

J.C.
HOLDWAY

RESTAURANT

SATURDAY, FEBRUARY 8, 2025

SNACK PLATES

- Pimento Cheese**, benne seed crackers 10
Smoked Fish Dip, JCH potato chips 12
Scallion Hushpuppies, bbq onion aioli (4) 9
Smoked Chicken Wings, Alabama white sauce (5) 12
Grilled Shrimp, chives & lemon oil (4) (gf) 15
Oysters on the Half Shell, apple mignonette* (gf) Half-Dozen|Dozen 23|45



SMALLER PLATES

- Slow Cooked Farm Egg**, gnocchi, chicken confit & mushrooms* 15
Wagyu Beef Tartare, rye toast, mustard aioli, cornichons & micro celery* 19
Roasted Diver Scallops, sweet potato purée, brussels sprout leaves, Benton's country ham & pecan gremolata* 23
Cauliflower & Mandarin Salad, Castelvetro olives, chili hazelnuts, arugula & citrus vinaigrette (gf) 15
Kale & Radicchio Salad, smoked trout, creamy garlic vinaigrette, parmesan & cornbread crumble* (gf) 15

PASTAS

ALL PASTAS ARE HANDMADE ON PREMISE AND INTENDED TO BE A MID-COURSE

- Mafaldine**, Périgord black truffles & parmesan 39
Benton's Bacon Bolognese, tagliatelle, parmesan & cornbread crumble 27
Campanelle, mushroom butter, parmesan, black trumpet & yellowfoot mushrooms 26
Celery Root Ravioli, shrimp, clams, butternut squash & potatoes 27

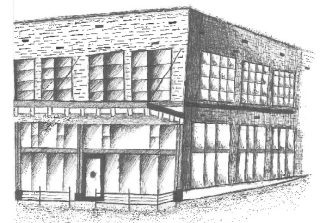
LARGER PLATES

- Roasted Chicken**, Carolina Gold mushroom risotto, grilled broccolini, hedgehog mushrooms & chicken jus (gf) 32
Braised Pork Osso Bucco, bacon braised cabbage, potato purée, turnips & pork jus* (gf) 39
Whole Grilled Trout, roasted beets, arugula, almond salsa & charred lemon vinaigrette* (gf) 49

16oz Grilled Prime Ribeye, mushroom & black garlic purée & crispy potatoes* Market Price

SIDES

- Roasted Brussels Sprouts** & smoked onion jam (gf) 10
Potato Purée (gf) 9
Chilled Harissa Roasted Carrots, beets, yogurt & arugula (gf) 10
Cornbread & Muddy Pond sorghum butter (gf) 10 *kindly allow 15 minutes*
Add Black Truffles 25 (4 grams) *ask server for suggested dishes*



BEHIND THE SCENES

EXECUTIVE CHEF **Joseph Lenn**

DAYLIGHT BUILDING est. 1927

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

WHITES & SPARKLING

Mestres 1312 • Cava • Spain • NV	14
Scarpetta • Pinot Grigio • Friuli • '23	10
Schlosskellerei Gobelsburg • Grüner Veltliner • Kamptal • '23	14
Huia • Sauvignon Blanc • Marlborough • '24	14
Emilio Moro • Polvorete • Bierzo • '22	13
Levendi • Chardonnay • Napa Valley • '21	15

ROSÉ & REDS

Château de Pibernon • Rosé • Bandol • '19 (375 ml)	28
Averaen • Pinot Noir • Willamette Valley • '23	17
Santa Maria • Pràgal • Verona Rosso • '22	15
Domaine de la Janasse • Côtes du Rhône • '21	15
Turley • Juvenile • Zinfandel • California • '22	17
Salentein • Reserve • Cabernet • Valle de Uco • '22	16

ROSÉ

Alma de Cattleya, Rosé of Pinot Noir, Sonoma County, '23	72
Gallica, Estate Rosé, Napa Valley, '23	80

