

J.C.
HOLDWAY

RESTAURANT

FRIDAY, APRIL 18, 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 Gnudi, beef shortrib, peas, carrots & kale shoots 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

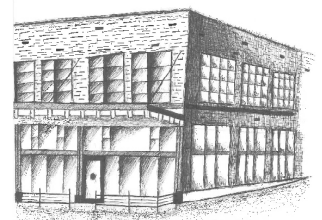
Roasted Asparagus & Mushrooms & smoked onion jam (gf) 10

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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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
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
Vincent Paris • Syrah • Collines Rhodaniennes • '23	14
J.L. Chave • Mon Coeur • Côtes du Rhône • '23	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 Coquillete, Cart d'Or, Champagne, NV	127
Billecart Salmon, Rosé, Champagne, NV	255
Coquillete, 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
The Fableist, Chardonnay, Edna Valley, '23	60
Freeman, Ray-Fu, Chardonnay, Green Valley, '23	91

OLD WORLD RED WINES

Michel Gay, Chorey Les Beaune, France, '19	115
Vincent Paris, Granit 30, Cornas, France, '23	114
Coudoulet de Beaucastel, Cotes du Rhone, France, '22	93
Roger Sabon, Reserve, CDP, France, '22	135
Chateau la Gaffelière, Saint Émilion, France, '20	115
Massolino, Dolcetto d' Alba, Italy, '22	75
Roberto Voerzio, Disanfrancesco, Nebbiolo, Langhe, Italy, '21	121
Massolino, Barolo, Italy, '20	148
Il Palazone, Brunello di Montalcino, Italy, '19	186
L'Arco, Rosso del Veronese, Italy, '21	88
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

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
Cimento, Syrah, The Rocks District of Milton-Freewater, '21	118
Boekenhoutsloof, The Chocolate Block, Swartland, '21	97
Leviathan, Red Blend, California, '21	127

RESERVE LIST UPON REQUEST