

J.C.
HOLDWAY

RESTAURANT

WEDNESDAY, JULY 31, 2024

SNACK PLATES

- Pimento Cheese** & sourdough crackers 10
- Smoked Fish Dip**, JCH potato chips 12
- Scallion Hushpuppies**, comeback sauce (4) 8
- Smoked Chicken Wings**, Alabama white sauce (5) 12
- Grilled Shrimp**, basil & lemon oil (4) (gf) 15
- Oysters on the Half Shell**, rhubarb mignonette* (gf) Half-Dozen | Dozen 23 | 45



SMALLER PLATES

- Slow Cooked Farm Egg**, gnocchi, chicken confit & mushrooms* 15
- Grilled Bone Marrow**, pickled green tomatoes & ciabatta* 19
- Potato Crusted Catfish**, turnips, dill, grilled cucumber & buttermilk beurre blanc* (gf) 18
- Compressed Melon Salad**, Benton's Ham, radish, arugula & watermelon vinaigrette* (gf) 15
- Kale & Summer Squash 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

- Benton's Bacon Bolognese**, tagliatelle, parmesan & cornbread crumble 25
- Orecchiette**, shrimp, green beans, summer squash, tarragon & beurre blanc* 26
- Campanelle**, corn butter, chanterelle mushrooms, tomato & basil pistou 26

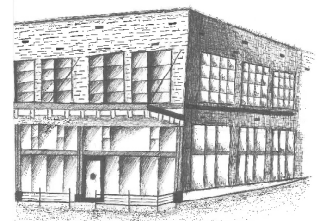
LARGER PLATES

- Roasted Chicken**, heirloom tomatoes, Benton's bacon, basil & tomato butter (gf) 30
- Charcoal Grilled Pork Chop**, pork fried farro, blueberry chili glaze & Kentucky soy* 37
- Whole Grilled Trout**, grilled green beans, squash, cherry tomatoes, almonds & charred lemon vinaigrette* (gf) 49

16oz Grilled Prime Ribeye, bernaise sauce & crispy potato* 67

SIDES

- Grilled Cabbage**, bacon vinaigrette & crispy quinoa 9
- Potato Purée** (gf) 9
- Grilled Green Beans** & almond salsa (gf) 9
- Marinated Beets**, honey vinaigrette & pemitas (gf) 9
- Cornbread** & Muddy Pond sorghum butter (gf) 10 *kindly allow 15 minutes*



BEHIND THE SCENES

EXECUTIVE CHEF **Joseph Lenn** | CHEF DE CUISINE **Mauro Chavez**

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 • NV14
 Scarpetta • Pinot Grigio • Friuli • '2210
 Schlosskellerei Gobelsburg • Grüner Veltliner • Kamptal • '2314
 Huia • Sauvignon Blanc • Marlborough • '2314
 Emillo Moro • Polvorete • Bierzo • '2213
 The Fableist • Chardonnay • Edna Valley • '2315

ROSÉ & REDS

La Spinetta • Rosé • Toscana • '2214
 Fratelli Alessandria • Dolcetto D' Alba • '2012
 Averaen • Pinot Noir • Willamette Valley • '2217
 J.L. Chave • Mon Coeur • Côtes du Rhône • '2216
 Turley • Juvenile • Zinfandel • California • '2217
 Salentein • Cabernet • Mendoza • '2216

ROSÉ

Alma de Cattleya, Rosé of Pinot Noir, Sonoma County, '2372
 La Spinetta, Rosé, Toscana, Italy, '2150
 Château de Pibernon, Rosé, Bandol, France, '20 (375 ml)47

SPARKLING

Mestres 1312, Cava, Spain, NV50
 Delamotte, Rosé, Champagne, NV300
 Gonet Medeville, Tradition, Champagne, NV142
 Saint-Chamant, Champagne, N/V (375 ml)90
 Massolino, Moscato d' Asti, Italy, '22 (375 ml)32

