

J.C. —  
**HOLDWAY**  
— RESTAURANT —

— TREATS —

Blue Cheese Cheesecake, poached apples & pecan-sorghum purée (gf) . . .	9
Olive Oil Cake, citrus purée, marigold tuile & Mandarin sorbet . . . . .	9
Peanut Butter Tart & toasted marshmallow ice cream. . . . .	9
Chocolate Cake, crèmeaux, hazelnut brittle & blackberry ice cream . . . . .	9
Three Scoops of Ice Cream: Rotating Selection . . . . .	9

— AFTER DINNER WINES —

Château les Justice, Sauternes, 2019. . . . .	16
Királyudvar, Tokaji Aszú, 6 Puttonyos. . . . .	17
Niepoort, Tawny Port, NV . . . . .	10
Niepoort, 10 Year Tawny Port. . . . .	15
Niepoort, 20 Year Tawny Port. . . . .	23
Niepoort, Ruby Port, 2019. . . . .	30
Rare Wine Co., Boston Bual, Madeira. . . . .	15

— COVETED WHISKEYS —

Art of Alchemy Blend No.1. . . . .	25
Bomberger's Small Batch . . . . .	30
High Wire Jimmy Red . . . . .	27

— COFFEE & TEA —

Vienna Coffee Company "Santa Isabel", (French Press Pot) . . . . .	8
Vienna Coffee Company Decaf (French Press Pot) . . . . .	8
Mighty Leaf Tea Selection . . . . .	4

• Ask server for available tea options •