

J.C.  
**HOLDWAY**  
RESTAURANT

**TREATS**

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

<b>Blue Cheese Cheesecake</b> , poached apples, candied pecan (gf) .....	12
<b>Peanut Butter Tart</b> , campfire ice cream & peanut brittle .....	12
<b>Spice Cake</b> , cream cheese ice cream & pickled apples .....	12
<b>One Scoop of JCH Ice Cream</b> , Rotating Selection (gf) .....	6

**AFTER DINNER WINES**

Château les Justice, Sauternes, 2019 .....	18
Château de Fargues, Lur Salures, Sauternes, 1998 .....	32
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
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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.