Fall + Winter '26

May's Eats

EST. 2020

HOURS
Monday - Saturday
11am - 8pm
Closed Sunday

3400 Corinth Pkwy Ste. 112 Corinth, TX 76208

CONNECT
940-367-0366
www.mayseats.com
@mayseats

Cuban Press
braised Ohana pulled pork + off-the-bone ham with swiss cheese, dill pickle, passionfruit whole-grain mustard on artisan ciabatta 13

Turkey Pesto Press
NUT FREE
hand-sliced, oven roasted turkey with housemade nut-free spinach + basil pesto, pecorino + provolone cheeses, marinated San Marzano tomatoes on artisan ciabatta 13
add full portion of Pederson's bacon +$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* 13

TX Wagyu Korean Cheesesteak
Rosewood Ranches TX Wagyu marinated in housemade ginger-pepper teriyaki, fresh napa cabbage, provolone, sweet and savory peppers + onions, garlic-scallion butter + 'jang sauce 16.5

5 Cheese Toastie
VEG
our ultimate grilled cheese: sharp, cheddar, colby jack, provolone, swiss + pecorino between European buttered toasted sourdough 10.5
add; ohana pork +4, off the bone ham +$3 or Pederson's bacon +$5

Handhelds

ALL served with our signature SpiceBAE kettle chips!

AB + J
V
kid tested - adult approved! housemade grape jam, creamy almond butter on sourdough bread *soft or toasted* 8.5

The Italian Grinder
salami, pepperoni, prosciutto, provolone, 'dressed' with shredded lettuce, tomatoes, red onion, pepperoncinis + BellaBAE 15

Pita Pockets
VEG
two pockets, housemade vegan 'meat'balls', spring greens, Tuscan white bean hummus, feta, lemonette dressing + marinated Marzano tomatoes (cheeseless = V) 11.5

Chicken Florentine Panini
house brined chicken breast, creamy goat cheese spread, roasted cremini mushrooms, swiss cheese + sautéed spinach 13
spice it up with SpicyBAE and Tabasco +$1

The Chicken Capri
house brined herbed chicken breast, Italian prosciutto, housemade basil pecorino spread + savory tomato jam = Italian Flavor Bomb! 13.5

PeppaDill Egg Salad On Croissant
VEG
our best selling signature egg salad atop spring greens on freshly baked French croissant or sourdough, *soft or toasted* 11.5

Ultimate B.L.T
a guest favorite! Pederson 's applewood Texas slab bacon, housemade lemon-garlic aioli, crisp romaine, San Marzano tomatoes, on buttered thick cut toasted sourdough 12

Scratch Soups

Tomato Basil Soup
GF
sweet and creamy tomato soup made with cream, European butter, basil + fresh herbs
Small 5.5 Medium 10 Large 18

Cauliflower Cashew Soup
GF V
creamy cauliflower soup made with shallots, garlic, fresh thyme blended smooth with cashews garnished with buckwheat + cashews
Small 5.5 Medium 10 Large 18

TX Wagyu Chili
it's back!
hearty, rich and savory bean -free Texas chili! Rosewood Ranches TX Wagyu beef, slow-simmered with onions, ripe tomatoes, jalapenos for a deep, robust flavor
Small 9 Medium 17.5 Large 32

Beyond the Menu
we often have more delicious seasonal soups and more - just ask!

