

J.C.
HOLDWAY

RESTAURANT

TUESDAY, MARCH 18, 2025

SNACK PLATES

- Pimento Cheese**, benne seed crackers 10
Smoked Fish Dip, JCH potato chips 12
Pork Belly Biscuits, roasted pork belly, Cruze Farm buttermilk biscuits, apple butter & chow chow (2) 11
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
Uncle Joe's Party Plate, assorted meats, pickles, lemon mostarda & grilled ciabatta 18
Burrata & Mandarin Salad, Benton's Ham, chili pistachios, arugula & saba (gf) 17
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, shrimp, clams, butternut squash, celery root & smoked potato 26
Ricotta Gnudi, beef shortrib, olive oil scented kale, carrots & parsnips 28

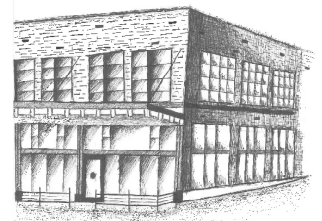
LARGER PLATES

- Roasted Chicken**, mushroom risotto, grilled broccolini, beech mushrooms & chicken jus (gf) 32
Braised Pork Osso Bucco, potato purée, bacon braised cabbage, turnips & pork jus* (gf) 39
Grilled Salmon, beets, arugula, almond salsa & charred lemon vinaigrette* (gf) 36

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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RESTAURANT

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 16
 Santa Maria • Pràgal • Verona Rosso • '22 15
 Vincent Paris • Syrah • Collines Rhodaniennes • '23 14
 J.L. Chave • Mon Coeur • Côtes du Rhône • '23 16
 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
 Stéphane Coquille, Cart d'Or, Champagne, NV 127
 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
 Coquille, 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
 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
 Roger Sabon, Renaissance, CDP, France, '23 125
 Jean Marc Brocard, Chablis, France, '22 (375 ml) 45
 Vacheron, Sancerre, France, '23 (375 ml) 60
 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
 The Walls, Lip Stinger, Columbia, '20 65
 McPrice Myers, Beautiful Earth, Blanc, Paso Robles, '22 75
 Neyers 304, Chardonnay, Sonoma County, '21 71
 The Fableist, Chardonnay, Edna Valley, '23 60
 Freeman, Ray-Fu, Chardonnay, Green Valley, '23 91

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
 Chateau la Gaffelière, Saint Émillion, France, '20 115
 Roberto Voerzio, Priavino, Dolcetto d'Alba, Italy, '21 84
 Roberto Voerzio, Disanfrancesco, Nebbiolo, Langhe, Italy, '21 121
 Massolino, Barolo, Italy, '20 148
 Il Palazone, Brunello di Montalcino, Italy, '19 186
 L'Arco, Rosso del Veronese, Italy, '21 88
 Santa Maria, Valpolicella Ripasso, Italy, '20 88
 Il Fauno di Arcanum, Toscana, Italy, '21 107
 Planeta, Etna Rosso, Italy, '21 94
 Mentridana, El Mentridana, Mentridana, Spain, '22 77
 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

Paul Lato, Matinee, Pinot Noir, Santa Barbara, '22 117
 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
 Willamette Valley Vineyards, Pere Ami, Umpqua Valley, '21 89
 Boekenhoutskloof, The Chocolate Block, Swartland, '21 97
 Leviathan, Red Blend, California, '21 127
 Jordan, Cabernet, Alexander Valley, Sonoma County, '19 162
 Dunn, Cabernet, Napa Valley, '21 243