OLD WORLD WHITE WINES

Scarpetta, Pinot Grigio, Friuli, Italy, '2140
 Salz Der Erde, Riesling, Rheingau, Germany, '2085
 Charles Audoin, Aligote, Bourgogne, France, '2191
 Fabien Trosset, La Dèvière, Roussette de Savoie, France, '2165
 Vacheron, Les Romains, Sancerre '22109
 Damien Laureau, Les Genêts, Savennières, France, '20132
 Jean Marc Brocard, Fourchaume, 1er Cru, Chablis, France, '22 ..111
 Dominique Cornin, Pouilly-Fuisse, France, '21118
 Remoissenet, Puligny Montrachet, France, '20199
 Jean-Marc Brocard, St. Claire, Chablis, France, '21 (375 ml)35
 FX Pichler, Ried Klostersatz, Grüner Veltliner, Wachau, '2292
 Salz de Terra, Albriano, Rias Baixas, Spain, '2292

NEW WORLD WHITE WINES

Terra Rouge, Monarch Mine, Roussane, Sierra Foothills, '1475
 The Walls, Lip Stinger, Columbia, '2065
 McPrice Myers, Beautiful Earth, Blanc, Paso Robles, '2275
 Alban, Viognier, Central Coast, '2275
 Neyers 304, Chardonnay, Sonoma County, '2171
 Giant Steps, Seyton Vineyard, Chardonnay, Yarra Valley, '19129

OLD WORLD RED WINES

Monthelie Douhairet-Porcheret, Monthélie, Monopole, '21127
 Clos St. Jean, V.V., CDP, France, '19149
 Domaine de Trevallon, Alpilles, France, '12250
 Treddiberri, Nebbiolo, Langhe, Italy, '2383
 Dei, Vino di Noblie Montepulciano, Italy, '1975
 Treddiberri, Barbera d'Alba, Italy, '2371
 Massolino, Barolo, Italy, '19148
 Casanova di Neri, di Montalcino, Italy, '18171
 Argiono, Non Confunditur, Toscana, Italy, '2179
 El Hombre Bala, Sierra de Grados, Spain, '1991
 Mas Martinet, Martinet Bru, Priorat, Spain, '2097
 Clos Erasmus, Priorat, Spain, '20350
 Vina Pedrosa, Pedrosal, Ribera del Duro, Spain, '1585
 R. Lopez de Heredia, Viña Tondonia, Rioja, Spain, '11 (375 ml)65
 Aneto, Douro, Portugal, '2065

NEW WORLD RED WINES

Valravn, Pinot Noir, Sonoma County, '2280
 Ramey, Pinot Noir, Russian River Valley, '18144
 Domaine Della, Pinot Noir, Sonoma Coast, '21175
 Lucia, Pinot Noir, Santa Lucia Highlands, '22 (375 ml)67
 Lioco, Inica, Mendocino County, '1965
 Neyers, Sage Canyon, California, '2071
 McPrice Myers, Beautiful Earth, Paso Robles, '2175
 Turley, Kirschenmann Vineyard, Lodi, '22110
 Herman Story, Milk & Honey, Paso Robles, '20165
 The Walls, Stanley Groovy, Red Mountain, '2088
 Clos Solene, Fleur de Solene, Paso Robles, '21227
 Alban, Patrina, Syrah, Edna Valley, '20142
 Terra Rouge, Mourvèdre, Sierra Foothills, '1483
 Once & Future, Oakley Ranch, Mataro, Contra Costa Co., '2080
 Boekenhoutskloof, The Chocolate Block, Swartland, '2197
 Fess Parker, The Big Easy, Santa Barbara County, '2077
 L'Adventure, Estate Cuvée, Paso Robles, '17185
 Lewis, Mason, Cabernet, Napa Valley, '21175
 Keplinger, Oakville Ranch, Cabernet, Napa Valley, '19275