

J.C.
HOLDWAY

RESTAURANT

TUESDAY, JANUARY 7, 2025

SNACK PLATES

- Pimento Cheese**, benne seed crackers 10
Smoked Fish Dip, JCH potato chips 12
Grilled Duck Wings, sweet & spicy bbq & benne seeds (2) 13
Scallion Hushuppies, bbq onion aioli (4) 9
Smoked Chicken Wings, Alabama white sauce (5) 12
Grilled Shrimp, chives & lemon oil (4) (gf) 15
Oysters on the Half Shell, apple mignonette* (gf) Half-Dozen|Dozen 23|45



SMALLER PLATES

- Slow Cooked Farm Egg**, gnocchi, chicken confit & mushrooms* 15
Wagyu Beef Tartare, rye toast, mustard aioli, pickled okra & micro celery* 19
Roasted Diver Scallops, sweet potato purée, brussels sprout leaves, Benton's country ham & pecan gremolata* 23
Grilled Squash Salad, cabbage, apples, whipped ricotta & sorghum vinaigrette (gf) 15
Kale & Radicchio 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

- Mafaldine**, Périgord black truffles & parmesan 39
Benton's Bacon Bolognese, tagliatelle, parmesan & cornbread crumble 27
Campanelle, mushroom butter, parmesan, & chanterelle mushrooms 26

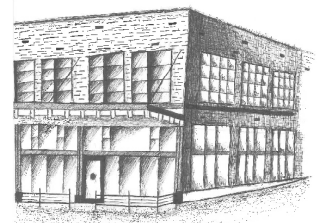
LARGER PLATES

- Roasted Chicken**, potato purée, grilled broccolini, chanterelle mushrooms & chicken jus (gf) 32
Braised Pork Osso Bucco, bacon braised cabbage, white cheddar grits, turnips & pork jus* (gf) 39
Grilled Verlasso Salmon, roasted beets, arugula, almond salsa & charred lemon vinaigrette* (gf) 36

16oz Grilled Prime N.Y. Strip, mushroom & black garlic purée & crispy potatoes* 69

SIDES

- Roasted Brussels Sprouts** & smoked onion jam (gf) 10
Potato Purée (gf) 9
Harissa Roasted Carrots, beets, yogurt & arugula (gf) 10
Cornbread & Muddy Pond sorghum butter (gf) 10 *kindly allow 15 minutes*
Add Black Truffles 25 (4 grams) *ask server for suggested dishes*



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

Château de Pibernon • Rosé • Bandol • '19 • (375 ml) 28
 Santa Maria • Valpolicella • Classico Superiore • '20 15
 Averaen • Pinot Noir • Willamette Valley • '22 17
 J.L. Chave • Mon Coeur • Côtes du Rhône • '22 16
 Turley • Juvenile • Zinfandel • California • '22 17
 Salentein • Reserve • Cabernet • Valle de Uco • '22 16

ROSÉ

Alma de Cattleya, Rosé of Pinot Noir, Sonoma County, '23 72
 Gallica, Estate Rosé, Napa Valley, '23 80

SPARKLING

Mestres 1312, Cava, Spain, NV 50
 Laherte-Frères, Blanc de Blanc, Champagne, NV 135
 Dhont Grellet, Les Terres Fines, Blanc de Blanc, Champagne, NV 259
 Gonet Médeville, Blanc de Noirs, Champagne, NV 173
 Coquillet, Carte d'Or, Champagne, NV 127
 Billecart Salmon, Rosé, Champagne, NV 255
 Coquillet, Carte d'Or, Champagne, NV (375 ml) 76
 Reventos I Blanc, Rosé, 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
 Gaja, Rossj-Bass, Langhe, '18 145
 Sylvain Pataille, Aligote, Bourgogne, '23 94
 Jean Reverdy, Sancerre '23 83
 Damien Laureau, Les Genêts, Savennières, France, '20 132
 Jean Marc Brocard, Fourchaume, Chablis, France, '22 114
 Jean Marc Brocard, Chablis, France, '23 (375 ml) 45
 Vacheron, Sancerre, France, '22 (375 ml) 60
 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
 Niepoort, Redoma Reserva, Douro, Portugal, '22 145

NEW WORLD WHITE WINES

Gallica, Terra Alta Vineyard, Albariño, Clements Hills, '23 80
 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
 Freeman, Ryo-Fu, Chardonnay, Russian River Valley, '19 115

OLD WORLD RED WINES

Coudoulet de Beaucastel, Cotes du Rhone, France, '22 93
 Roger Sabon, Reserve, CDP, France, '22 135
 Domaine Tempier, Lulu & Lucien, Bandol, France, '22 182
 Domaine Tempier, La Migoua, Bandol, France, '22 235
 Vincent Paris, Les Côtes, St. Joseph, France, '22 87
 Chateau la Gaffelière, Saint Émilion, France, '20 115
 Voerzio, Nebbiolo, Langhe, Italy, '20 99
 Voerzio, La Morra, Barolo, Italy, '19 335
 Massolino, Barolo, Italy, '20 148
 Casanova di Neri, Brunello di Montalcino, Italy, '18 171
 Il Fauno di Arcanum, Toscana, Italy, '21 107
 Silvio Grasso, Nebbiolo, Langhe, Italy, '22 (375 ml) 38
 Gaja, Sito Moresco, Langhe, '22 (375 ml) 99
 Remelluri, Reserva, Rioja, Spain, '16 126
 Psi, Ribera del Duero, Spain, '21 83

NEW WORLD RED WINES

Lingua Franca, Anvi, Pinot Noir, Willamette Valley, '21 82
 Ramey, Pinot Noir, Russian River Valley, '21 144
 Arista, Farrington, Anderson Valley, '22 249
 Lucia, Pinot Noir, Santa Lucia Highlands, '22 (375 ml) 67
 Neyers, Sage Canyon, California, '20 71
 Paul Lato, Matinee, GSM, Santa Barbara, '21 117
 Booker, Oublie, Paso Robles, '19 147
 The Walls, Stanley Groovy, Red Mountain, '20 88
 Clos Solène, Hommage a Nos Pairs, Paso Robles, '21 287
 Terra Rouge, Mourvèdre, Sierra Foothills, '14 83
 Andremily, Mourvèdre, Central Coast, '21 299
 Boekenhoutskloof, The Chocolate Block, Swartland, '21 97
 McPrice Myers, Beautiful Earth, Rouge, Paso Robles, '21 75
 Fess Parker, The Big Easy, Santa Barbara County, '20 77
 Leviathan, Red Blend, California, '21 127
 L'Ecole, Apogee, Cabernet Sauvignon, Walla Walla, '20 136
 Crown Point, Relevant, Happy Canyon of Santa Barbara, '21 149
 Gallica, Oakville Ranch, Cabernet Sauvignon, Napa Valley, '21 349