SPARKLING

Mestres 1312, Cava, Spain, NV	50
Laherte-Frères, Blanc de Blanc, Champagne, NV	135
Dhont Grellet, Les Terres Fines, Blanc de Blanc, Champagne, NV	259
Gonet Médeville, Blanc de Noirs, Champagne, NV	173
Billecart Salmon, Rosé, Champagne, NV	255
Coquillet, Carte d'Or, Champagne, NV (375 ml)	76
Reventos I Blanc, Rosé, de Nit, Cava, Spain, '21 (375 ml)	41
Massolino, Moscato d' Asti, Italy, '23	64

OLD WORLD WHITE WINES

Scarpetta, Pinot Grigio, Friuli, Italy, '23	40
Gaja, Rossj-Bass, Langhe, '18	145
Sylvain Pataille, Aligote, Bourgogne, '23	94
Domaine Bailly-Reverdy, Frank & Aurélien, Sancerre, '23	85
Damien Laureau, Les Genêts, Savennières, France, '20	132
Moreau Naudet, Petit Chablis, France, '22	99
Jean Marc Brocard, Chablis, France, '22 (375 ml)	45
Vacheron, Sancerre, France, '23 (375 ml)	60
Jean-Baptiste Souillard, Marsanne, Vin de France, France, '23	79
FX Pichler, Grüner Veltliner, Wachau, Austria, '22	92
Sal de Terra, Albariño, Rias Baixas, Spain, '22	92
Niepoort, Redoma Reserva, Douro, Portugal, '22	145

NEW WORLD WHITE WINES

Gallica, Terra Alta Vineyard, Albariño, Clements Hills, '23	80
Terra Rouge, Monarch Mine, Roussane, Sierra Foothills, '14	75
The Walls, Lip Stinger, Columbia, '20	65
McPrice Myers, Beautiful Earth, Blanc, Paso Robles, '22	75
Alban, Viognier, Central Coast, '23	86
Neyers 304, Chardonnay, Sonoma County, '21	71
The Fableist, Chardonnay, Edna Valley, '23	60
Ramey, Chardonnay, Russian River, '22	123

OLD WORLD RED WINES

Michel Gay, Chorey Les Beaune, France, '19	115
Coudoulet de Beaucastel, Cotes du Rhone, France, '22	93
Roger Sabon, Reserve, CDP, France, '22	135
Domaine Tempier, Lulu & Lucien, Bandol, France, '22	182
Domaine Tempier, La Migoua, Bandol, France, '22	235
Vincent Paris, Les Côtes, St. Joseph, France, '22	87
Chateau la Gaffelière, Saint Émilion, France, '20	115
Roberto Voerzio, Priavino, Dolcetto d'Alba, Italy, '21	84
Voerzio, La Morra, Barolo, Italy, '19	335
Massolino, Barolo, Italy, '20	148
L'Arco, Rosso del Veronese, Italy, '21	88
Camigliano, Brunello di Montalcino, Italy, '19	131
Il Fauno di Arcanum, Toscana, Italy, '21	107
Planeta, Etna Rosso, Italy, '21	94
Gaja, Sito Moresco, Langhe, '22 (375 ml)	99
El Hombre Bala, Sierra de Gredos, Spain, '19	84
Remelluri, Reserva, Rioja, Spain, '16	126
Psi, Ribera del Duero, Spain, '21	83

NEW WORLD RED WINES

Lingua Franca, Anvi, Pinot Noir, Willamette Valley, '22	82
Ramey, Pinot Noir, Russian River Valley, '21	144
Arista, Farrington, Anderson Valley, '22	249
Lucia, Pinot Noir, Santa Lucia Highlands, '22 (375 ml)	67
Neyers, Sage Canyon, California, '20	71
Booker, Oublie, Paso Robles, '19	147
The Walls, Stanley Groovy, Red Mountain, '21	88
Terra Rouge, Mourvèdre, Sierra Foothills, '14	83
Once & Future, Oakley Road, Mataro, Contra Costa Co., '20	80
Andremily, Mourvèdre, Central Coast, '21	299
Cimento, Syrah, The Rocks District of Milton-Freewater, '21	118
Boekenhoutskloof, The Chocolate Block, Swartland, '21	97
McPrice Myers, Beautiful Earth, Rouge, Paso Robles, '21	75
Fess Parker, The Big Easy, Santa Barbara County, '20	77
Leviathan, Red Blend, California, '21	127