


J.C.
HOLDWAY

RESTAURANT

* WEEK OF MAY 10-14 *

– SNACK PLATES –

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

– SMALLER PLATES –

Charred Pea & Arugula Salad, goat cheese, mint & preserved lemon (gf) 12
Kale Salad with smoked trout, creamy garlic vinaigrette & cornbread crumble* (gf) 12
Slow Cooked Farm Egg, gnocchi, chicken confit & mushrooms* 13
P.E.I Mussels, house-made sausage, charmoula, cumin, butter & focaccia 15
Beef Tartare, hemp seed puree, fried capers & house-made sourdough 16
Salmon Crudo, salsa verde, house-made yogurt, ginger-pickled carrots & crispy bread 14

– JCH PASTAS –

Orecchiette, duck confit, spring greens, ramps & sugar snap peas 23
Pappardelle, Benton's Bacon bolognese, parmesan & cornbread crumble 20
Campanelle, pea-mint "pesto", Calabrian chilis, carrots, sunflower seeds & parmesan 19

– LARGER PLATES –

16oz Grilled Prime Ribeye, smoked potatoes, broccolini, carrots & crème fraîche* (gf) 75
Springer Mountain Wood Oven Roasted Chicken, potato purée, leeks, mushrooms & chicken jus (gf) 27
Braised Pork Osso Buco, Marsh Hen Mill cheddar grits, braised cabbage & bacon vinaigrette (gf) 29
Grilled Salmon, english peas, turnips, Vidalia onion & lemon vinaigrette (gf) 28
Whole Sunburst Trout, grilled asparagus, bagna cauda, beurre blanc & crispy onions (gf) 42
6oz Grilled New York Strip, mushrooms, grilled cabbage, snap peas & black garlic vinaigrette 37

– SIDES –

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

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 —

Mestres 1312 • Cava • Spain • NV	13
Le Paradou • Rosé • Vin de France • '21	10
Banfi • "Le Rime" • Pinot Grigio • Toscana • '18.	9
Jean Pascal Aubron • Picpoul • Loire Valley • '19	10
The 75 Wine Co. • Sauvignon Blanc • California • '18.	12
Crossbarn • "Paul Hobbs" • Chardonnay • Sonoma Coast • '17.	15
Banshee • Pinot Noir • Sonoma County • '19	13
Domaine Lafage • Cuvée Nicolas • Grenache • France • '20.	14
Oberon • Cabernet • Napa County • '19.	15

— ROSÉ & SPARKLING —

Le Paradou, Rosé, Vin de France, '21	34
Mestres 1312, Cava, Spain, NV	44
J.Vignier, Ora Alba, Grand Cru, Champagne, Extra Brut, NV	145
Nicolas Feuillatte, Réserve Exclusive, Champagne, Brut, NV	100
Joël Flamet, Les Parcelles, Champagne, Brut, NV	115
Champagne Clandestin, Les Semblables, Boréal, Champagne, NV	181

— OLD WORLD WHITE WINES —

Banfi, "Le Rime", Pinot Grigio, Toscana, Italy, '18	29
Neipoort, "Docil", Vihno Verde, Portugal, '20	37
Jean Pascal Aubron, Picpoul, Loire Valley, France '19	32
Domaine Raimbault-Pineau, Sancerre, France '20	82
Claude Riffault, Les Chailloux, Sancerre, France '19	110
Attems, Sauvignon Blanc, Venezia Giulia, IGT, Italy, '20	40
Olivier Rivière, La Bastid, Rioja, Spain, '19	77
Garnier & Fils, Chablis, Vin de Bourgogne, France, '19	75

— 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 75 Wine Co., Sauvignon Blanc, California, '18	40
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
Marine Layer, Chardonnay, Charles Heintz, Sonoma, '18	115

— OLD WORLD RED WINES —

Albert Bichot, Clos de l'Ermitage, Beaune, '19.	118
Damilano, Marghe, Nebbiolo, Langhe, Italy, '18	54
Domaine Lafage, Cuvée Nicolas, Côtes Catalanes '20	45
Cascina Del Torcc, Barolo, DOCG, Italy, '16	75
Olivier Rivière, Rayos Uva, Rioja, Spain, '19	50
Domaine Giraud, Tradition, CDP, France, '19.	134
Domaine De Marcoux, CDP, France, '19	154
Gaja, Promis, Toscana, Italy, '19	126
Viberti, Bricco Delle Viole, Barolo, "Riserva", Italy, '14	300
Ségla, Margaux, Cabernet/Merlot, France, '15	183

— NEW WORLD RED WINES —

Banshee, Pinot Noir, Sonoma County, '19	58
Lioco, Pinot Noir, Mendocino County, '20	60
Kutch, Pinot Noir, Signal Ridge Vineyard, Mendocino, '20	166
Ventisquero, Grey, Pinot Noir, Leyda Valley, Chile, '17	55
K Vintners, "The Boy", Grenache, Walla Walla Valley, '17.	105
Gallica, Grenache, Rossi Ranch, Sonoma County '18	137
Kimsey, Grenache, Ballard Canyon, '16.	159
Sucette, Grenache, Barrossa Valley, Australia, '16.	115
Domaine de la Terre Rouge, L'Autre, Sierra Foothills, '13.	75
Halter Ranch, Syrah, Paso Robles, '18	75
Qupe, Syrah, Central Coast, '18.	52
Justin, Cabernet, Paso Robles, '19	60
Oberon, Cabernet, Napa County, '19	50
Barnett Vineyards, Merlot, Spring Mountain District, '19	170
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
Paul Hobbs, Cabernet, To Kalon Vineyard, Napa, '18.	699
Ridge, Zinfandel, Lytton Springs, Sonoma County, '19.	110
Epoch, Authenticity, Willow Creek District, Paso Robles, '16	188