

Handhelds

all served with our signature
SpiceBAE kettle chips

TX Wagyu Korean Cheesesteak

Rosewood Ranches TX wagyu beef
marinated in housemade ginger-
pepper teriyaki, napa cabbage,
provolone, sweet peppers + onions,
garlic-scallion butter + 'jang sauce

16.5

5 Cheese Toastie

our ultimate grilled cheese:
sharp, cheddar, provolone, swiss,
colby jack + pecorino between
European buttered sourdough

add Ohana pork +4 10.5
add Pederson's bacon +3
add off the bone ham +\$3

Turkey Pesto Press

hand-sliced, oven roasted turkey
with housemade nut-free spinach-
basil pesto, pecorino + provolone
cheeses, marinated San Marzano
tomatoes on ciabatta

12.5

add Pederson's bacon +\$3

The AB + J

kid tested - adult approved!
housemade grape jam, creamy
almond butter on sourdough bread
soft or toasted

8

Cuban Press

braised Ohana pulled pork +
off-the-bone ham with swiss cheese,
sliced dill pickle, passionfruit whole-
grain mustard on artisan ciabatta

12.5

Bahn May 2.0

our take on a bahn mi - roasted
lemongrass marinated pork with a
savory caramelized glaze, house
pickled carrots, cucumber, cilantro,
+ spicy mayo

15

Chicken Florentine Panini

house brined chicken breast, creamy
goat cheese spread, roasted
cremini mushrooms, swiss cheese
+ sautéed spinach

13

*Spice It Up (SpicyBAE + Tabasco) +\$1

Ultimate B.L.T

Pederson 's applewood Texas slab
bacon, housemade lemon-garlic
ailoi, crisp romaine, San Marzano
tomatoes, on buttered thick cut
toasted sourdough bread

11.5

The Chicken Capri

house brined herbed chicken breast,
Italian prosciutto, housemade basil
pecorino spread + savory tomato jam
= Italian Flavor Bomb!

13.5

Tarragon Chicken Salad On Croissant

our best selling signature chicken
salad, atop spring greens
on freshly baked French croissant
or sourdough soft or toasted

12.5

PeppaDill Egg Salad On Croissant

our best selling signature egg salad
atop spring greens on freshly
French croissant or sourdough
soft or toasted

11.5

The Italian Grinder

slices of salami, pepperoni +
prosciutto, provolone cheese
"dressed" shredded lettuce,
tomatoes, red onions, chopped
pepperoncini's topped with
BellaBAE seasoning

15

Pita Pockets

two pockets, housemade vegan
'meat'balls', spring greens,
marinated San Marzano tomatoes,
Tuscan white bean hummus, feta,
lemonette dressing

10.5

(cheeseless =)

...more deliciousness

This Way

Fresh Salads + Scratchmade Soups

Sesame Salmon Salad

spring greens, crisp wonton
pieces, red cabbage, red onions,
topped with a sesame salmon filet
+ Cilantro Lime dressing

Full 16.5

Sonoma Salad

spring greens, julienne green apples,
thin sliced red onion, crumbled feta,
SpiceBAE pecans
+ Champagne Vinaigrette

Half 5.5 Full 9.5

add scoop of Tarragon Chicken salad or
herbed chicken + \$5

Caramelized Summer Peach Salad

caramelized peaches, dried tart
cherries, toasted almonds,
goat cheese crumbles, fresh basil
+ Champagne Honey Vinaigrette

Full 12 add herbed chicken + \$5

Garten Salad

our house salad with spring mix,
crisp romaine, thin sliced red
onion, marinated San Marzano
tomatoes, pecorino cheese +
housemade
Green Goddess

Half 5 Full 8.5

add scoop of Peppadill Egg salad
or herbed chicken + \$5

Tomato Basil Soup

housemade favorite - sweet and
creamy soup made with fresh
cream, European butter, basil +
fresh herbs

Small 5 Medium 9 Large 16

Thai Coconut Chicken Soup

aromatic chicken broth, layered
with fresh lime, coconut milk, ginger,
lemongrass, potatoes, carrots,
zucchini served over jasmine rice
+ chili crisp for a little spice

Small 6 Medium 11 Large 20

Cauliflower Cashew Soup

blended smooth with cashews
with shallots, garlic, fresh thyme
garnished with buckwheat +
cashews

Small 5 Medium 9 Large 16

We LOVE to Cater!
Anything from business lunches,
chef private dinners, wedding receptions,
baby showers + more!
Let us make your next event a delicious one!
catering@mayseats.com



