


J.C.
HOLDWAY
RESTAURANT

* WEEK OF JUNE 21 - 25 *

– SNACK PLATES –

Scallion Hushpuppies & BBQ onion aioli (4) 8	Oysters on the Half Shell, mignonette, cocktail sauce & lemon (gf) Half-Dozen/Dozen* 22/42	Smoked Fish Dip & BBQ Chips 9
Crispy Potato, aji amarillo aioli, queso fresco & smoked trout roe 8		Pimento Cheese with benne seed crackers 8
Smoked Bologna Sandwich, yeast roll, green tomato & hot sauce aioli (2) 11		Smoked Chicken Wings with Alabama white sauce (3) 8

– SMALLER PLATES –

Mixed Lettuces, pickled vegetables, parmesan & dill-yogurt dressing (gf) 12
Salad of Kale, Squash & Carrots with smoked trout, creamy garlic vinaigrette & cornbread crumble* (gf) 12
Sapelo Island Clams, preserved lemon sausage, amazake, butter & focaccia 15
Slow Cooked Farm Egg, gnocchi, chicken confit & mushrooms* 13
Beef Carpaccio, smoked crème fraîche, pickled rhubarb & "wheat thin" * 15

– JCH PASTAS –

Orecchiette, summer squash, tomatoes, basil, oregano oil & parmesan 20
Pappardelle, Benton's Bacon bolognese. parmesan & cornbread crumble 20
Campanelle, sunflower seed & mint "pesto", Calabrian chilis, carrots & parmesan 19

– LARGER PLATES –

16oz Grilled Prime Ribeye, smoked potatoes, broccolini, carrots & crème fraîche* (gf) 75
Springer Mountain Stuffed Chicken, potato purée, summer greens, mushrooms & chicken jus (gf) 28
Braised Pork Osso Buco, Carolina Gold rice grits, white cheddar, braised cabbage & bacon vinaigrette (gf) 29
Grilled Salmon, smoked buttermilk, beets, spring onion, cucumber, pickled fennel & dill* (gf) 28
Whole Branzino, grilled okra, bagna cauda, beurre blanc & crispy onions (gf) 42
6oz Grilled New York Strip, marinated tomato salad, oregano & tomato-fennel vinaigrette* (gf) 37

– SIDES –

Cruze Farm Buttermilk Potato Purée & parsley butter (gf) 8
Cornbread with Muddy Pond sorghum-butter (gf) 9
Mushrooms & grilled cabbage 9



– REFRESHERS –

San Pellegrino Sparkling Water (750ml) 7
J.C. Holdway Ginger Beer 4
Mexican Coke Diet Coke Sprite 4
Sweet Unsweet Iced Tea 3
The AP - JCH Ginger Beer, jalapeño, lime juice, bitters 6
Rhubarb Soda, lemon & luxardo cherry 6

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 WITH AVAILABILITY · 20% SERVICE CHARGE ADDED FOR PARTIES OF 6 OR MORE. ·

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— WINES BY THE GLASS —

Petit Royal • Cremant • France • NV	15
Mestres 1312 • Cava • Spain • NV	13
Domaine de Châteaumar • Rosé • CDR • France • '21	13
Scarpetta • Pinot Grigio • Friuli • '21	10
The Paring • Sauvignon Blanc • California • '19	15
Scaia • Garganega/Chardonnay • Italy • '20	12
Crossbarn • "Paul Hobbs" • Chardonnay • Sonoma Coast • '17	15
Banshee • Pinot Noir • Sonoma County • '19	13
Domaine Lafage • Cuvée Nicolas • Grenache • France • '20	14
Justin • Cabernet • Paso Robles • '18	18

— ROSÉ & SPARKLING —

Domaine Lafage, Miraflores, Rosé, France, '21	50
Domaine de Châteaumar, Perle de Rose, CDR, '21	42
Mestres 1312, Cava, Spain, NV	44
Petit Royal, Lambert de Seyssel, Cremant, NV	50
Nicolas Feuillatte, Réserve Exclusive, Champagne, Brut, NV	100
Joël Flamet, Les Parcelles, Champagne, Brut, NV	115
Champagne Clandestin, Les Semblables, Boréal, Champagne, NV	181
Vincent Couche, Eclipsiâ Brut Rose, Champagne, NV	142

