

J.C.  
**HOLDWAY**

RESTAURANT

THURSDAY, FEBRUARY 6, 2025

### SNACK PLATES

- Pimento Cheese**, benne seed crackers 10  
**Smoked Fish Dip**, JCH potato chips 12  
**Scallion Hushpuppies**, 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, cornichons & micro celery\* 19  
**Roasted Diver Scallops**, sweet potato purée, brussels sprout leaves, Benton's country ham & pecan gremolata\* 23  
**Cauliflower & Mandarin Salad**, Castelvetro olives, chili hazelnuts, arugula & citrus 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, black trumpet & yellowfoot mushrooms 26  
**Celery Root Ravioli**, shrimp, clams, butternut squash & potatoes 27

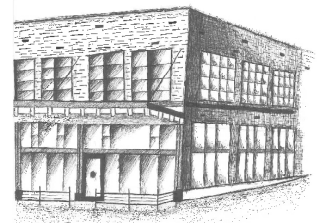
### LARGER PLATES

- Roasted Chicken**, Carolina Gold mushroom risotto, grilled broccolini, hedgehog mushrooms & chicken jus (gf) 32  
**Braised Pork Osso Bucco**, bacon braised cabbage, potato purée, turnips & pork jus\* (gf) 39  
**Whole Grilled Trout**, roasted beets, arugula, almond salsa & charred lemon vinaigrette\* (gf) 49

**16oz Grilled Prime Ribeye**, mushroom & black garlic purée & crispy potatoes\* Market Price

### SIDES

- Roasted Brussels Sprouts** & smoked onion jam (gf) 10  
**Potato Purée** (gf) 9  
**Chilled 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*



### 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.

J.C.  
**HOLDWAY**

RESTAURANT

**WINES BY THE GLASS**

**WHITES & SPARKLING**

|   |    |
|---|----|
| Mestres 1312 • Cava • Spain • NV                              | 14 |
| Scarpetta • Pinot Grigio • Friuli • '23                       | 10 |
| Schlosskellerei Gobelsburg • Grüner Veltliner • Kamptal • '23 | 14 |
| Huia • Sauvignon Blanc • Marlborough • '24                    | 14 |
| Emilio Moro • Polvorete • Bierzo • '22                        | 13 |
| Levendi • Chardonnay • Napa Valley • '21                      | 15 |

**ROSÉ & REDS**

|   |    |
|---|----|
| Château de Pibernon • Rosé • Bandol • '19 (375 ml)  | 28 |
| Averaen • Pinot Noir • Willamette Valley • '23      | 17 |
| Santa Maria • Pràgal • Verona Rosso • '22           | 15 |
| Domaine de la Janasse • Côtes du Rhône • '21        | 15 |
| 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 |
| 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, '23 (375 ml)                | 32  |

**OLD WORLD WHITE WINES**

|   |     |
|---|-----|
| Scarpetta, Pinot Grigio, Friuli, Italy, '23                   | 40  |
| Gaja, Rossj-Bass, Langhe, '18                                 | 145 |
| Sylvain Pataille, Aligote, Bourgogne, '23                     | 94  |
| Domaine Bailly-Reverdy, Frank & Aurélien, Sancerre, '23       | 85  |
| Damien Laureau, Les Genêts, Savennières, France, '20          | 132 |
| Jean Marc Brocard, Chablis, France, '22 (375 ml)              | 45  |
| Vacheron, Sancerre, France, '23 (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  |
| The Fableist, Chardonnay, Edna Valley, '23                  | 60  |
| Ramey, Chardonnay, Russian River, '22                       | 123 |

**OLD WORLD RED WINES**

|  |     |
|--|-----|
| Michel Gay, Chorey Les Beaune, France, '19           | 115 |
| 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, La Morra, Barolo, Italy, '19                | 335 |
| Massolino, Barolo, Italy, '20                        | 148 |
| L'Arco, Rosso del Veronese, Italy, '21               | 88  |
| Camigliano, Brunello di Montalcino, Italy, '19       | 131 |
| Il Fauno di Arcanum, Toscana, Italy, '21             | 107 |
| Planeta, Etna Rosso, Italy, '21                      | 94  |
| Gaja, Sito Moresco, Langhe, '22 (375 ml)             | 99  |
| El Hombre Bala, Sierra de Gredos, Spain, '19         | 84  |
| Remelluri, Reserva, Rioja, Spain, '16                | 126 |
| Psi, Ribera del Duero, Spain, '21                    | 83  |

**NEW WORLD RED WINES**

|   |     |
|---|-----|
| Lingua Franca, Anvi, Pinot Noir, Willamette Valley, '22       | 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  |
| Booker, Oublie, Paso Robles, '19                              | 147 |
| The Walls, Stanley Groovy, Red Mountain, '21                  | 88  |
| Terra Rouge, Mourvèdre, Sierra Foothills, '14                 | 83  |
| Once & Future, Oakley Road, Mataro, Contra Costa Co., '20     | 80  |
| Andremily, Mourvèdre, Central Coast, '21                      | 299 |
| Cimento, Syrah, The Rocks District of Milton-Freewater, '21   | 118 |
| 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 |
| Gallica, Oakville Ranch, Cabernet Sauvignon, Napa Valley, '21 | 349 |