

J.C.
HOLDWAY

RESTAURANT

SATURDAY, SEPTEMBER 14, 2024

SNACK PLATES

- Pimento Cheese**, sourdough crackers 10
Smoked Fish Dip, JCH potato chips 12
Scallion Hushpuppies, comeback sauce (4) 8
Smoked Chicken Wings, Alabama white sauce (5) 12
Grilled Shrimp, basil & lemon oil (4) (gf) 15
Oysters on the Half Shell, cucumber mignonette* (gf) Half-Dozen|Dozen 23|45



SMALLER PLATES

- Slow Cooked Farm Egg**, gnocchi, chicken confit & mushrooms* 15
Chicken Liver Pâté, Mountain Meadows grapes, caramelized onion mostarda & ciabatta bread* 16
Roasted Black Cod, fried okra, pickled pepper & warm tomato vinaigrette* 24
Compressed Melon Salad, Benton's Ham, radish, arugula & watermelon vinaigrette* (gf) 15
Kale & Summer Squash Salad, smoked trout, creamy garlic vinaigrette, parmesan & cornbread crumble* (gf) 15

PASTAS

ALL PASTAS ARE HANDMADE ON PREMISE AND INTENDED TO BE A MID-COURSE

- Benton's Bacon Bolognese**, tagliatelle, parmesan & cornbread crumble 25
Orecchiette, shrimp, lunchbox peppers, summer squash, basil & beurre blanc* 26
Campanelle, corn butter, chanterelle mushrooms, tomato & basil pistou 26

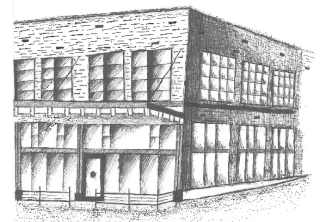
LARGER PLATES

- Roasted Chicken**, heirloom tomatoes, Benton's bacon, cucumber, basil & tomato butter (gf) 30
Mustard Peach BBQ Grilled Pork Chop, corn rice grits, chanterelle mushrooms & green beans* (gf) 38
Whole Grilled Trout, grilled potatoes, squash, cherry tomatoes, almonds & charred lemon vinaigrette* (gf) 49

16oz Grilled Prime Ribeye, romesco sauce & crispy potato* 67

SIDES

- Grilled Okra Skewer**, sweet & spicy bbq sauce & peanuts 8
Potato Purée (gf) 9
Marinated Beets, honey vinaigrette & pepitas (gf) 9
Grilled Cabbage, bacon vinaigrette & crispy buckwheat 9
Cornbread & Muddy Pond sorghum butter (gf) 10 *kindly allow 15 minutes*



BEHIND THE SCENES

EXECUTIVE CHEF **Joseph Lenn**

DAYLIGHT BUILDING est. 1927

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES. SHOULD WE BE UNABLE TO DO SO, WE APOLOGIZE IN ADVANCE.
INGREDIENTS ARE SUBJECT TO CHANGE WITH AVAILABILITY. 20% SERVICE CHARGE ADDED FOR PARTIES OF 6 OR MORE.

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WINES BY THE GLASS

WHITES & SPARKLING

Mestres 1312 • Cava • Spain • NV 14
 Scarpetta • Pinot Grigio • Friuli • '22 10
 Schlosskellerei Gobelsburg • Grüner Veltliner • Kamptal • '23 14
 Huia • Sauvignon Blanc • Marlborough • '23 14
 Emilio Moro • Polvorete • Bierzo • '22 13
 The Fableist • Chardonnay • Edna Valley • '23 15

ROSÉ & REDS

La Spinetta • Rosé • Toscana • '22 14
 Raphet • Passetoutgrains • Bourgogne • '22 15
 Averaen • Pinot Noir • Willamette Valley • '22 17
 J.L. Chave • Mon Coeur • Côtes du Rhône • '22 16
 Turley • Juvenile • Zinfandel • California • '22 17
 Force & Grace • Cabernet • Paso Robles • '21 16

ROSÉ

Alma de Cattleya, Rosé of Pinot Noir, Sonoma County, '23 72
 La Spinetta, Rosé, Toscana, Italy, '21 50
 Château de Pibernon, Rosé, Bandol, France, '20 (375 ml) 47

