

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	11	Pot Roast Nachos shredded pot roast, cheddar and jack cheese, sour cream, chives, pico de gallo, tortilla chips	12
Ahi Tuna* seared tuna, seaweed salad, pickled ginger, wasabi, soy reduction	15	Wild Mushroom and Artichoke Dip wild mushrooms, artichoke hearts, garlic, cream cheese, chives, baguettes	10
Fried Green Tomatoes goat cheese, fried spinach, roasted red pepper orange coulis	10		

SOUP & SALADS

Baby Kale Salad ^{gf} baby kale, blueberries, strawberries, granola, watermelon, mandarin oranges, feta cheese, pickled red onion add chicken :: 4 shrimp :: 5 salmon* :: 6 tuna* :: 7	10
The Wedge Salad bleu cheese, bacon, tomato, egg, onion straws, bleu cheese dressing add chicken :: 4 shrimp :: 5 salmon* :: 6 tuna* :: 7	8
Tomato Stack mixed greens, tomatoes, basil pesto, goat cheese, balsamic reduction, cucumber, pickled red onion add chicken :: 4 shrimp :: 5 salmon* :: 6 tuna* :: 7	10
Salmon Salad* ^{gf} mixed greens, goat cheese, strawberries, blueberries, 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 roman	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
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	Maple Bourbon Glazed Salmon* ^{gf} 7 oz. grilled salmon, mashed potatoes, asparagus	24
Southern Fried Chicken panko-encrusted fried chicken, wild mushroom and bacon gravy, mashed potatoes, brussels sprouts	18	Seafood Risotto* scallops, lobster, shrimp, smoked gouda cheese, sun-dried tomato, baby spinach	28
Summer Chicken Pasta grilled chicken, basil pesto, roasted tomatoes, caramelized onion, mushroom, spinach, roasted red pepper, angel hair pasta, pecorino romano	21	Land and Sea* ^{gf} 4oz beef tenderloin, butter-poached lobster, béarnaise sauce*, sea scallops, mashed potatoes, asparagus ● upgrade to 8oz beef tenderloin :: 39	29
Ahi Tuna* seared tuna, asian slaw, mashed sweet potatoes, asparagus, chili ginger glaze, wasabi, soy reduction	22	Duck Breast* ^{gf} sliced pan-seared duck breast, mashed sweet potatoes, brussels sprouts, bing cherry sauce	25

STEAKS AND CHOPS ^{gf}

FROM OUR WOOD-FIRED GRILL

comes with your choice of two sides

Black Angus Sirloin 8oz*	18	Black Angus Ribeye 14oz*	32
Black Angus Filet Mignon 4oz*	18	Black Angus Cowboy Ribeye 20oz*	36
Black Angus Filet Mignon 8oz*	28	Black Angus Porterhouse 22oz*	37
Black Angus NY Strip 12oz*	29	Dry Aged Pork Chop 12oz*	22

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 • Béarnaise*: 2



Tuscan Ravioli five cheese stuffed ravioli, sun-dried tomato pesto cream sauce, wild mushrooms, kale, asparagus	18
Stuffed Portobello spinach, roasted red pepper, caramelized onion, boursin cream sauce, sautéed brussels sprouts, wild rice	16
V-Trio half portion of a specialty Jeffrey Adams salad and your choice of two sides add chicken :: 4 salmon* :: 6	12

SPARKLING WINE

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 WINE CHARDONNAY

Les Roucas, Languedoc, France	8	27
Lyrice by Etude, Santa Barbara, California	9	30
Saintsbury, Carneros-Napa-Sonoma Valley, California	10	33
Joseph Carr, Sonoma, California	13	42
Mer Soleil, Santa Lucia Highlands, California	43	
Duckhorn "Migration," Russian River Valley, California	57	
Frog's Leap, Napa Valley, California	69	

PINOT GRIGIO

La Torretta, Veneto, Italy	8	27
Rapido, Veneto, Italy	9	30
Vinaceous "Sirenya," Adelaide, Australia	11	36
Santa Margherita, Valdadige, Italy	51	

SAUVIGNON BLANC

Wither Hills, Wairau Valley, New Zealand	9	30
Emmolo, Napa Valley, California	11	36

RIESLING

Shelton, Yadkin Valley, North Carolina	8	27
Dr. Loosen, Mosel Valley, Germany	9	30

OTHER TANTALIZING WHITES

Villa Pozzi Moscato, Sicily, Italy	7	24
Brumont Rosé, Cotes de Gascogne, France	9	30
Villa Wolfe Rosé, Pfalz, Germany	10	33
Licia Albarino, Rias Baixas, Spain	10	33

