

J.C.
HOLDWAY
RESTAURANT
FRIDAY, NOVEMBER 29, 2024

SNACK PLATES

- Pimento Cheese**, sourdough 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, pickled okra & micro celery* 19
Roasted Diver Scallops, sweet potato purée, brussels sprout leaves, Benton's country ham & pecan gremolata* 23
Grilled Squash Salad, cabbage, apples, whipped ricotta & sorghum 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, chanterelle & button mushrooms 26
Fall Squash Cappelletti, candy roaster squash, white cheddar & pumpkin seeds 26

LARGER PLATES

- Roasted Chicken**, new potatoes, grilled broccolini, chanterelle mushrooms & chicken jus (gf) 32
Braised Pork Osso Bucco, bacon braised cabbage, white cheddar grits, turnips & pork jus* (gf) 39
Whole Grilled Trout, roasted beets, arugula, almond salsa & charred lemon vinaigrette* (gf) 49

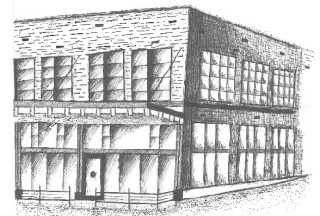
- 16oz Grilled Prime Ribeye**, mushroom & black garlic purée & crispy potatoes* 69

SIDES

- Roasted Brussels Sprouts** & smoked onion jam (gf) 10
Potato Purée (gf) 9
Harissa Roasted Carrots, beets, yogurt & arugula (gf) 10
Cornbread & Muddy Pond sorghum butter (gf) 10 *kindly allow 15 minutes*

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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HOLDWAY

RESTAURANT

WINES BY THE GLASS

WHITES & SPARKLING

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

ROSÉ & REDS

Peyrassol • Rosé • La Croix • Méditerranée • '23	14
Santa Maria • Valpolicella • Classico Superiore • '20	15
Averaen • Pinot Noir • Willamette Valley • '22	17
J.L. Chave • Mon Coeur • Côtes du Rhône • '22	16
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
Château de Pibernon, Rosé, Bandol, France, '20 (375 ml)	47

SPARKLING

Mestres 1312, Cava, Spain, NV	50
Laherte-Frères, Blanc de Blanc, Champagne, NV	135
Reventos I Blanc, Rose de Nit, Cava, Spain, '21 (375 ml)	41
Massolino, Moscato d' Asti, Italy, '22 (375 ml)	32

OLD WORLD WHITE WINES

Scarpetta, Pinot Grigio, Friuli, Italy, '21	40
Gaja, Rossj-Bass, Langhe, '18	145
Salz Der Erde, Riesling, Rheingau, Germany, '20	85
Sylvain Pataille, Aligote, Bourgogne, '23	94
Jean Reverdy, Sancerre '23	83
Damien Laureau, Les Genêts, Savennières, France, '20	132
Jean Marc Brocard, Fourchaume, Chablis, France, '22	114
Jean Marc Brocard, Chablis, France, '23 (375 ml)	45
Vacheron, Sancerre, France, '22 (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

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
Levendi, Chardonnay, Napa, '21	79

OLD WORLD RED WINES

Raphet, Passetoutgrains, Bourgogne, France, '22	60
Mourre du Terndre, Cuvée Paul, Côtes du Rhone, France, '18	75
Roger Sabon, Reserve, CDP, France, '22	135
Domaine de Trevallon, Alpilles, France, '12	250
Chateau la Gaffelière, Saint Émillion, France, '19	115
Santa Maria, Valpolicella, Classico Superiore, '20	75
Treddiberri, Nebbiolo, Langhe, Italy, '23	83
Dei, Vino di Noblie Montepulciano, Italy, '19	75
Il Fauno di Arcanum, Toscana, Italy, '21	107
Treddiberri, Barbera d' Alba, Italy, '23	71
Massolino, Barolo, Italy, '20	148
Casanova di Neri, di Montalcino, Italy, '18	171
Gaja, Sito Moresco, Langhe, '22 (375 ml)	99
Black Slate, Porrera, Priorat, Spain, '22	78
Mas Martinet, Clos Martinet, Priorat, Spain, '19	151
Clos Erasmus, Priorat, Spain, '20	350
Remurilli, Reserva, Rioja, Spain, '15	124
Aalto, Ribera del Duero, Spain, '21	155

NEW WORLD RED WINES

Lingua Franca, Anvi, Pinot Noir, Willamette Valley, '21	82
Ramey, Pinot Noir, Russian River Valley, '21	144
Ceritas, Hellenthal, Pinot Noir, West Sonoma Coast, '21	201
Lucia, Pinot Noir, Santa Lucia Highlands, '22 (375 ml)	67
Neyers, Sage Canyon, California, '20	71
Paul Lato, Matinee, GSM, Santa Barbara, '21	117
Turley, Kirschenmann Vineyard, Lodi, '22	110
The Walls, Stanley Groovy, Red Mountain, '20	88
Clos Solène, Hommage a Nos Pairs, Paso Robles, '21	287
Terra Rouge, Mourvèdre, Sierra Foothills, '14	83
Once & Future, Oakley Road, Mataro, Contra Costa Co., '20	80
Andremily, Mourvèdre, Central Coast, '21	299
Boekenhoutskloof, The Chocolate Block, Swartland, '21	97
Fess Parker, The Big Easy, Santa Barbara County, '20	77
Leviathan, Red Blend, California, '21	127
Gallica, Cabernet Sauvignon, Napa Valley, '22	155
Melka, CJ, Cabernet Sauvignon, Napa Valley, '21	222
Gallica, Oakville Ranch, Cabernet Sauvignon, Napa Valley, '21	349