

Monday
Closed
Tuesday - Saturday
11am to 9pm
Sunday
11am to 3pm

May's Eats

Gourmet To Go!



3400 Corinth Pkwy Suite 112, Corinth, TX

We update our menu often!
See all of our current offerings &
to order online visit
www.mayseats.com

940-498-2516

HANDHELDS:

All served with our signature Spicebae potato chips

5 Cheese Toastie

Our Ultimate Grilled Cheese. Sharp Cheddar, Colby Jack, Provolone, Swiss and Pecorino Romano between Buttered Toasty Sourdough Slices (Add Off the Bone Ham for \$3)

\$8.50

Cuban Press

Braised Ohana Pulled Pork and Off-the-Bone Ham with Swiss Cheese, Dill Pickles, Passionfruit Whole-Grain Mustard on Artisan Ciabatta

\$11

Muffuletta

A New Orleans Classic. Genoa Salami, Sliced Ham, Melty Provolone Cheese and Housemade Giardinera and Olive Tapenade on Artisan Ciabatta (Add Mortadella Ham for \$2)

\$11

Chicken Florentine Panini

House Brined Chicken Breast, Roasted Cremini Mushrooms, Sautéed Spinach and Swiss With a Scallion Goat Cheese Spread

\$11

Turkey Pesto Press

Thick-Sliced Oven Roasted Turkey with Housemade Spinach-Pecan Pesto, Provolone Cheese & San Marzano Tomatoes in Vinaigrette

\$11

Pita Pockets

Two Pockets, Housemade Vegan Meatballs, Greens, White Bean Hummus, Feta Cheese, Lemonette Dressing and Marinated San Marzano Tomatoes

\$10

PeppaDill Egg Salad On Croissant

\$10

Tarragon Chicken Salad On Croissant

\$11

AB + J

Kid Tested - Adult Approved! Creamy Almond Butter and Housemade Grape Jam on Soft, Light Sourdough

\$6

HEAT N' EAT:

Delicious Fully Prepared Meals for Two or Four People. Ready for You to Take Home to Heat and Enjoy.

Visit our Website or Give Us a Call to See What is Cooking For The Week!

Dietary Guide:



= GLUTEN FREE



= VEGETARIAN



= VEGAN

SALADS:

Add Marinated Chicken \$4, Three Shrimp for \$5 or Seared Salmon \$9

Sonoma Salad

Spring Greens, Spiced Pecans, Tart Green Apple Julienne, Feta Crumble, served with Champagne Vinaigrette

Half \$5 Full \$9

Watermelon-Cucumber Salad

English Cucumber, Summer Watermelon, Feta Crumbles, Balsamic Reduction, Torn Basil, Spring Greens

Half \$5 Full \$9

Garten Salad

Our House Salad with Spring Mix and Romaine, House-made Green Goddess Dressing, Shaved Red Onion, Marinated San Marzano Tomatoes & Shaved Pecorino Romano Cheese

Half \$4 Full \$7

Southwestern Caesar Salad

Fresh Romaine, Blistered Sweet Corn, Tomato Oil Ciabatta Croutons, Shaved Pecorino Romano & Cracked Peppercorn with Chipotle Caesar Dressing

Half \$5 Full \$9

SOUPS:

Sweet Corn Bisque

Puréed Fresh Sweet Kernels, Cashew Cream, Cayenne Garnished with Red Bell Peppers and Chives

Small \$5 Medium \$8 Large \$14

Summer Gazpacho

May's Eats Take on a Classic Chilled Garden Vegetable Soup Finished with Chive Oil

Small \$4 Medium \$7

Chicken Chambéry Soup

Shredded Brined Chicken Breast, in Rich Clear Broth, Herbs de Provence, Vermouth Blanc, Israeli Couscous, White Mirepoix

Small \$5 Medium \$8 Large \$14

A LA CARTE SIDES:

Tarragon Chicken Salad

House-Brined and Slow Poached Chicken, Toasted Texas Pecans, Granny Smith Apples, Black Grapes, Fresh Tarragon

Small \$7 Medium \$13 Large \$24

Tuscan White Bean Hummus

Signature White Bean Hummus, Organic Italian Olive Oil, Garnished with Smoky Urfa Pepper and Pita Chips (Add Fresh Veggies for \$1)

Small \$5

Santa Fe Quinoa

Whole Grain Quinoa, Blistered Sweet Corn, Red Bell Pepper, Black Beans, Red Onion, Fresh Cilantro and Lime

