

SUMMER-  
EARLY FALL  
2024

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 Chicken Capri

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

## Pita Pockets

two pockets, housemade vegan 'meat'balls, greens, white bean hummus, feta, lemonette dressing + marinated San Marzano tomatoes (cheeseless = ) 10.5

## PeppaDill Egg Salad

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

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 8

## Chicken Florentine Panini

house brined chicken breast, roasted cremini mushrooms, sautéed spinach + swiss with a scallion goat cheese spread 13

## 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)

## TX Wagyu Korean Cheesesteak

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

## Muffuletta

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



## 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

## Sonoma

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

## Sweet Corn Bisque

puréed fresh sweet kernels, cashew cream + a touch of cayenne. with red bell peppers, sliced scallion garnish

Small 5 Medium 9 Large 16

## Watermelon Cucumber Salad

ripe watermelon, English cucumber, spring greens, feta crumbles, hand-torn fresh basil + balsamic reduction drizzle

Half 5 Full 9

## Garten

our house salad with spring mix, crisp romaine, thin sliced red onion, marinated San Marzano tomatoes, pecorino cheese + housemade Green Goddess

Half 5 Full 8.5

## Summer Gazpacho

organic red lentils, sweet onions, carrots + celery sautéed in EVOO then slow simmered with San Marzano tomatoes + balsamic glaze

Small 5 Medium 9 Large 16

## Tomato Basil Soup

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

Small 5 Medium 9 Large 16

### 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



## 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 Large 16

## Pan Seared Salmon

GF

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

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

# 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

## Purple Haze Cauliflower

V GF

roasted cauliflower with a blend of beet, carrot, ancho chile, EVOO

Small 5 Medium 9

## Steakhouse Green Beans

V GF

tossed with vegan butter + savory steakhouse seasonings

Small 5 Medium 9

## 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

## May's Gold Potato Salad

GF VEG

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

Small 5 Medium 9 Large 17

## Herb Cream Cheese

GF VEG

Small 7

## Citrus Marinated Olives

V GF

7.5

## Peach + Blueberry Cobbler

VEG

served warm with brown sugar, cinnamon oat crumble + a scoop of vanilla bean ice cream

## 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

# Desserts

## Hummingbird Cake Trifle

VEG

tropical pineapple + ripe bananas in cinnamon spice cake, layers of Mexican caramel cream cheese frosting topped with toasty pecans

6

## Double Dutch Chocolate Cake

V

our bundt cake drizzled in housemade warm almond butter frosting- you'll never believe it's Vegan! 5

## Bourbon Banana Pudding

VEG

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

5

## Luxardo Cherry Key Lime Cream Cake

VEG

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

5.5

## PGBT Iced Tea

May's signature blend of Peach, Ginger, Blackberry unsweetened iced tea

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

## Sommelier Selected Wines

checkout our selection in-store or via our menu ordering link!

most are 30 or less

## NEW Caribbean Green Tea

May's signature blend of Passionfruit, Mango, Dragon fruit unsweetened green iced tea

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

## Local Brews

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

5 to 7

## Feature Lemonade

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

3.5

## 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 our menu a-MAY-zing!

## Housemade Lemonade

3.25

