

# Jeffrey Adams

restaurant on fourth

**ADAM ANDREWS**  
 Chef and Proprietor  
**JEFF BASSETT**  
 Proprietor  
**NICK SHEA**  
 Manager  
**CALLIE TAYLOR**  
 Manager

## SMALL PLATES

- Pot Roast Nachos** 12  
 shredded pot roast, cheddar and jack cheese, sour cream, chives, pico de gallo, tortilla chips
- Smoked Bacon Crab Dip** 11  
 crab, cream cheese, bacon, chives, baguettes
- Wild Mushroom & Artichoke Dip** 10  
 wild mushrooms, artichoke hearts, garlic, cream cheese, chives, baguettes
- Ahi Tuna\*** 15  
 seared tuna, seaweed salad, pickled ginger, wasabi, soy reduction
- Fried Green Tomato Napoleon** 10  
 goat cheese, fried spinach, roasted red pepper, orange coulis
- Bacon-Wrapped Sea Scallops\*** 15  
 fire-roasted cream corn

## SANDWICHES

comes with your choice of one side

- Downtown Burger\*** 12  
 smoked gouda pimento cheese, applewood-smoked bacon, onion straws, lettuce, tomato, brioche bun
- Crab Cake Sandwich** 11  
 crab, remoulade, lettuce, tomato, brioche bun
- Farm House Burger\*** 13  
 goat cheese, prosciutto, caramelized onions, fried egg, lettuce, tomato, brioche bun
- Hickory Chicken Wrap** 10  
 grilled chicken, applewood-smoked bacon, cheddar & jack cheese lettuce, pico de gallo in a garlic herb wrap

## SALADS

- Asian Chop Chop Salad** 8  
 mixed greens, carrot, red pepper, edamame, cucumber, cashews, mandarin oranges  
 add chicken :: 4 shrimp :: 5 salmon\* :: 6 tuna\* :: 7
- The Wedge Salad** 8  
 bleu cheese, bacon, tomato, egg, onion rings  
 add chicken :: 4 shrimp :: 5 salmon\* :: 6 tuna\* :: 7
- Salmon Salad\*** 14  
 mixed greens, goat cheese, strawberries, blueberries, candied cashews, mandarin oranges, red onion
- JA Caesar Salad** 7  
 romaine hearts, croutons, fried artichoke, pecorino romano  
 add chicken :: 4 shrimp :: 5 salmon\* :: 6 tuna\* :: 7
- Hickory Chicken Salad** 9  
 chicken, tomato, carrots, cucumber, jack and cheddar cheese, bacon, red onion, croutons
- Arugula & Fried Goat Cheese Salad** 12  
 arugula, fried goat cheese, pickled red onion, candied cashews, mandarin oranges, dried cranberries  
 add chicken :: 4 shrimp :: 5 salmon\* :: 6 tuna\* :: 7
- Tomato Stack** 10  
 mixed greens, tomatoes, basil pesto, goat cheese, balsamic reduction, cucumber, pickled red onion  
 add chicken :: 4 shrimp :: 5 salmon\* :: 6 tuna\* :: 7

<b>Soup of the Day</b>	<b>Cup - 4</b>	<b>Bowl - 6</b>
<b>House Salad</b>	<b>4</b>	
tomato, cucumber, carrot, jack and cheddar cheeses, red onion, bacon, croutons		
<b>House Caesar Salad</b>	<b>4</b>	
romaine hearts, croutons, fried artichoke, pecorino romano		

## DRESSINGS:

Ranch • Bleu Cheese • Sesame Ginger • Honey Mustard  
 Balsamic Vinaigrette • Citrus Vinaigrette • Herb Vinaigrette  
 Pomegranate Blueberry • Sun-dried Tomato Vinaigrette

