

J.C.
HOLDWAY

RESTAURANT

THURSDAY, APRIL 25, 2024

SNACK PLATES

Green Romesco Dip, chick peas, pickled shallots & caraway seed crackers 9

Charred Onion Dip, Paddlefish caviar & JCH potato chips* 20

Scallion Hushpuppies, bbq onion aioli (4) 8

Smoked Chicken Wings, Alabama white sauce (5) 12

Grilled Shrimp, chervil & lemon oil (4) (gf) 15

Oysters on the Half Shell, hibiscus mignonette* (gf) Half-Dozen | Dozen 23 | 45



SMALLER PLATES

Slow Cooked Farm Egg, gnocchi, chicken confit & mushrooms* 15

Roasted Meatballs, parmesan broth, watercress & peas* (gf) 15

Wagyu Beef Tartare, rye bread, capers, pickled shallots & cured egg yolk* 17

Pea Salad, arugula, charred peas, preserved lemon & mint (gf) 14

Kale Salad, smoked trout, creamy garlic vinaigrette, parmesan & cornbread crumble* (gf) 15

Shaved Beet Salad, whipped goat cheese, Dukkah spice, ramp honey vinaigrette & arugula (gf) 15

PASTAS

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

Mafaldine, spinach pistou, peas & guanciale 25

Orecchiette, lobster, snap peas, green garlic, trout roe & beurre blanc* 33

Beef Filled Ramp Balanzone, forest mushrooms & madeira butter 27

LARGER PLATES

Roasted Chicken, roasted potatoes, grilled asparagus, pickled ramps, Benton's bacon & white cheddar fonduta (gf) 30

Charcoal Grilled Pork Loin, tasso farotto, ramps, pickled onion & mole butter 31

Whole Grilled Trout, broccolini, spinach, carrots, charred lemon vinaigrette & horseradish cream* (gf) 49

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

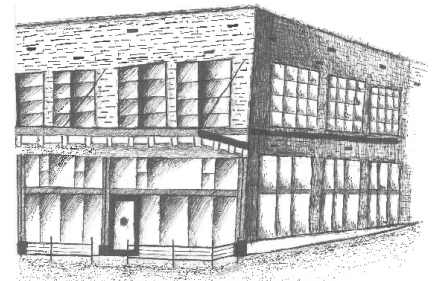
SIDES

Grilled Asparagus, white cheddar fonduta, pickled ramps & cornbread crumble (gf) 11

Grilled Broccolini, gribiche & Aleppo pepper (gf) 11

Potato Purée (gf) 9

Cornbread & Muddy Pond sorghum butter (gf) 9



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 • NV	14
Scarpetta • Pinot Grigio • Friuli • '22	10
Schlosskellerei Gobelsburg • Grünerveltliner • Kamptal • '21	14
Huia • Sauvignon Blanc • Marlborough • '22	14
Emillo Moro • Polvorete • Bierzo • '22	13
The Fableist • Chardonnay • Edna Valley • '22	15

ROSÉ & REDS

La Spinetta • Rosé • Toscana • '22	14
Averaen • Pinot Noir • Willamette Valley • '22	17
Santa Maria • Valpolicella • Classico Superiore • '20	15
J.L. Chave • Mon Coeur • Côtes du Rhône • '21	16
Turley • Juvenile • Zinfandel • California • '22	17
Salentein • Cabernet • Mendoza • '22	16

ROSÉ

La Spinetta, Rosé, Toscana, Italy, '21	50
Château de Pibernon, Rosé, Bandol, France, '19	85

SPARKLING

Mestres 1312, Cava, Spain, NV	50
Delamotte, Rosé, Champagne, NV	300
Coquillet, Les Clés, Blanc de Noirs, Champagne, NV	146
Larmandier-Bernier, Longitude, Champagne, NV	235
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, '21	40
Salz Der Erde, Riesling, Rheingau, Germany, '20	85
Fabien Trosset, La Dèvière, Roussette de Savoie, France, '21	65
Jean Marc Brocard, St. Clair, Chablis, France, '22	75
Schaller, Chablis, France, '22	71
Remoissenet, Puligny Montrachet, France, '20	199
Château de la Font du Loup, CDP, France, '20	150
Jean-Marc Brocard, St. Claire, Chablis, France, '21 (375 ml)	35
FX Pichler, Ried Klostersatz, Grüner Veltliner, Wachau, '20	92
Valesil, Montenova, Godello, '21	55

NEW WORLD WHITE WINES

Gallica, Albariño, Calaveras County, '21	79
Groth, Sauvignon Blanc, Napa Valley, '23	77
Terra Rouge, Monarch Mine, Roussane, Sierra Foothills, '14	75
McPrice Myers, Beautiful Earth, Paso Robles, '21	75
Alban, Viognier, Central Coast, '22	75
Neyers 304, Chardonnay, Sonoma County, '21	71
Levendi, Chardonnay, Napa Valley, '21	79
Giant Steps, Seyton Vineyard, Chardonnay, Yarra Valley, '19	129

OLD WORLD RED WINES

Michel Gay, Chorey-Les-Beaune, France, '18	105
Santa Duc, Aux Lieux-Dits, Gigondas, '19	115
Clos St. Antonin, CDP, '21	165
J.L. Chave, St. Joseph, France, '20	245
J.L. Chave, Hermitage, France, '01	450
Il Palazzone, Brunello di Montalcino, Italy, '18	175
G.D. Vajra, Bricco delle Viole, Barolo, Italy, '19	240
Massolino, Barolo, Italy, '19	148
Il Fauno di Arcanum, Toscana, Italy, '20	109
Camino de Los Arrieros, Tierra de Castilla y Leon, Spain, '20	60
Laurel, Priorat, Spain, '21	167
Clos Erasmus, Priorat, Spain, '20	350
Finca La Montesa, Viñedo Esencial, Rioja, Spain, '19	67
R. Lopez de Heredia, Viña Tondonia, Rioja, Spain, '12 (375 ml)	65

NEW WORLD RED WINES

Ochota Barrels, Texture Like Sun, South Australia, '23	99
Ramey, Pinot Noir, Russian River Valley, '18	119
Valrav, Pinot Noir, Sonoma County, '22	80
Domaine Della, Pinot Noir, Sonoma Coast, '21	175
Lioco, Inica, Mendocino County, '19	65
Neyers, Sage Canyon, California, '21	71
Sucette, Grenache, Barossa Valley, '17	125
The Walls, Ramparts, Red Mountain, '21	101
McPrice Myers, Beautiful Earth, Paso Robles, '21	75
Painted Fields, Old Vine Zinfandel, Sierra Foothills, '21	65
Once & Future, Palisades, Petite Sirah, Napa Valley, '19	150
Herman Story, First Time Caller, Petite Sirah, Paso Robles, '20	165
The Walls, Stanly Groovy, Red Mountain, '19	88
Force Majeure, Syrah, Red Mountain, '19	206
Alban, Patrina, Syrah, Edna Valley, '20	142
Once & Future, Oakley Ranch, Mataro, Contra Costa Co., '20	80
Boekenhoutskloof, The Chocolate Block, Swartland, '21	97
Fess Parker, The Big Easy, Santa Barbara County, '20	77
Salentein, Numina Spirit Vineyard, Valle de Uco, Argentina, '19	75
Lewis, Mason, Cabernet, Napa Valley, '21	175
Keplinger, Oakville Ranch, Cabernet, Napa Valley, '19	275
Double Diamond, Oakville, Cabernet, Napa Valley, '19	215