

J.C.
HOLDWAY
RESTAURANT

TREATS

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

Blue Cheese Cheesecake, poached apples, candied pecans (gf) 12

Lemon Tart, white chocolate anglaise & strawberry sorbet. 12

Chocolate Cake, chocolate cremeux & salted caramel ice cream 12

Buttermilk Biscuit Bread Pudding, vanilla ice cream & crème anglaise 12

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

AFTER DINNER WINES

Château Les Justices, Sauternes, 2019 18

Château de Fargues, Lur Saluces, 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

Black Manhattan

Sazerac Rye, Averna Amaro, Angostura & orange bitters 19

Espresso Martini

Mr. Black Coffee Liqueur, High Rock 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.