Small \$5 Medium \$8 Large \$14

PeppaDill Egg Salad VEG GF

Hard Boiled Eggs, Mayonnaise, Stoneground Mustard, Dill Pickle, Onion, Fresh Parsley and Dill

Small \$5 Medium \$8 Large \$14

May's Mac n' Cheese VEG

Orecchiette Pasta in Delicious Housemade Five Cheese Mornay (Add Dash of Spice Bae for \$.50)

Small \$5 Medium \$8 Large \$14

Broccoli Devereaux V

Perfectly Blanched served with a Red Chile Preserved Lemon Vinaigrette (Add Goat Cheese Crumbles for \$.50)

Small \$4 Medium \$7 Large \$12

Cherry Wood Hot Smoked Salmon

Signature Dry Rubbed & Hot Smoked Salmon, Served with Herbed Cream Cheese, Capers, Diced Hard Boiled Eggs, Pickled Red Onion & Crostini

\$17

May's Gold Potato Salad VEG

Yukon Gold Potatoes, Mayonnaise, Stoneground Mustard, Dill Pickle, Onion, Fresh Parsley and Dill

Small \$4 Medium \$7 Large \$13

Garlic & Herb Marinated Shrimp Skewers GF

3 for \$5 6 for \$9

Side Fresh Fruit V GF

Fresh Pineapple, Supreme Orange Slices, Black Grapes and Berries

\$3

Side of Fresh Cut Veggies V GF

Fresh Celery, Carrots, and Red Bell Pepper (Add Housemade Green Goddess Dressing for \$.50)

\$2

Citrus Marinated Olives V GF

Zesty Italian Olives in Orange and Lemon Juice with Garlic, Extra Virgin Olive Oil and a Touch of Red Pepper

\$6

Purple Haze Cauliflower V GF

Delicious Roasted Cauliflower Tossed with EVOO, Salt Dehydrated Veggie Powders and a Touch of Ancho Chile

Small \$4 Medium \$7 Large \$13

DESSERTS:

Bourbon Banana Pudding VEG

A Boozy Twist on a Texas Classic made with Fresh Milk, Housemade Speculoos Cookies, Bananas and Bulleit Bourbon

\$5

Café Dulce Trifle VEG

Our Gourmet Version of Tiramisu! Mexican Diplomat Cream, Vanilla Spiced Cake, Espresso Mouse, Chocolate Dust

\$5

Chocolate Mousse VEG GF

An Elevated Classic Made with Fresh Sweet Cream, Whipped Meringue, and Dark Chocolate Layered with Whipped Cream

\$5

Texas Speculoos Spice Cookie

\$2.50

BEVERAGES:

May's Signature Iced Tea (20oz)

A Unique Blend of Peach, Ginger, and Blackberry Made Exclusively for May's Eats

\$2.50

Housemade Lemonade (20oz)

Fresh Lemon and Raw Cane Sugar Blended at the Perfect Sweetness

\$2.50

Featured Lemonade - Rotates Weekly (20oz)

Always Delicious and Refreshing. This Lemonade Changes Weekly! Inquire in Person or via our Website

\$3

Boylan's Cane Sodas (12oz)

Root Beer, Cane Cola, or Diet Cola

\$3

Fiji Water (500ml)

\$3

Waterloo Sparkling Water Grapefruit/Black Cherry/Original (12oz)

\$3

1/2 Gallon PGBT

Exclusive to May's Eats. Our Signature Peach-Ginger-Blackberry Iced Tea is Ready to Take to Work or Home

\$4

LIBATIONS:

A.P. 'All Pineapple' Gimlet

Fresh Lime Juice and a Splash of Simple Syrup Paired with our 14 Day Infused Deep Ellum Vodka

\$10

Ancho-Pear Sangria

Red Wine Meets Laird's Applejack, House Spiced Mathilde Pear Liqueur, Fresh Orange Juice, and Splash of Q Kola

\$8

We Have An Excellent Array of Local Beers, Hand Crafted Cocktails and Sommelier Selected Wines. Available by the Glass and Bottle - All Bottles are \$25 or Less!

For a Full Beer, Wine and Cocktail Menu Please Visit Us in Person or View Our Website at www.mayseats.com

A Few Legal Tidbits About Alcohol

Although Available To-Go, Alcohol is Unavailable for Delivery and Must be Accompanied by at Least One of Our Delicious Food Items

Follow Us:   @mayseats.com

Dietary Guide:

GF

= GLUTEN FREE

VEG

= VEGETARIAN

V

= VEGAN

• We Love To Cater •

Let us make your next event a delicious one!
Drop us a line catering@mayseats.com