

Jeffrey Adams

restaurant on fourth

ADAM ANDREWS

Chef and Proprietor

JEFF BASSETT

Proprietor

NICK SHEA

Manager

CALLIE TAYLOR

Manager

SMALL PLATES

Smoked Bacon Crab Dip

crab, cream cheese, bacon, chives, baguettes

Ahi Tuna*

seared tuna, seaweed salad, pickled ginger, wasabi, soy reduction

Shrimp Curry

fried shrimp, coconut curry, chives, bell pepper

11 Pot Roast Nachos

shredded pot roast, cheddar and jack cheese, sour cream, chives, pico de gallo, tortilla chips

15

11 Wild Mushroom and Artichoke Dip

wild mushrooms, artichoke hearts, garlic, cream cheese, chives, baguettes

11

SOUP & SALADS

Asian Chop Chop Salad ^{gf}

mixed greens, carrot, red pepper, edamame, cucumber, cashews, mandarin oranges

add chicken :: 4 shrimp :: 5 salmon* :: 6 tuna* :: 7

8

The Wedge Salad

bleu cheese, bacon, tomato, egg, onion straws

add chicken :: 4 shrimp :: 5 salmon* :: 6 tuna* :: 7

8

Salmon Salad* ^{gf}

mixed greens, goat cheese, cucumber, dried cranberries, candied cashews, mandarin oranges, red onion

14

JA Caesar Salad

romaine hearts, croutons, fried artichokes, pecorino romano

add chicken :: 4 shrimp :: 5 salmon* :: 6 tuna* :: 7

7

Hickory Chicken Salad

mixed greens, chicken, tomato, carrot, cucumber, cheddar and jack cheese, bacon, red onion, croutons

9

Arugula & Fried Goat Cheese Salad

arugula, fried goat cheese, pickled red onion, mandarin oranges, candied cashews, dried cranberries

add chicken :: 4 shrimp :: 5 salmon* :: 6 tuna* :: 7

12

House Salad

tomato, cucumber, carrot, cheddar and jack cheese, red onion, bacon, croutons

5

House Caesar Salad

romaine hearts, croutons, fried artichoke, pecorino romano

5

Soup of the Day

Cup 4 • Bowl 6

DRESSINGS:

Ranch • Bleu Cheese • Sesame Ginger

Honey Mustard • Balsamic Vinaigrette

Citrus Vinaigrette • Herb Vinaigrette

Pomegranate Blueberry

Sun-dried Tomato Vinaigrette

SANDWICHES

comes with your choice of one side

Downtown Burger*

smoked gouda pimento cheese, applewood-smoked bacon, onion straws, lettuce, tomato, brioche bun

12

Crab Cake Sandwich

crab, remoulade, lettuce, tomato, brioche bun

11

Farm House Burger*

goat cheese, prosciutto, caramelized onions, fried egg, lettuce, tomato, brioche bun

13

Hickory Chicken Wrap

grilled chicken, applewood-smoked bacon, cheddar & jack cheese, lettuce, pico de gallo in a garlic herb wrap

10

SIDES

Fries

Mashed Potatoes ^{gf}

Smoked Gouda Mac

Mashed Sweet Potatoes ^{gf}

Grilled Asparagus ^{gf}

Sweet Potato Fries

Sautéed Brussels Sprouts

Dirty Wild Rice

Baked Potato ^{gf}

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Loaded Baked Potato ^{gf}

Soup or Salad

(add :: 2)

*Items may be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Item marked with ^{gf} are Gluten-Free. Please note that most of our menu items can be prepared gluten-free with slight alterations.

MAINS

Beef Tenderloin Risotto*

beef tenderloin tips, cabernet demi-glace, risotto, gruyère, wild mushrooms, baby spinach

24

Southern Fried Chicken

panko-encrusted fried chicken, wild mushroom and bacon gravy, mashed potatoes, brussels sprouts

10

Bacon-Wrapped Scallops*

five bacon-wrapped seared sea scallops, smoked bacon tomato broth, gruyere and spinach risotto, fried leeks

32

Ahi Tuna*

seared tuna, asian slaw, mashed sweet potatoes, asparagus, chili ginger glaze, wasabi, soy reduction

22

24 Maple Bourbon Glazed Salmon* ^{gf}

7 oz. grilled salmon, mashed potatoes, asparagus

24

18 Twisted Grouper Picatta*

pan-seared grouper, artichokes, roasted tomato, capers, shrimp, lobster, spinach, angel hair pasta, pecorino romano

32

32 Land and Sea* ^{gf}

4oz beef tenderloin, butter-poached lobster, béarnaise sauce*, sea scallops, mashed potatoes, asparagus
● upgrade to 8oz beef tenderloin :: 39

29

22 Duck Breast* ^{gf}

sliced pan-seared duck breast, mashed sweet potatoes, brussels sprouts, bing cherry sauce

25

STEAKS AND CHOPS ^{gf}

comes with your choice of two sides

Black Angus Filet Mignon 4oz* 18

Harmony Ridge Farms Pork Porterhouse 14oz* 22

Black Angus Filet Mignon 8oz* 28

Bone-In Veal Chop 16oz* 36

Black Angus Ribeye 14oz* 32

Cowboy Ribeye 20oz* 36

Black Angus NY Strip 12oz* 29

Black Angus Porterhouse 22oz* 37

Black Angus Sirloin 8oz* 18

STEAK TOPPINGS

Sea Scallops*: 10 • Butter-Poached Lobster*: 9 • Oscar Style*: 7 • Grilled Diablo Shrimp*: 7

Crab Cake*: 6 • Grilled Shrimp*: 6 • Wild Mushroom and Caramelized Onions*: 3

Boursin Cream Sauce*: 3 • Cabernet Demi-Glace*: 2



Pumpkin Ravioli

curry, coconut, spicy pecans, dried cranberries, sage

17

Stuffed Portobello

spinach, roasted red pepper, caramelized onion, boursin cream sauce, sautéed brussels sprouts, white cheddar grit cake

16

V-Trio

half portion of a specialty Jeffrey Adams salad and your choice of two sides

12