

winter 2022

HOURS

Monday - Saturday

11am - 8pm

Closed Sunday

May's Eats



Gourmet To Go!

Dietary Guide

VEG = Vegetarian

V = Vegan

GF = Gluten Free

@mayseats

3400 Corinth Pkwy Ste. 112 Corinth, TX 76208

www.mayseats.com

5 Cheese Toastie **VEG**

our ultimate grilled cheese, sharp cheddar, colby jack, provolone, swiss + pecorino between European buttered toasty sourdough (add off the bone ham for \$3) 8.5

AB + J **V**

kid tested - adult approved! creamy almond butter + housemade grape jam on soft, light sourdough bread 6

Chicken Florentine Panini

house brined chicken breast, roasted cremini mushrooms, sautéed spinach + swiss with a scallion goat cheese spread 12

Ultimate B.L.T **NEW**

handcut Pederson 's Texas slab bacon, housemade Duke's lemon-garlic mayo + bacon butter, crisp romaine, san marzano tomatoes, sourdough bread 10.5

Handhelds

all served with our signature SpiceBAE kettle chips

Pita Pockets **VEG**

two pockets, housemade vegan 'meat'balls, greens, white bean hummus, feta cheese, lemonette dressing + marinated San Marzano tomatoes 10

Cuban Press

braised Ohana pulled pork and off-the-bone ham with swiss cheese, dill pickles, passionfruit whole-grain mustard on fresh artisan ciabatta 11

Tarragon Chicken Salad On Croissant

our best selling signature chicken salad on freshly baked French croissant 11

Shrimp Po Boy

"black magic" marinated shrimp, San Marzano tomatoes, crisp romaine, housemade cajun remoulade on garlic-chive buttered artisan ciabatta 15

Turkey Pesto Press

thick-sliced, oven roasted turkey with housemade spinach-pecan pesto, pecorino + provolone cheeses & marinated San Marzano tomatoes in herbed vinaigrette 11

Muffaletta

a New Orleans classic - genoa salami, sliced ham, melty provolone, housemade giardinera, olive tapenade on artisan ciabatta 11

PeppaDill Egg Salad

On Croissant **VEG**

our best selling signature egg salad on freshly baked French croissant 10



Soups + Salads

add marinated chicken breast strips for \$4, three shrimp for \$5 or salmon for \$9

Sonoma **VEG**

spring greens, spiced pecans, tart green apple julienne, feta crumbles, red onion, served with champagne vinaigrette dressing

Half 5 Full 9

Garten **VEG**

our house salad with spring mix & romaine, housmade green goddess, shaved red onion, marinated San Marzano tomatoes & pecorino

Half 4 Full 7

Southwestern Caesar

fresh romaine, blistered sweet corn, tomato oil ciabatta croutons, pecorino romano, red bell peppers, chives, served with a chipotle caesar

Half 5 Full 9

Tomato Basil Soup **GF**

sweet and creamy tomato soup made with cream, European butter, basil and herbs

Small 5 Medium 8 Large 14

Sesame Salmon Salad

spring greens, crispy wonton pieces, red cabbage, sliced red onions topped with our sesame salmon filet & cilantro lime dressing

Full 13

Santa Fe Chicken Soup **V GF**

diced chicken breast with anaheim chiles, san marzano tomatoes, yellow squash, onions , garnished with cojita cheese

Small 5 Medium 8 Large 14

Cauliflower Cashew Soup **V GF**

creamy cauliflower soup made with shallots, garlic, fresh thyme blended smooth with cashews garnished with buckwheat + cashews

Small 4 Medium 7 Large 13

We LOVE to Cater!

From lunches, plated dinners, receptions + more let us make your next event a delicious one! drop us a line: catering@mayseats.com

...more deliciousness



Tarragon Chicken Salad GF

house-brined & slow poached chicken, toasted Texas pecans, granny smith apples, black grapes + fresh tarragon

Small 7 Medium 13 Large 24

Garlic & Herb Shrimp GF

savory marinated shrimp skewers - a great addition to any salad or enjoyed on their own!

Three for 5 Six for 9

Broccolini Devereaux GF V

perfectly blanched - served with a red chile preserved lemon vinaigrette (add goat cheese crumbles for \$.50)

Small 4 Medium 7 Large 13

May's Mac n' Cheese VEG

orecchiette pasta in delicious housemade five cheese mornay (add dash of SpiceBAE for \$.50)

Small 5 Medium 9 Large 17

A La Carte

PeppaDill Egg Salad GF VEG

hard boiled eggs, mayonnaise, stoneground mustard, dill pickle, onion, mild pepperoncini, fresh parsley + dill

Small 5 Medium 8 Large 14

Sesame Salmon

golden pan seared Norwegian salmon, housemade teriyaki sauce soak, pressed with black + white sesame seeds

9

Citrus Marinated Olives GF V

zesty italian olives in orange & lemon juice with garlic, evoo & a touch of red pepper

Small 6

Gold Potato Salad GF VEG

Yukon gold potatoes, mayonnaise, coarse mustard, onion, dill pickles, fresh herbs

Small 4 Medium 7 Large 13

Santa Fe Quinoa GF V

whole grain quinoa, blistered sweet corn, red bell pepper, black beans, red onion, fresh cilantro & lime

Small 5 Medium 8 Large 15

Purple Haze Cauliflower GF V

delicious roasted cauliflower tossed with extra virgin olive oil, salt, dehydrated veggie powders + a touch of ancho chile

Small 4 Medium 8 Large 15

Pan Seared Salmon GF

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

9



Luxardo Cherry Key Lime Cream Cake

rich Luxardo cherries in fluffy-tart key lime cream cake with housemade speculoos cookie crumbles

5 VEG

Desserts

Chocolate Mousse

an elevated classic - decadent french dark chocolate ganache, sweetened cream, topped with a chocolate "M"

5 GF VEG

Bourbon Banana Pudding

a boozy twist on a Texas classic made with fresh milk, housemade speculoos cookies, bananas & Bulleit bourbon

5 VEG

Heritage Oat + Golden Raisin Cookie

soft + delicious! made with King Arthur organic flour, freshly milled Spiceology baking spices + European butter - seriously one of our favs

2.5 VEG

Double Dutch Chocolate Cake

our mini bundt cake drizzled in warm almond butter frosting - so good, you'd never believe its vegan

5 V

S'mores Cookies

scratchmade sugar cookies rolled in Ghirardelli cocoa, cane sugar, graham cracker + dehydrated marshmallow powders, white and dark chocolate drizzle

Three for 5 VEG

Beverages

L.B.W.

PGBT Iced Tea 2.5 (20 oz.)
May's signature peach, ginger, 4 (1/2 gallon)
blackberry unsweetened iced tea 4 (gallon tea bag)

Feature Lemonade 3
ALWAYS fresh + delicious! changes weekly, check out our instagram or facebook for the update

Lemonade 2.5

Arnold Palmer 2.5
We simply haven't had a better.

Natalie's Juices 4

Holy Kombucha 4

● Sommelier Selected Wines 25 or less
● needing a bottle on the run for dinner or a party?
● checkout our selection in-store or via our menu
● ordering link

● 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

Love Through Food is what we do - and we mean it. We strive to find the best companies and quality products who's ideals + ethics align with ours to make our flavors and menu offerings a-MAY-zing!