SANGRIA

10.00 GLASS / 28.00 CARAFE

PAMA Sangria

PAMA Liqueur, Skyy Blood Orange Vodka, lemon, lime and orange juice, Bold Rock Apple Crisp Cider

Strawberry Sangria

Skyy Strawberry Vodka, strawberries, lemons, housemade sour mix, simple syrup, white wine, soda water

Red Sangria

Brandy, Triple Sec, simple syrup, orange juice, lemon, lime, orange, grapes, red wine, ginger beer

RED WINE

CABERNET SAUVIGNON

Maggio Family Vineyards, Lodi, California	9	30
Josh Cellars "Craftsman's Collection," California	10	33
Peter Lehmann "Portrait," Barossa, Australia	11	36
St. Francis, Sonoma, California	13	42
J. Lohr "Hilltop," Paso Robles, California	50	
Paul Hobbs Cross Barn, Napa Valley, California	70	
Stags' Leap Winery, Napa Valley, California	88	
Jordan, Alexander Valley, California	105	
Caymus, Napa Valley, California	115	
Silver Oak, Alexander Valley, California	120	
Joseph Phelps, Napa Valley, California	130	

MERLOT

Drumheller, Columbia Valley, Washington	9	30
Brumont Rouge, Cotes de Gascogne, France	10	33
Freemark Abbey, Napa Valley, California	50	
Duckhorn, Napa Valley, California	75	

PINOT NOIR

Sokol Blosser "Evolution," Willamette Valley, Oregon	10	33
Meiomi, Sonoma, Monterey & Santa Barbara Counties	12	39
Duckhorn "Goldeneye," Anderson Valley, California	88	
Kistler, Russian River 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	9	30
Quara Estate, Mendoza, Argentina	10	33
Trinchero Estates "Haystack Vnyd.," Napa Valley	84	

SCRUMPTIOUS REDS

Fuerza Monastrell, Jumilla, Spain	9	30
Shoofly Shiraz, South Australia	11	36
Saint Cosme, Cote du Rhone, France	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	95	

BOTTLED BREWS

Michelob Ultra 4.2 ABV%	4.00	Foothills Hoppyum IPA 6.3 ABV%	5.00
Bud Light 4.2 ABV%	4.00	Glutenberg IPA ^{gf} 6.0 ABV%	6.00
Miller Lite 4.2 ABV%	4.00	Stone Delicious IPA ^{gf} 7.7 ABV%	6.00
Yuengling 4.4 ABV%	4.00	Stone Ruination Double IPA 8.5 ABV%	7.00
Stella Artois 5.0 ABV%	5.00	Dogfish Head 90 Minute IPA 9.0 ABV%	7.00
Corona Extra 4.5 ABV%	4.50	Chimay Grande Réserve Ale 9.0 ABV%	11.00
Bull City Cherry Tart ^{gf} 6.0 ABV%	6.00	New Holland Dragon's Milk Stout 11.0 ABV%	8.00
Catawba White Zombie Ale 4.7 ABV%	5.00		

DRAFT BREWS

Duck Hook Cream Ale, Southern Pines, NC 4.3 ABV%	7.00	Wise Man Seasonal IPA, Winston-Salem, NC	8.00
Oskar Blues Dale's Pale Ale, Longmont, CO 6.5 ABV%	7.00	Fiddlin' Fish Seasonal, Winston-Salem, NC	6.50
Red Oak Amber Lager, Whitsett, NC 5.0 ABV%	6.00	Foothills Seasonal, Winston-Salem, NC	6.50
Schneider Weisse Hefeweizen, Kelheim, Germany 5.4 ABV%	6.50	Moylan's Chocolate Porter, Novato, CA 5.1 ABV%	8.00
Bell's Two Hearted Ale IPA, Comstock, MI 7.0 ABV%	6.00	Victory Sour Monkey Wild Ale ^{gf} , Downingtown, PA 9.5 ABV%	7.00
Wicked Weed Pernicious IPA, Asheville, NC 7.3 ABV%	6.00	Bold Rock Apple Crisp Cider ^{gf} , Mills River, VA 4.7 ABV%	5.50

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

Sutler's 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

Elixir of Love

Deep Eddy Grapefruit Vodka, simple syrup, housemade sour mix, mint and grapefruit juice

Effen Delicious

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

COCKTAILS

10.00

Aloha Beaches!

Pyrat Rum, pineapple juice, orange juice, cream of coconut, honey and almond rim

Dark and Stormy

Kraken Dark Rum, fresh limes and Q ginger beer

JA Mojito

Bacardi Rum, mint, fresh squeezed lime juice, simple syrup and soda (Blueberry, Strawberry, Watermelon \$2 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

Ginger Mule

Tito's Vodka, Domaine de Canton, fresh limes mint and ginger beer