## HOUSE CREATIONS

- Seafood Pasta** 24  
 angel hair pasta, scallops, lobster, shrimp, spinach, roasted tomato, white wine garlic sauce
- Land and Sea\*** 29  
 4oz beef tenderloin, butter-poached lobster, béarnaise sauce\*  
 sea scallops, mashed potatoes, asparagus  
 • upgrade to 8oz beef tenderloin :: 38
- Southern Pork Tenderloin\*** 20  
 marinated pork tenderloin, mashed sweet potatoes, brussels sprouts, cheerwine bbq sauce
- Ahi Tuna\*** 22  
 seared tuna, asian slaw, mashed sweet potatoes, asparagus, chili ginger glaze
- Stuffed Portobello** 16  
 spinach, roasted red pepper, caramelized onion, boursin cream sauce, sautéed brussels sprouts, white cheddar grit cake
- Beef-N-Grits\*** 24  
 beef tenderloin tips, white cheddar grit cake, roasted red pepper, spinach, wild mushroom-bacon gravy
- 7oz. Maple Bourbon Glazed Salmon\*** 24  
 7 oz. grilled salmon, mashed potatoes, asparagus
- Summer Pasta** 17  
 angel hair pasta, wild mushrooms, roasted red pepper, caramelized onions, baby spinach, basil pesto sauce, pecorino romano cheese  
 add chicken :: 4 shrimp :: 5 salmon\* :: 6 tuna\* :: 7
- Southern Fried Chicken** 18  
 panko-encrusted fried chicken, wild mushroom and bacon gravy, mashed potatoes, brussels sprouts
- Duck Breast\*** 25  
 sliced pan-seared duck breast, mashed sweet potatoes, asparagus, Bing cherry sauce
- NC Grouper\*** 29  
 lightly blackened grouper, roasted corn, crab avocado salad, wild rice, asparagus

## CENTER CUT STEAKS FROM OUR WOOD-FIRED GRILL

<b>Filet*</b>	<b>Sirloin*</b>	<b>Bone In Ribeye*</b>	<b>NY Strip*</b>	<b>Ribeye*</b>
4oz - 18 • 8oz - 28	8oz - 18	20oz - 34	12oz - 29	29

### TOPPINGS:

Butter-Poached Lobster :: 9 • Crab Cake :: 6 • Sea Scallops\* :: 9 • Shrimp :: 6 • Grilled Diablo Shrimp :: 7  
 Wild Mushroom & Caramelized Onions :: 3 • Oscar Style\* :: 7 • Boursin Cream Sauce :: 3

### SIDES:

Fries • Mashed Potatoes • Smoked Gouda Mac • Mashed Sweet Potatoes • Grilled Asparagus  
 Sweet Potato Fries • Sautéed Brussels Sprouts • Baked Potato • Loaded Baked Potato add :: 2  
 (Soup or Salad - 2.00 Extra)

\* ITEMS COOKED TO ORDER.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## SPARKLING

Tiamo Prosecco, Italy (1/4 bottle)	9
Domaine Chandon, California (1/4 bottle)	11
Enza Prosecco, Veneto, Italy	27
Moët & Chandon "Imperial" Brut, Epernay, France	98
Veuve Clicquot Yellow Label, Reims, France	109

## WHITE

### CHARDONNAY

Les Roucas, Languedoc, France	7	24
Lyrice by Etude, Santa Barbara, California	9	30
Churn, California	10	33
Joseph Carr, Sonoma, California	12	39
Mer Soleil, Santa Lucia Highlands, California	40	
Duckhorn "Migration," Russian River Valley, California	57	
Frog's Leap, Napa Valley, California	69	

### PINOT GRIGIO

La Torretta, Veneto, Italy	7	24
Rapido, Italy	8	26
Vinaceous "Sirenya," Australia	11	36
Santa Margherita, Valdadige, Italy	51	

### SAUVIGNON BLANC

Wither Hills, Wairau Valley, New Zealand	8	27
Emmolo, Napa Valley, California	11	36

### RIESLING

Shelton, Yadkin Valley, North Carolina	7	24
Dr. Loosen, Germany	8	27

### OTHER TANTALIZING WHITES

Villa Pozzi Moscato, Sicily, Italy	6	21
Brumont Rosé, France	9	30
Licia Albarino, Spain	10	33

## BOTTLED BREWS

### IMPORTED AND CRAFT

Samuel Adams Boston Lager	4.00
Crispin Cider	4.00
Blue Moon	4.00
Corona Extra	4.00
Sierra Nevada Pale Ale	4.00

### CLASSICS

Budweiser	3.00
Bud Light	3.00
Michelob Ultra	3.00
Miller Lite	3.00
Coors Light	3.00
Yuengling Lager	3.00

HALF PRICE WINES BY THE GLASS TUESDAYS!  
ALL BOTTLES PURCHASED (TO GO) RECEIVE 10% OFF!

