

J.C. —————
HOLDWAY
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RESTAURANT

TREATS

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

Chocolate Peanut Butter Tart , toasted peanuts & campfire ice cream	10
Blue Cheese Cheesecake , apple, pecans & strawberry sorbet (gf)	10
Olive Oil Cake , winter citrus & blood orange sorbet	10
One Scoop of JCH Ice Cream , Rotating Selection (gf)	5

AFTER DINNER WINES

Château les Justice, Sauternes, 2019	16
Kiralyudvar, Aszu, Tokaji, 6 Puttonyos, 2012.	21
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.