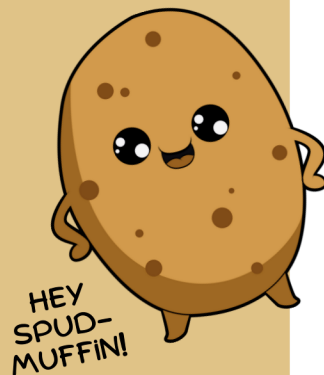
**kids side of veggies \$4**

**kids side of fruit \$4**

## SAVE ROOM

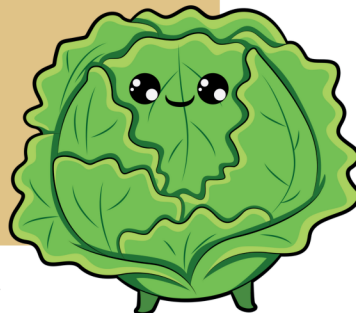
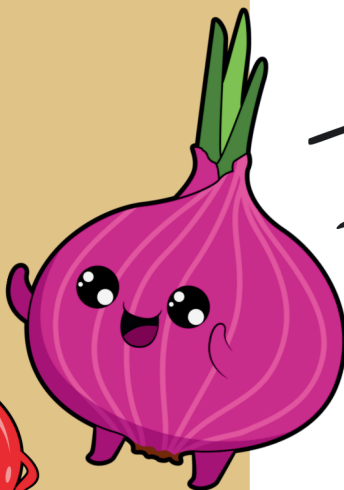
**vanilla ice cream sundae \$5**

with whipped cream, fruit, chocolate sauce, and sprinkles!



HEY SPUD-MUFFIN!

"OLIVE" YOU, FROM MY HEAD "TOMATOES!"



## KIDS DRINKS

**soda pop & soft drinks \$3**

pepsi, diet pepsi, starry, or lemonade

**potosi rootbeer bottle \$4**

**potosi orange cream soda bottle \$4**

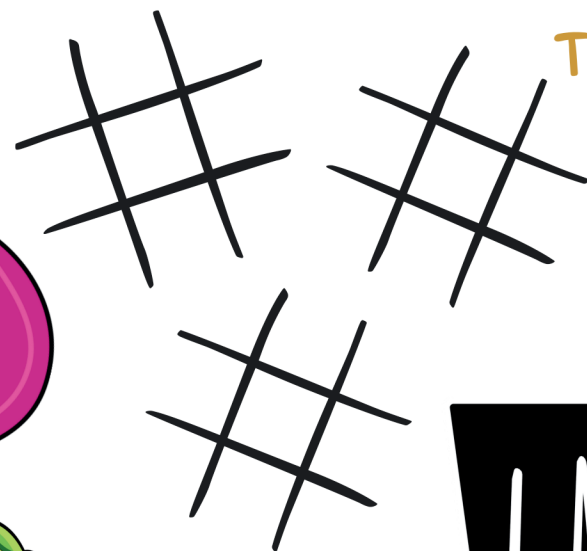
**apple cider \$3.50**

**kiddie cocktails \$3.50**

shirley temple (clear pop with cherry juice) or roy rogers (cola with cherry juice)

**milk \$3**

**chocolate milk \$3.50**

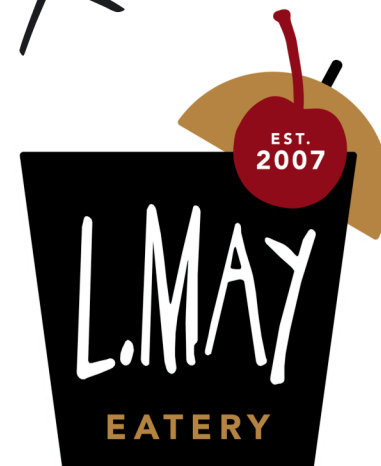


TIC-TAC-TOE!

TRY TO "BEET" MOM OR DAD!

TIME TO GET CREATIVE!

FREE SPACE: DRAW YOUR FAVORITE FOOD AND DRINK OR WRITE A NOTE TO CHEF TONY ON THE BACK OF THIS MENU!



gluten free pasta and pizza crust substitutes are available, please let your server know of your dietary needs