## RED

### CABERNET SAUVIGNON

Maggio Family Vineyards, California	8	27
Josh Cellars "Craftsman's Collection," California	10	33
Peter Lehmann "Portrait," Barossa, Australia	11	36
St. Francis, Sonoma, California	12	39
J. Lohr "Hilltop," Paso Robles, California	50	
Paul Hobbs Cross Barn, California	70	
Stags' Leap Winery, Napa Valley, California	78	
Jordan, Alexander Valley, California	95	
Caymus, Napa Valley, California	105	
Silver Oak, Alexander Valley, California	110	
Joseph Phelps, Napa Valley, California	120	

### MERLOT

Drumheller, Columbia Valley, Washington	8	27
Brumont Rouge, France	9	30
Freemark Abbey, Napa Valley, California	50	
Duckhorn, Napa Valley, California	75	

### PINOT NOIR

Sokol Blosser "Evolution," Oregon	9	30
Meiomi, Sonoma, Monterey & Santa Barbara Counties	12	39
Rex Hill, Willamette Valley, Oregon	50	
Kistler, Russian River Valley, California	88	
Duckhorn "Goldeneye," Anderson Valley, California	95	

### ZINFANDEL

OZV, Lodi, California	9	30
Brazin "Old Vine," Lodi, California	10	33
Moss Roxx "Ancient Vine," Lodi, California	42	

### MALBEC

Ruta 22, Mendoza, Argentina	8	27
Quara Estate, Mendoza, Argentina	9	30
Trinchero Estates 'Haystack Vineyard', Napa Valley	84	

### SCRUMPTIOUS REDS

Fuerza Monastrell, Spain	8	27
Saint Cosme, Cote du Rhone, France	9	30
Shoofly Shiraz, South Australia	10	33
RayLen "Category 5," Yadkin Valley, North Carolina	11	36
Treana "Troublemaker," Paso Robles, California	12	39
Trefethen "Dragon's Tooth," Napa Valley, California	90	

## DRAFT BREWS

### CLASSICS

Stella Artois	4.50
Red Oak	4.50
Foothills Seasonal Brew	5.50
Bell's 'Two Hearted' Ale	4.50
Lagunitas Brewing Co.	4.50

ASK YOUR SERVER FOR OUR  
SEVEN ROTATING SELECTIONS.

## MARTINIS

10.00

### The Jeffrey Adams

Maker's Mark, Grand Marnier, orange bitters, figs, brown sugar and fresh orange juice

### Head Trip

Grey Goose, lavender simple syrup, St. Germain and lemon topped with Prosecco

### Dirty Goat

Local Sutler's Gin, olive brine and goat cheese stuffed olives

### Sutlers Smash

Local Sutler's Gin, St. Germain, fresh mint, limes and cucumbers, topped with Q Ginger Beer

### Sparkling PAMA-Tini

Grey Goose Citron, PAMA Liqueur and housemade sour mix, topped with champagne

### JA Crush

Grey Goose Citron, Peach Schnapps, white cranberry juice, fresh limes and oranges

### Effen Delicious

Effen Cucumber Vodka, Tito's Vodka, muddled watermelon, housemade sour mix and simple syrup

### The Blue Meanie

Local Sutler's Gin, lavender simple syrup, fresh blueberries and lemon juice

### The Hube

Grey Goose Citron, Grand Marnier, freshly muddled oranges and mango and housemade sour mix

## SEASONAL

## COCKTAILS

10.00

### JA Mojito

Bacardi Rum, mint, fresh squeezed lime juice, simple syrup and soda  
(blueberry, mango or watermelon \$1 additional)

### Bee's Knees

Local Sutler's Gin, honey infused simple syrup, basil and fresh lemon juice

### Rye Old-Fashioned

Bulleit Rye Bourbon, Angostura bitters and simple syrup

### Mango Sidecar

Brandy, Patron Silver, mango, oranges, housemade sour mix and sugar rim

### Cranberry Mule

Tito's Vodka, Pama Liqueur, cranberry juice, lime juice and Q Ginger Beer

### Mezcal Coco Marg

Mezcal Tequila, cream of coconut and housemade sour mix

## SANGRIA

10.00 GLASS / 24.00 CARAFE

### PAMA Sangria

Pama Liqueur, Skyy Blood Orange Vodka, lemon, lime and orange juice topped with Bold Rock Carolina Apple Crisp Cider

### Cucumber Crisp Sangria

Beefeater Gin, Effen Cucumber Vodka, simple syrup, Sauvignon Blanc, lime, cucumber and mint