Prepared Foods - A la carte

Tarragon Chicken Salad



house-brined & slow poached chicken, Duke's mayo, toasted Texas pecans, fresh herbs, granny smith apples, black grapes + fresh tarragon

Small 7.5 Medium 13.75 Large 27

PeppaDill Egg Salad



hard boiled eggs, Duke's mayo, stoneground mustard, dill pickle, onion, mild pepperoncini, fresh parsley + dill

Small 5 Medium 9 Large 17

Pan Seared Salmon



golden pan seared Norwegian salmon soaked in our housemade basil-scallion brine + preserved lemonette

served warmed or chilled 12.5

Sesame Salmon



Norwegian salmon, housemade teriyaki marinade, pressed with black and white sesame seeds + cilantro lime vinaigrette (on the side)

served warmed or chilled 12.5

Marinated Goat Cheese



evoo, fresh dill, scallions, pistachios, crushed red pepper, sun dried tomatoes

Small 9 add side of garlic crostinis + \$2.5

Roasted Broccolini Crunch Salad



roasted broccolini, red onion, bell pepper, chickpeas with a miso tahini dressing

Small 4 Medium 8 Large 15

Tuscan White Bean Hummus



housemade with organic EVOO, tahini, sprinkled with smoky Urfa pepper

includes side of pita crisps

Small 5 add side of fresh veggies + \$2.5

Herbed Chicken Breast



house brined, marinated, seared herbs de provençe chicken

served warmed or chilled 9

Pimento + 5 Cheese Spread



an exquisite blend of 5 cheeses + pimento-perfect for sandwiches or snacking

Small 7 add side of garlic crostinis + \$2.5

Herb Cream Cheese Spread



blended with fresh herbs

Small 7 add side of garlic crostinis + \$2.5

Kale + Quinoa Salad



infused in garlic + thyme with cucumber, red onion, tomato, bell peppers, parsley, scallions in a zesty dijon vinaigrette

Medium 8 Large 16

Bella Pasta Salad



campanelle pasta, red onions, pepperoncini, San Marzano tomatoes + fresh mozzarella tossed with our signature BellaBAE italian dressing

Small 5 Medium 9 Large 17

Prime Rib Roasted Cauliflower



roasted cauliflower with a savory blend of herbs + spices

Small 4 Medium 8 Large 15

May's Gold Potato Salad



Yukon gold potatoes, Duke's mayo, coarse mustard, onion, dill pickles, fresh herbs

Small 5 Medium 9 Large 17

We strive to find the best companies and quality products whose ideals + ethics align with ours to make our signature flavors and our menu a-MAY-zing!



Decadent Desserts



Strawberry Shortcake Cookie



cream cheese, turbanado sugar, corn meal + fresh ripe strawberries

3.5

Golden Pineapple Tres Leches



delicate tres leches cake, layered with caramelized pineapple jam topped with housemade whipped cream

6



San Sebastián Brûlée Cheesecake



traditional cheesecake from Spain's Basque region served with seasonal fruit compote

8

Malted Chocolate Chip Cookie



OMG- our faves -toasted malt, semi-sweet chocolate chips, European butter + Jacobsen sea salt

3.5

Key Lime Bars



a buttery crust layered with smooth tangy custard + key lime juice, housemade whipped cream

3.5

Bourbon Banana Pudding



our twist on a Texas classic - fresh milk, speculoos crumbles, bananas + a splash of Bulleit bourbon

5

Double Dutch Chocolate Cake



pillowy soft chocolate bundt cake drizzled with housemade warm almond butter frosting

5

PGBT Iced Tea

May's signature blend of Peach, Ginger, Blackberry unsweetened black tea

3 (20 oz.)
5 (1/2 gallon)
4 (1 gal. tea bag)

Caribbean Green Tea

May's signature blend of Passionfruit, Mango, Dragon fruit unsweetened green iced tea

3 (20 oz.)
5 (1/2 gallon)
4 (1 gal. tea bag)

Feature Lemonade

ALWAYS fresh + delicious!
Changes weekly-
check socials or call us for feature flavor

3.5 (20 oz.)

Housemade Lemonade

3.25 (20 oz.)

Sommelier Selected Wines

checkout our selection in-store or via our menu ordering link!

most are 30 or less

Local Brews

great beer (+ cider + seltzers) from around here!

5 to 7

Cocktails + Grown Up Lemonade

Pineapple Gimlet - pineapple infused Deep Ellum Vodka mixed w/ fresh lime + touch of simple syrup 10

Grown Up Lemonade



pick a lemonade + spirit of your choice from our full bar (or ask us our favorite pairs) 10

