

FALL/WINTER 2023

HOURS

Monday - Saturday

11am - 8pm

Closed Sunday

May's Eats

EST. 2020



Menu Guide

VEG = Vegetarian

V = Vegan

GF = Gluten Free

★ = Fan Favorite



@mayseats

3400 Corinth Pkwy Ste. 112 Corinth, TX 76208

www.mayseats.com

Turkey Pesto Press



hand-sliced, oven roasted turkey with housemade nut-free spinach + basil pesto, pecorino + provolone cheeses, marinated San Marzano tomatoes on warm artisan ciabatta 12.5

Ultimate B.L.T



Pederson's applewood Texas slab bacon, housemade Duke's lemon-garlic aioli + bacon butter, crisp romaine, San Marzano tomatoes, on thick cut sourdough bread 11.5

The Po'Boy

housemade remoulade, san marzano tomatoes, crisp romaine, garlic chive butter on warm artisan ciabatta

~ 'black magic' blackened chicken 12.5
~ 'black magic' marinated shrimp 15

NEW

TX Wagyu Korean Cheesesteak

Rosewood Ranches TX wagyu marinated in housemade ginger-pepper teriyaki, provolone + sweet peppers, 'jang sauce', napa cabbage, on garlic-scallion buttered ciabatta 16.5

PeppaDill Egg Salad On Croissant



our best selling signature egg salad on a freshly baked French croissant 11.5

Handhelds

ALL served with our signature SpiceBAE kettle chips

Tarragon Chicken Salad On Croissant



our best selling signature chicken salad on freshly baked French croissant 12.5

AB + J



kid tested - adult approved!
creamy almond butter + housemade grape jam on soft, light sourdough bread 7.5

Muffuletta



a New Orleans classic - genoa salami, sliced ham, melty provolone, housemade giardinera, olive tapenade on warm artisan ciabatta 12

Cuban Press



braised Ohana pulled pork + off-the-bone ham with swiss cheese, dill pickle, passionfruit whole-grain mustard on pressed artisan ciabatta 12.5

5 Cheese Toastie



our ultimate grilled cheese - sharp cheddar, colby jack, provolone, swiss + pecorino between European butter toasty sourdough 10
(add off the bone ham +3)
(sub our yummy pimento cheese +1)

Pita Pockets



two pockets, housemade vegan 'meat'balls, greens, white bean hummus, feta, lemonette dressing + marinated San Marzano tomatoes
(cheesesless = V) 11

Chicken Florentine Panini

house brined chicken breast, roasted cremini mushrooms, sautéed spinach + swiss with a scallion goat cheese spread
Spice It Up! + \$1 13

Sesame Salmon Salad

a full sized salad of spring greens, crisp wonton pieces, red cabbage, sliced red onions, topped with our sesame salmon filet + Cilantro Lime dressing
Full 16.5

Garten Salad



spring mix, crisp romaine, thin sliced red onion, marinated San Marzano tomatoes, pecorino cheese + housemade Green Goddess
Half 5 Full 8.5

Tomato Basil Soup



sweet and creamy made with cream, European butter, basil + fresh herbs
*pairs great with the 5 Cheese Toastie
Small 5 Medium 9 Large 16

Featured Soups

more delicious seasonal soups featured this Fall/Winter-give us a call!

Soups + Salads

add marinated chicken breast strips for \$5,
three shrimp for \$5 or salmon for \$12.5

Harvest Salad



spring greens, roasted butternut squash, dried cranberries, SpiceBAE pecans, goat cheese crumbles, warm spices + Honey-Poppy Seed vinaigrette Full 12

it's back!

TX Wagyu Beef Chili

Rosewood Ranches wagyu sirloin & ground beef & it's bean-free!
Load it up-onions, Fritos + cheddar for \$1
Small 8.5 Medium 16 Large 28

Split Red Lentil



organic red lentils, sweet onions, carrots + celery sautéed in EVOO then slow simmered with San Marzano tomatoes + balsamic glaze drizzle
Small 5 Medium 9 Large 16

Sonoma Salad



fresh spring greens, SpiceBAE pecans, julienne green apples, crumbled feta cheese, thin sliced red onion + champagne vinaigrette dressing
(+ a scoop of tarragon chicken salad \$5)
Half 5.5 Full 9.5

Quintessential Cobb



chopped romaine, San Marzano tomatoes, Pederson's applewood bacon, chopped hard boiled eggs, blistered corn, red onion, blue cheese crumbles + Green Goddess dressing Full 12

Cauliflower Cashew Soup



made with shallots, garlic, fresh thyme blended smooth & creamy with cashews garnished with toasted buckwheat + cashews
Small 5 Medium 9 Large 16

Santa Fe Chicken Soup



shredded chicken simmered with Anaheim chiles, San Marzano tomatoes, zucchini, yellow squash onions
Small 5 Medium 9 Large 16

We LOVE to Cater!

From office lunches, plated dinners, receptions, private Chef experience, wine tasting + more
Let us make your next event a delicious one! Drop us a line: catering@mayseats.com

...more deliciousness



NEW Kale + Quinoa Salad **V GF**

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

Medium 8

Pan Seared Salmon **GF**

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

+ preserved lemonette (on side)

12.5

Sesame Salmon

Norwegian salmon,

housemade teriyaki marinade,

pressed with black + white sesame seeds

+ cilantro lime vinaigrette (on side)

12.5

Herbed Chicken Breast **GF**

house brined, marinated,

seared herbs de provençe

Naked Truth© premium chicken breast

9

Tarragon Chicken Salad **GF**

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

Small 7.5 Medium 13.75 Large 27

Steakhouse Greenbeans **V GF**

tossed with vegan butter + savory steakhouse flavors

Small 4 Medium 8 Large 15

A La Carte

PeppaDill Egg Salad **GF VEG**

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

Small 5 Medium 9 Large 17

Pimento + 5 Cheese Spread **GF VEG**

Small 7

Tuscan White Bean Hummus **V GF**

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

(add side of fresh veggies +\$2)

Small 5

Garlic & Herb Shrimp Skewers **GF**

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

1 for 5 2 for 9

Citrus Marinated Olives **V GF**

7.5

Miso Roasted Broccolini **V GF**

organic white shiro miso, EVOO + fresh citrus on roasted broccolini

Small 5 Medium 9

it's back! **Mexican Hot Chocolate Mousse** **VEG**

made with French dark chocolate, cinnamon, REAL vanilla, ancho chili

+ a pinch of cayenne 6

Double Dutch Chocolate Cake **V GF**

our mini bundt cake drizzled in warm almond butter frosting 5

it's back! **Luxardo Cherry Key Lime Cream Cake** **VEG**

rich luxardo cherries in fluffy-tart key lime cream cake + speculoos cookie crumbles 5.5

Beverages

- PGBT Iced Tea** 3 (20 oz.)
4 (1/2 gallon)
4 (1 gal. tea bag)
May's signature peach, ginger, blackberry unsweetened iced tea
- Feature Lemonade** 3.5
ALWAYS fresh + delicious changes weekly-check socials or call us for feature flavor
- Housemade Lemonade** 3
- Arnold Palmer**
- We simply haven't had a better
- Celsius Energy Drink** 3.5
Assorted flavors



Desserts

Malted Chocolate Chip Cookie **VEG**

OMG - seriously our fave! made with toasted malt, semi-sweet chocolate, European butter, organic flour + Jacobsen sea salt 3.5

it's back! **Heritage Oat + Golden Raisin Cookie** **VEG**

scratchmade oat cookies with freshly milled spices, European butter + golden raisins 3

Bourbon Banana Pudding **VEG GF**

a twist on a Texas classic made with fresh milk, speculoos cookies crumbles, bananas + a splash of Bulleit bourbon 5

NEW **Harvest Moon Cookie** **VEG**

roasted pumpkin, brown butter, cinnamon + sugar-yes, it's the best snickerdoodle! 3

- Sommelier Selected Wines** most are 30 or less
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 10
mixed w/ fresh lime + touch of simple syrup
- 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 whose ideals + ethics align with ours to make our flavors and menu offerings a-MAY-zing!

