

J.C.
HOLDWAY
RESTAURANT
SATURDAY, APRIL 26, 2025

SNACK PLATES

- Pimento Cheese**, benne seed crackers 10
Smoked Fish Dip, JCH potato chips 12
Pork Belly Biscuits, roasted pork belly, Cruze Farm buttermilk biscuits, strawberry jam & pickles (2) 11
Scallion Hushpuppies, comeback sauce (4) 9
Smoked Chicken Wings, Alabama white sauce (5) 12
Grilled Shrimp, chives & lemon oil (4) (gf) 15
Oysters on the Half Shell, strawberry mignonette* (gf) Half-Dozen|Dozen 23|45



SMALLER PLATES

- Slow Cooked Farm Egg**, gnocchi, chicken confit & mushrooms* 15
Tuna Crudo, citrus, garden herbs, pickled carrots & castelvetrano olives* (gf) 19
Burrata & Spring Pea Salad, Benton's Ham, chili peanuts, charred peas, arugula, preserved lemon & saba (gf) 17
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

- Cacio e Pepe**, gramigna, parmesan & black pepper 22
Benton's Bacon Bolognese, tagliatelle, parmesan & cornbread crumble 27
Campanelle, gulf crab, asparagus, béarnaise sauce & tarragon 28
Ricotta Ravioli, english peas, Benton's country ham, ramp pistou & parmesan 28

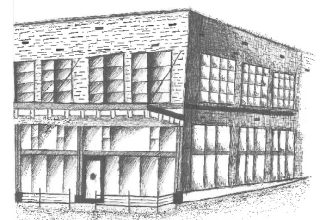
LARGER PLATES

- Roasted Chicken**, Swiss chard, turnips, roasted chestnut & oyster mushrooms & garlic soubise (gf) 32
Braised Pork Osso Bucco, potatoes, ramps, bok choy & pork jus* 39
Whole Grilled Trout, beets, arugula, almond salsa & charred lemon vinaigrette* (gf) 49

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

SIDES

- Roasted Asparagus & Mushrooms** & smoked onion jam (gf) 10
Potato Purée (gf) 9
Grilled Broccolini, charred lemon vinaigrette & turnip green salsa verde (gf) 10
Chilled Harissa Roasted Carrots, beets, yogurt & arugula (gf) 10
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 • '23	10
Schlosskellerei Gobelsburg • Grüner Veltliner • Kamptal • '23	14
Patient Cottat • Sauvignon Blanc • Loire Valley • '23	13
L'Ecole • Chenin Blanc • Yakima Valley • '23	13
Levendi • Chardonnay • Napa Valley • '21	15

ROSÉ & REDS

Averaen • Pinot Noir • Willamette Valley • '23	16
Santa Maria • Pràgal • Verona Rosso • '22	15
McPrice Meyers • Beautiful Earth • Paso Robles • '21	15
J.L. Chave • Mon Coeur • Côtes du Rhône • '22	16
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
Stéphane Coquillette, Cart d'Or, Champagne, NV	127
Billecart Salmon, Rosé, Champagne, NV	255
Coquillette, Carte d'Or, Champagne, NV (375 ml)	76
Massolino, Moscato d' Asti, Italy, '23	64

OLD WORLD WHITE WINES

Scarpetta, Pinot Grigio, Friuli, Italy, '23	40
Sylvain Pataille, Aligote, Bourgogne, '23	94
Jean Reverdy, La Reine Blanche, Sancerre, '23	73
Damien Laureau, Les Genêts, Savennières, France, '20	132
Moreau Naudet, Petit Chablis, France, '22	99
Vernay, Pied de Sampson, Viognier, France, '21	139
Roger Sabon, Renaissance, CDP, France, '23	125
Vacheron, Sancerre, France, '23 (375 ml)	60
Sal de Terra, Albariño, Rias Baixas, Spain, '22	92
Prager, Hinter der Burg, Gruner Veltliner, Wachau, Austria, '23 ..	114

NEW WORLD WHITE WINES

The Walls, Lip Stinger, Columbia, '20	65
Ridge, Grenache Blanc, Paso Robles, '23	72
The Fableist, Chardonnay, Edna Valley, '23	60
Freeman, Ray-Fu, Chardonnay, Green Valley, '23	91

RESERVE LIST UPON REQUEST

OLD WORLD RED WINES

Michel Gay, Chorey Les Beaune, France, '19	115
Vincent Paris, Collines Rhodaniennes, Syrah, France, '23	55
Vincent Paris, Granit 30, Cornas, France, '23	114
Coudoulet de Beaucastel, Cotes du Rhone, France, '22	93
Roger Sabon, Reserve, CDP, France, '22	135
Domaine de Pallus, Le Clos de Pallus, Chinon, France, '19	105
Chateau la Gaffelière, Saint Émilion, France, '20	115
Roberto Voerzio, Disanfrancesco, Nebbiolo, Langhe, Italy, '21 ..	121
L'Arco, Rosso del Veronese, Italy, '21	88
Tommaso Bussola, Ca' del Laito, Ripasso, Italy, '19	81
Mentridana, El Mentridana, Mentridana, Spain, '22	77
El Hombre Bala, Sierra de Gredos, Spain, '19	84
Remelluri, Reserva, Rioja, Spain, '16	126
Psi, Ribera del Duero, Spain, '21	83
AAlto, Ribera del Duero, Spain, '21	168
Decendents de J. Palacios, Corullon, Bierzo, Spain, '22 (375 ml) ..	79

NEW WORLD RED WINES

Lingua Franca, Anvi, Pinot Noir, Willamette Valley, '22	82
Paul Lato, Matinee, Pinot Noir, Santa Barbara, '22	117
Arista, Farrington, Pinot Noir, 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
Turley, Old Vine, Zinfandel, California, '22	95
Terra Rouge, Mourvèdre, Sierra Foothills, '14	83
Once & Future, Oakley Road, Mataro, Contra Costa Co., '20	80
The Walls, Ramparts, Red Mountain, '21	99
Epoch, Tempranillo, Paso Robles, '19	175
Willamette Valley Vineyards, Pere Ami, Umpqua Valley, '21	89
La Sirena, Pirate Treasure Red, Napa Valley, '19	159
Cimento, Syrah, The Rocks District of Milton-Freewater, '21	118
Boekenhoutsbloof, The Chocolate Block, Swartland, '21	91
Leviathan, Red Blend, California, '21	127