

J.C.
HOLDWAY

RESTAURANT

TUESDAY, MAY 20, 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, basil & 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

Chef's Harvest Lettuce Salad, pickled ramps, Benton's bacon, buttermilk ranch & dill* (gf) 16

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 28

LARGER PLATES

Roasted Chicken, Swiss chard, turnips, roasted chestnut & oyster mushrooms & chicken jus (gf) 32

Braised Pork Osso Bucco, potatoes, ramps, bok choy & pork jus* 39

Whole Grilled Trout, Appalachian caesar & charred lemon vinaigrette* (gf) 49

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

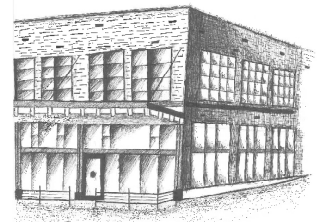
SIDES

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

Potato Purée (gf) 9

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
Fablist • Chardonnay • Slo Coast • '23	15

ROSÉ & REDS

Willamette Valley Vineyards • Estate Rosé • Willamette • '23	13
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
Robert Moncuit, Les Grands Blancs, Champagne, NV	179
Billecart Salmon, Rosé, Champagne, NV	255
Coquillette, Carte d'Or, Champagne, NV (375 ml)	76
Reventos I Blanc, Cava, Rosé, NV (375 ml)	41
Massolino, Moscato d' Asti, Italy, '23	64

OLD WORLD WHITE WINES

Scarpetta, Pinot Grigio, Friuli, Italy, '23	40
Jean Philippe Fichet, Aligoté, Bourgogne, France, '23	85
Damien Laureau, Les Genêts, Savennières, France, '20	132
Claude Riffault, Mosquique, Sancerre, France, '22	88
Droin, Chablis, France, '23	102
Lafon, Clos de la Crochette, Macon, France, '22	99
Morey, Embrazées, Chassagne Montrachet, France, '22	259
Vernay, Pied de Sampson, Viognier, France, '21	139
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
McPrice Meyers, Beautiful Earth, Paso Robles, '22	60
The Fableist, Chardonnay, Slo Coast, '23	60
Ramey, Chardonnay, Fort Ross-Seaview, '21	89
Gran Moraine, Chardonnay, Willamette Valley, '22	129

OLD WORLD RED WINES

Michel Gay, Chorey Les Beaune, France, '19	115
Vincent Paris, Collines Rhodaniennes, Syrah, France, '23	55
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
Altesino, Brunello de Montalcino, Italy, '20	151
L'Arco, Rosso del Veronese, Italy, '21	88
Tommaso Bussola, Ca' del Laito, Ripasso, Italy, '19	81
Tommaso Bussola, Amarone della Vailpolicella, Italy, '19	219
Mentridana, El Mentridana, Mentridana, Spain, '22	77
El Hombre Bala, Sierra de Gredos, Spain, '19	84
Remelluri, Reserva, Rioja, Spain, '16	126
R. Lopez de Heredia, Viña Tondonia, Reserve, Rioja, Spain, '01	199
Psi, Ribera del Duero, Spain, '21	83
AAalto, Ribera del Duero, Spain, '21	168
Decendents de J. Palacios, Corullon, Bierzo, Spain, '22 (375 ml)	79

NEW WORLD RED WINES

Failla, Pinot Noir, Willamette Valley, '22	85
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
Pax, GSM, Mendocino, California, '21	79
Booker, Oublie, Paso Robles, '19	147
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
Willamette Valley Vineyards, Pere Ami, Umpqua Valley, '21	89
Boekenhoutskloof, The Chocolate Block, Swartland, '21	91
Leviathan, Red Blend, California, '21	127
Lewis, Mason's, Cabernet, Napa Valley, '22	199

RESERVE LIST UPON REQUEST