

J.C.
HOLDWAY
RESTAURANT

TREATS

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

Strawberries & Cream, S.C. strawberries & crispy white chocolate 12

Lemon-Thyme Cake, white chocolate, honeycomb & buttermilk sherbet. 12

Chocolate Chess Tart, S.C. Strawberries & strawberry sorbet 12

One Scoop of JCH Ice Cream, Rotating Selection (gf) 6

AFTER DINNER WINES

Château les Justice, Sauternes, 2019 16

Kiralyudvar, Aszu, Tokaji, 6 Puttonyos, 2012..... 21

Domaine la Sobilane, Rivesaltes, 1968 39

Niepoort, 10 Year Tawny Port 15

Niepoort, 20 Year Tawny Port 23

Residence, Pineau des Charentes 11

AFTER DINNER COCKTAILS

Amaretto Sour

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

Black Manhattan

Sazerac Rye, Averna Amaro, Angostura & orange bitters 19

Cicada

Postmodern Crème de Cacao, JCH Crème de Menthe, Chocolate & Cream 13

Espresso Martini

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

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.