
J.C. —————
HOLDWAY
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RESTAURANT

TREATS—

Olive Oil Cake, lemon thyme sorbet & grilled peaches	8
Chocolate Toffee Semifreddo, caramel & peanuts	8
Blue Cheesecake, preserved apples & lemon sherbet.	8
Three Scoops of Ice Cream: Rotating Selection (gf)	8
Three Scoops of Sorbet: Rotating Selection (gf)	8

AFTER DINNER WINES—

Almas Das Calçadas “Rainwater 5 years” Madeira	12
Niepoort NV Tawny Port.	10
Niepoort 20 Year Tawny Port	15

COVETED WHISKEYS—

George T. Stagg Kentucky Straight Bourbon Whiskey	35
Van Winkle “Lot B” 12 year Bourbon	75
Black Maple Hill Small Batch Bourbon	22
Thomas H. Handy Sazerac Rye	60

COFFEE & TEA—

Vienna Coffee Company “Santa Isabel”, (French Press Pot)	7
Vienna Coffee Company Decaf (French Press Pot)	7
Mighty Leaf Tea Selection	4

• Ask server for available tea options •

A 15% LBD TAX & SALES TAX WILL BE INCLUDED ON THE CUSTOMER'S FINAL BILL.