

J.C.  
**HOLDWAY**  
RESTAURANT

**TREATS**

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

<b>Blue Cheese Cheesecake</b> , poached apples, candied walnuts (gf) .....	12
<b>Olive Oil Cake</b> , winter citrus & blood orange sorbet .....	12
<b>Peanut Butter Tart</b> , campfire ice cream & peanut brittle .....	12
<b>One Scoop of JCH Ice Cream</b> , 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.