

J.C.
HOLDWAY
RESTAURANT

TREATS

ALL DESSERTS ARE HANDMADE ON PREMISE, INCLUDING OUR TASTY ICE CREAM

Blue Cheese Cheesecake , poached apples, candied pecan (gf)	12
Peanut Butter Tart , campfire ice cream & peanut brittle	12
Olive Oil Cake , winter citrus & blood orange sorbet	12
JCH Caramel Popcorn ,	5
One Scoop of JCH Ice Cream , Rotating Selection (gf)	6

AFTER DINNER WINES

Château les Justice, Sauternes, 2019	18
Château de Fargues, Lur Salures, Sauternes, 1998	32
Domaine la Sobilane, Rivesaltes, 1968	39
Niepoort, 10 Year Tawny Port	15
Niepoort, 20 Year Tawny Port	23

AFTER DINNER COCKTAILS

Amaretto Sour

Lazzaroni Amaretto, Rittenhouse Rye, Demerara Syrup, lemon, Angostura & egg white*	15
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Black Manhattan

Sazerac Rye, Averna Amaro, Angostura & orange bitters	19
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Espresso Martini

Mr. Black Coffee Liqueur, Pickers Vodka & Buffalo Trace Bourbon Cream	14
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COFFEE & TEA

Vienna Coffee Company "Santa Isabel" (French Press Pot)	9
Vienna Coffee Company Decaf (French Press Pot)	9
Mighty Leaf Tea Selection	4

• Ask server for available tea options •

A 15% LBD TAX & SALES TAX WILL BE INCLUDED ON THE CUSTOMER'S FINAL BILL.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.