Fresh Salads

Sonoma Salad
GF VEG
fresh spring greens, julienne green apples, thin sliced red onion, crumbled feta cheese, SpiceBAE pecans + Champagne Vinaigrette
add scoop of Tarragon Chicken salad + $5.5
Half 6 Full 11

Orchard Pear Salad
GF VEG NEW
greenhouse grown TX greens, shaved Autumn pears, blue cheese crumbles, toasted walnuts, golden fig vinaigrette
add herbed chicken +$5.5 Full 12.5

Garten Salad
GF VEG
our house salad with spring mix, crisp romaine, thin sliced red onion, marinated San Marzano tomatoes, pecorino cheese + housemade Green Goddess dressing
add a scoop of Peppadill Egg salad $5 or herbed chicken + $5.5
Half 5.5 Full 9

Sesame Salmon Salad
spring greens, crisp wonton pieces, red cabbage, sliced red onions, topped with a 6 oz Norwegian sesame salmon filet + Cilantro Lime dressing
Full 18

Catering? We Love that!

business lunches for 10, intimate chef dinners, receptions for 150+, baby showers, retirements and more!

Let us make your next event a delicious one!

catering@mayseats.com

= Fan Favorite GF = Gluten Free MENU GUIDE VEG = Vegetarian V = Vegan

Roasted Broccolini Crunch Salad
GF V

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

Small 4.5 Medium 8.5 Large 15.5

Tuscan White Bean Hummus
GF V

housemade with organic EVOO, tahini, sprinkled with smoky Urfa pepper, side of housemade pita crisps

add side of fresh veggies + $2.5

Small 5 .5

PeppaDill Egg Salad
GF VEG

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

Small 5.5 Medium 10 Large 18

Bella Pasta Salad
VEG

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

Small 5 Medium 9 Large 17

Tarragon Chicken Salad
GF

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

Small 8 Medium 15 Large 29

Prepared Foods

Pan Seared Salmon
GF

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

served warmed or chilled 13.5

Sesame Salmon
GF

Norwegian salmon, housemade teriyaki marinade, pressed with black + white sesame seeds + cilantro lime vinaigrette

served warmed or chilled 13.5

Herbed Chicken Breast
GF

house brined, marinated, seared herbs de provençe chicken

served warmed or chilled 9.5

Kale + Quinoa Salad
GF V

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

Medium 9

Prime Rib Roasted Cauliflower
GF V

roasted cauliflower with a savory blend of herbs + spices

Small 4.5 Medium 8.5 Large 15.5

Herb Cream Cheese
GF VEG

blended with fresh herbs

add side of garlic crostinis + $2.5

Small 7.5

Pimento + 5 Cheese Spread
GF VEG

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

add side of garlic crostinis + $2.5

Small 8

Malted Chocolate Chip Cookie
VEG

OMG - seriously our fave! made with toasted malt, semi-sweet chocolate, Plugra butter + sea salt 3.75

Cardi Crumble Muffin
VEG NEW

a coffee cake muffin topped with a cardamom + cinnamon crumble 4

Bourbon Banana Pudding
VEG

a twist on a Texas classic made with fresh milk, speculoos crumbles, bananas + a splash of Bulleit bourbon 5.25

Harvest Moon Snickerdoodle
VEG *it's back!*

fresh roasted pumpkin, toasty brown butter and Vietnamese cinnamon, organic cane sugar 3.5

Desserts

Double Dutch Chocolate Cake
V

our pillowy soft chocolate bundt cake - drizzled with housemade warm almond butter frosting-it's so yummy! 5

Heritage Oat + Golden Raisin Cookie
VEG

Bob's Red Mill organic oats, sweet golden rasins, freshly milled baking spices - a fall + winter favorite! 3.5

Pecan Custard Tart
VEG NEW

silky soft custard with roasted pecans, bourbon vanilla, in buttery crust 7.5

Mexican Hot Chocolate Mousse
GF VEG

made with french dark chocolate, cinnamon, REAL vanilla, ancho chili + a pinch of cayenne 6

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 exclusive green tea with a blend of passionfruit, mango and dragon fruit. always unsweetened

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

Feature Lemonade

3.5 *(20 oz.)*

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

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

5 to 7

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

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

PLUGRÁ · King Arthur Baking Company · Natalie's Orchid Island Juice Co. · Rosewood Ranches · SPICEBAE · Pederson's Natural Farms · Empire Baking Company