— OLD WORLD WHITE WINES —

Scarpetta, Pinot Grigio, Friuli, Italy, '21	40
Domaine Raimbault-Pineau, Sancerre, France '20	82
Claude Riffault, Les Boucauds, Sancerre, France '20	85
Scaia, Garganega/Chardonnay, Italy, '20	48
Olivier Rivière, La Bastid, Rioja, Spain, '19	80
Henri Costal, Les Truffières, Chablis, France, '20	90

— NEW WORLD WHITE WINES —

Teutonic Wine Company, Crab Tomalley, Willamette Valley, NV	40
Patton Valley Vineyard, Chenin Blanc, Tualatin Hills, '20	60
Trefethen Family Vineyards, Dry Riesling, Oak Knoll District, '20	40
The Paring, Sauvignon Blanc, California, '19	50
Halter Ranch, Grenache Blanc, Paso Robles, '18	52
Keplinger, "Eldorado", Sierra Foothills, '16	140
Domaine de la Terre Rouge, Grenache Blanc, Sierra Foothills, '14	55
Alban Vineyards, Viognier, Central Coast, '20	67
Crossbarn, "Paul Hobbs", Chardonnay, Sonoma Coast, '17	50
Diatom, Bar- M, Chardonnay, Santa Barbara, '20	62
Le P'Tit Payson, Chardonnay, Monterey County '19	57

— OLD WORLD RED WINES —

Albert Bichot, Clos de l'Ermitage, Beaune, France, '19	118
Antoine Sunier, Morgon, Beaujolais, France, '20	80
Damilano, Marghe, Nebbiolo, Langhe, Italy, '18	54
Cascina Del Torcc, Barolo, Italy, '16	75
Domaine Lafage, Cuvée Nicolas, Grenache, France, '20	45
Olivier Rivière, Rayos Uva, Rioja, Spain, '19	50
Remelluri, Reserva, Rioja, Spain, '14	100
Massolino, Barbera d' Alba, Serralunga d' Alba, Italy '20	75
Domaine De Marcoux, CDP, France, '19	154
Paul Jaboulet, Domaine de Thalabert, France, '18	105
Gaja, Promis, Toscana, Italy, '19	126

— NEW WORLD RED WINES —

Banshee, Pinot Noir, Sonoma County, '19	53
Lioco, Pinot Noir, Mendocino County, '21	60
Hirsch, Pinot Noir, San Andreas Fault, Sonoma Coast, '20	110
Kutch, Pinot Noir, Signal Ridge Vineyard, Mendocino, '20	166
Ventisquero, Grey, Pinot Noir, Leyda Valley, Chile, '17	55
Gallica, Grenache, Rossi Ranch, Sonoma Valley '18	137
Sucette, Grenache, Barrossa Valley, Australia, '17	120
Halter Ranch, Syrah, Paso Robles, '18	75
Qupe, Syrah, Central Coast, '18	52
Boekenhoutskloof, The Chocolate Block, South Africa, '19	90
Justin, Cabernet, Paso Robles, '19	60
Oberon, Cabernet, Napa County, '19	50
Barnett Vineyards, Merlot, Spring Mountain District, '19	170
Epoch, Estate Blend, Paso Robles, '18	150
L'Aventure, Estate Cuvée, Paso Robles, '17	260
Banshee, Cabernet, Sonoma County, '19	50
Viñas Cobos, Cocodrilo Corte, Red Blend, Mendoza, '18	55
Favia Erickson, Carbone, Cabernet, Napa Valley, '18	155
Schrader, Double Diamond, Cabernet, Oakville, '19	200
Shafer, "TD-9", Red Blend, Napa Valley, CA, '19	150
Lewis Cellars, Racecar Red, Cabernet, Napa Valley, '19	110
Paul Hobbs, Cabernet, To Kalon Vineyard, Napa, '18	699
Ridge, Lytton Springs, Sonoma County, '19	110