

J.C.  
**HOLDWAY**  
RESTAURANT

**TREATS**

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

<b>Strawberries &amp; Cream</b> , feuilletine & white chocolate crispies . . . . .	12
<b>Lemon Tart</b> , white chocolate anglaise & strawberry sorbet . . . . .	12
<b>Chocolate Cake</b> , chocolate cremeux & salted caramel ice cream . . . . .	12
<b>One Scoop of JCH Ice Cream</b> , 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
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**Black Manhattan**

Sazerac Rye, Averna Amaro, Angostura & orange bitters . . . . .	19
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**Espresso Martini**

Mr. Black Coffee Liqueur, High Rock 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.