

Spring/Early Summer '24

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

NEW Chicken Caprese

herbed chicken breast meets Italian prosciutto, mozzarella, housemade basil-pecorino spread + savory tomato jam 13.5

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 12

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 13

AB + J



kid tested - adult approved!
creamy almond butter + housemade grape jam on soft, light sourdough bread 8

Muffuletta



a New Orleans classic - genoa salami, sliced ham, melty provolone, housemade giardinera, olive tapenade on warm artisan ciabatta 12.5

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 10.5
(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) 11.5

Chicken Florentine Panini

house brined chicken breast, roasted cremini mushrooms, sautéed spinach + swiss with a scallion goat cheese spread (Spice it up with blackened chicken+ \$1) 13



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

Soups + Salads

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

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

Strawberry Fields Salad



fresh strawberries, organic baby spinach + spring greens, housemade maple-almond granola, goat cheese crumbles + white balsamic vinaigrette
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

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

Chicken + Sausage Gumbo

Texas Kielbasa, pulled roasted chicken, dark brown roux, sweet onions + peppers, scallions, garlic, filé over basmati rice
Small 7 Medium 13 Large 25

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

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



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

Pan Seared Salmon

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

+ preserved lemonette (on side)
13.5

Sesame Salmon

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

13.5

Herbed Chicken Breast

house brined, marinated, seared herbs de provençe Naked Truth© premium chicken breast

9

Tarragon Chicken Salad

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

A La Carte

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

Pimento + 5 Cheese Spread

Small 7

Purple Haze Cauliflower

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

Small 5 Medium 9

Green Bean Almondine

fresh green beans with garlic, onions, topped with toasted sliced almonds

Small 5 Medium 9

Tuscan White Bean Hummus

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

(add side of fresh veggies +\$2)

Small 5

May's Gold Potato Salad

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

Small 5 Medium 9 Large 17

Herb Cream Cheese

Small 7

Citrus Marinated Olives

7.5



Desserts

Irish Brownie Trifle

fudgy 'lift' brownie made with local coffee, Irish cream mousse, REAL vanilla + Ghirardelli Majestic cocoa

6

Malted Chocolate Chip Cookie

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

3.5

Brown Butter Carrot Cake

our delightful Spring treat with housemade pineapple cream cheese frosting

6

Berry Blondie

brown sugar batter, white chocolate chips, housemade berry compote swirl

4.5

Bourbon Banana Pudding

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

5

Double Dutch Chocolate Cake

our bundt cake drizzled in housemade warm almond butter frosting- you'll never believe it's Vegan!

5

Beverages

PGBT Iced Tea

May's signature peach, ginger, blackberry unsweetened iced tea

3 (20 oz.)
4 (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

Housemade Lemonade 3

Arnold Palmer

We simply haven't had a better

Celsius Energy Drink 3.5

Assorted flavors

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

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!

