J.C. HOLDWAY
RESTAURANT

thoughtfully crafted. rooted in season. southern at heart.
Knoxville, Tennessee
Wednesday, November 4, 2026

Snack Plates

HANDHELD, SHAREABLE PLATES DESIGNED TO BEGIN THE MEAL.

Scallion Hushpuppies comeback sauce (4) 9
Sweetwater Valley Farm Cheddar Pimento Cheese & Pickle Plate sourdough-benne seed crackers 12
Smoked Fish Dip kennebec potato chips 12
Smoked Joyce Farms Chicken Wings alabama white bbq sauce (5) 12
Roasted Cheshire Pork Belly Biscuits apple butter, bread & butter pickles (2) 11
Batture Oysters on the Half Shell* apple mignonette *gf* Half-Dozen|Dozen 23|45
Hackleback Sturgeon Caviar* kennebec potato chips & crème fraîche (30 g) 85

Small Plates

Chicken Liver Pâté grapes, arugula, cornichons, sourdough & basil vinaigrette 16
Yellowfin Tuna Crudo* pickled apple, jalapeno, habanada, buttermilk & cilantro *gf* 21
Grilled Gulf Coast Shrimp basil, chives, citrus vinaigrette & aleppo pepper (4) *gf* 18
Kale Salad smoked trout, creamy garlic vinaigrette, parmesan & cornbread crumble *gf* 17
Harvest Lettuce Salad benton's bacon, yogurt "ranch", dill & pickled celery *gf* 17
Slow-Cooked Farm Egg* gnocchi, chicken confit & hen of the woods mushrooms 17
Potato Purée parsley butter *gf* 11
Roasted Brussels Sprouts butternut squash, smoked onion marmalade, peanuts & gochujang bbq 16
Charcoal Roasted Beets cabbage, pickled onion, crispy chick peas & beet vinaigrette 15
Butternut Squash "Risotto" carolina gold rice, pepita granola, parmesan & sorghum *gf* 18
Weisenberger Mill Cornbread muddy pond sorghum butter *gf* • *kindly allow 15 minutes* 12

Handmade Pastas

Benton's Bacon Bolognese pappardelle, parmesan & cornbread crumble 27
Spinach Campanelle matsutake, e.t. mushroom, mushroom duxelles & mushroom butter 28

À la Carte Plates *from the Josper*

Herb Roasted Joyce Farms Chicken herb salad, chicken jus *gf* 30
Apple BBQ Glazed Duroc Pork Chop apple mostarda, pork jus & watercress *gf* 35
Whole Grilled Sunburst Trout* brown butter - sweet potato sauce & vadouvan buttermilk *gf* 53
16 oz Grilled Black Angus Prime Ribeye* potato-onion soubise *gf* 85

Charcoal-Grilled Black Hawk Farms American Wagyu Tomahawk* potato-onion soubise *gf* market price

Treats

OUR DESSERTS ARE HANDMADE ON PREMISES & INDIVIDUALLY PLATED FOR ONE GUEST.

Chocolate Banana Trifle banana, almond tuile & espresso caramel *gf* 13
Blue Cheese Cheesecake candied pecans, grapes & lemon buttermilk sherbet *gf* 13
Apple & Almond Financier pecan-raisin compote & honey gelato *gf* 13
Hand-Dipped Ice Cream peanut butter honeycomb *gf* 6
Hand-Dipped Sorbet apple cider *gf* 6
Soft Serve Sundae choice of coffee, sweet cream, or twist *gf* 12

James Beard Award
Best Chef Southeast
Chef & Owner Joseph Lenn

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. *
EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES. SHOULD WE BE UNABLE TO DO SO, WE APOLOGIZE IN ADVANCE.
INGREDIENTS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY.