

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** 11
 crab, cream cheese, bacon, chives, baguettes
- Wild Mushroom & Artichoke Dip** 10
 wild mushrooms, artichoke hearts, garlic, cream cheese, chives, baguettes
- Pot Roast Nachos** 12
 shredded pot roast, cheddar & jack cheese, sour cream, chives, pico de gallo, tortilla chips

SOUPS & SALADS

- Baby Kale Salad** ^{gf} 10
 baby kale, blueberries, strawberries, granola, watermelon, mandarin oranges, feta cheese, pickled red onion
 add chicken :: 4 shrimp :: 5 salmon* :: 6 tuna* :: 7
- The Wedge Salad** 8
 bleu cheese, bacon, tomato, egg, onion straws, bleu cheese dressing
 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
- Salmon Salad*** ^{gf} 14
 mixed greens, goat cheese, strawberries, blueberries, candied cashews, red onion, mandarin oranges
- Hickory Chicken Salad** 9
 mixed greens, chicken, tomato, carrot, cucumber, cheddar and jack cheese, bacon, red onion, croutons
- Arugula & Fried Goat Cheese Salad** 12
 arugula, fried goat cheese, pickled red onions, candied cashews, mandarin oranges, dried cranberries
 add chicken :: 4 shrimp :: 5 salmon* :: 6 tuna* :: 7
- JA Caesar Salad** 7
 romaine hearts, croutons, fried artichoke, pecorino romano
 add chicken :: 4 shrimp :: 5 salmon* :: 6 tuna* :: 7

- House Salad** 5
 tomato, cucumber, carrot, cheddar and jack cheese, red onion, bacon, croutons
- House Caesar Salad** 5
 romaine hearts, croutons, fried artichoke, pecorino romano
- 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

*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.

ON THE FLY

CHOOSE 3 FOR \$10

Fresh Fruit • Sweet Potato Fries • Mac & Cheese • Pasta Salad
 Garden Salad • Sautéed Brussels Sprouts • Chips • Fries
 Caesar Salad • Soup Of The Day • Pot Roast Slider • Asparagus

SANDWICHES

comes with your choice of one side

- Hickory Chicken Wrap** 10
 hickory-smoked chicken, applewood-smoked bacon, cheddar & jack cheese, lettuce, pico de gallo, garlic herb wrap
- 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
- Portobello Sandwich** 9
 grilled portobello, sautéed spinach, roasted red pepper, pepperjack cheese, bianca roll
- Southern Fried Chicken BLTP** 10
 fried chicken breast, applewood-smoked bacon, cheddar cheese, remoulade, fried pickles, lettuce, tomato, brioche bun
- Farm House Burger*** 13
 goat cheese, prosciutto, caramelized onions, lettuce, tomato, fried egg, brioche bun
- Pot Roast Sandwich** 9
 shredded pot roast, pepper jack cheese, lettuce, tomato, onion straws, bianca roll
- Turkey and Brie Wrap** 11
 turkey, brie cheese, raspberry preserves, spinach, garlic herb wrap

LUNCH ENTRÉES

- Petite Filet*** ^{gf} 16
 4oz beef tenderloin, side salad and grilled asparagus
- 6oz Maple Bourbon Glazed Salmon*** ^{gf} 14
 side salad and grilled asparagus
- Summer Chicken Pasta** 12
 grilled chicken, basil pesto, roasted tomatoes, caramelized onion, mushroom, spinach, roasted red pepper, angel hair pasta, pecorino romano
- Southern Fried Chicken** 10
 panko-encrusted fried chicken, wild mushroom and bacon gravy, choice of two sides

SIDES:

Fries • Sweet Potato Fries • Smoked Gouda Mac & Cheese
 Pasta Salad • Sautéed Brussels Sprouts • Fresh Fruit
 Homemade Chips • Grilled Asparagus
 (Soup or Salad - 2.00 Extra)

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
Lytic 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  6.0 ABV%	6.00
Miller Lite 4.2 ABV%	4.00	Stone Delicious IPA  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  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 	7.00
Wicked Weed Pernicious IPA, Asheville, NC 7.3 ABV%	6.00	Bold Rock Apple Crisp Cider 	5.50