SPARKLING

Mestres 1312, Cava, Spain, NV 50
 Stéphane Coquillet, Carte D' Or, Champagne, NV 141
 Gonet Médeville, Blanc de Noir, Champagne, NV 173
 Gonet Médeville, Rosé Grand Cru, Champagne, NV 189
 Delamotte, Rosé, Champagne, NV 300
 Saint-Chamant, Champagne, N/V (375 ml) 90
 Reventos I Blanc, Rose de Nit, Cava, Spain, '21 (375 ml) 41
 Massolino, Moscato d' Asti, Italy, '22 (375 ml) 32

OLD WORLD WHITE WINES

Scarpetta, Pinot Grigio, Friuli, Italy, '21 40
 Salz Der Erde, Riesling, Rheingau, Germany, '20 85
 Sylvain Pataille, Aligote, Bourgogne, '23 94
 Jean Reverdy, Sancerre '21 83
 Damien Laureau, Les Genêts, Savennières, France, '20 132
 Moreau Naudet, Petite Chablis, France, '21 106
 Dominique Cornin, Pouilly-Fuisse, France, '21 118
 Moreau Naudet, Chablis, France, '21 (375 ml) 65
 Jean-Baptiste Souillard, Marsanne, Vin de France, France, '23 79
 FX Pichler, Grüner Veltliner, Wachau, Austria, '22 92
 Sal de Terra, Albariño, Rias Baixas, Spain, '22 92

NEW WORLD WHITE WINES

Terra Rouge, Monarch Mine, Roussane, Sierra Foothills, '14 75
 The Walls, Lip Stinger, Columbia, '20 65
 McPrice Myers, Beautiful Earth, Blanc, Paso Robles, '22 75
 Alban, Viognier, Central Coast, '23 86
 Neyers 304, Chardonnay, Sonoma County, '21 71
 Levendi, Chardonnay, Napa, '21 79
 Giant Steps, Sexton Vineyard, Chardonnay, Yarra Valley, '19 129

OLD WORLD RED WINES

Livera, Gevery-Chambertin, Clos Village, France, '20 199
 Clos St. Antonin, CDP, France, '21 166
 Domaine de Trevallon, Alpilles, France, '12 250
 Fratelli Alessandria, Dolcetto D' Alba, Italy, '20 50
 Santa Maria, Valpolicella, Classico Superiore, '20 75
 Treddiberri, Nebbiolo, Langhe, Italy, '23 83
 Dei, Vino di Nobile Montepulciano, Italy, '19 75
 Treddiberri, Barbera d'Alba, Italy, '23 71
 Massolino, Barolo, Italy, '19 148
 Casanova di Neri, di Montalcino, Italy, '18 171
 Gaja, Sito Moresco, Langhe, '22 (375 ml) 99
 Black Slate, Porrera, Priorat, Spain, '22 78
 Mas Martinet, Clos Martinet, Priorat, Spain, '19 151
 Clos Erasmus, Priorat, Spain, '20 350
 Remurilli, Reserva, Rioja, Spain, '15 124
 Vina Pedrosa, Pedrosal, Ribera del Duro, Spain, '06 85
 Aalto, Ribera del Duero, Spain, '21 155
 R. Lopez de Heredia, Viña Tondonia, Rioja, Spain, '11 (375 ml) 65
 Aneto, Douro, Portugal, '20 65

NEW WORLD RED WINES

Ramey, Pinot Noir, Russian River Valley, '20 144
 Domaine Della, Pinot Noir, Sonoma Coast, '21 175
 Lingua Franca, Anvi, Pinot Noir, Willamette Valley, '21 82
 Lucia, Pinot Noir, Santa Lucia Highlands, '22 (375 ml) 67
 Lioco, Indica, Mendocino County, '19 65
 Neyers, Sage Canyon, California, '20 71
 Turley, Kirschenmann Vineyard, Lodi, '22 110
 The Walls, Stanley Groovy, Red Mountain, '20 88
 Clos Solène, Fleur de Solene, Paso Robles, '21 227
 Terra Rouge, Mourvèdre, Sierra Foothills, '14 83
 Once & Future, Oakley Road, Mataro, Contra Costa Co., '20 80
 Boekenhoutskloof, The Chocolate Block, Swartland, '21 97
 Fess Parker, The Big Easy, Santa Barbara County, '20 77
 L'Adventure, Estate Cuvée, Paso Robles, '17 185
 Leviathan, Red Blend, California, '21 127
 Accendo, Laurea, Napa Valley, '21 286