

Jeffrey Adams

restaurant on fourth

SMALL PLATES

Smoked Bacon Crab Dip crab, cream cheese, bacon, chives, baguettes	11	Pot Roast Nachos shredded pot roast, cheddar & 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
Bacon-Wrapped Scallops sea scallops, creamed corn, cheerwine bbq sauce	15		

SOUP & SALADS

Baby Kale Salad ^{gf} baby kale, dried cranberries, dried apricots, mandarin oranges, pickled red onion, feta cheese, granola 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
Salmon Salad* ^{gf} mixed greens, goat cheese, dried cranberries, cucumber, 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 & 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 & 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 Vinaigrette
- 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
Farm House Burger* goat cheese, prosciutto, caramelized onions, fried egg, lettuce, tomato, brioche bun	13
Crab Cake Sandwich crab, remoulade, lettuce, tomato, brioche bun	11
Hickory Chicken Wrap grilled chicken, applewood-smoked bacon, cheddar & jack cheese, lettuce, pico de gallo, 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 ^{gf}
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	Ahi Tuna* seared tuna, asian slaw, mashed sweet potatoes, asparagus, chili ginger glaze, wasabi, soy reduction	22
Southern Pork Tenderloin* cheerwine bbq sauce, mashed sweet potatoes, brussels sprouts	18	Maple Bourbon Glazed Salmon* ^{gf} 7 oz. grilled salmon, mashed potatoes, asparagus	24
Southern Fried Chicken panko-encrusted fried chicken, wild mushroom & bacon gravy, mashed potatoes, brussels sprouts	18	Seafood Risotto* sea scallops, lobster, shrimp, smoked gouda cheese, sun-dried tomato, baby spinach	28
Chicken Pesto Pasta grilled chicken, basil pesto, roasted tomatoes, caramelized onions, 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
		Duck Breast* 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		

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



Butternut Squash Ravioli curry, coconut milk, spicy pecans, dried cranberries, sage	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 salad and your choice of two sides add chicken :: 4 salmon* :: 6	12

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

SPARKLING WINE

La Marca Prosecco, Veneto, Italy (split)	9
Domaine Chandon Brut, California (split)	11
Enza Prosecco, Veneto, Italy	27
Moët & Chandon 'Impérial' Brut, Epernay, France	98
Veuve Clicquot Yellow Label, Reims, France	109

WHITE WINE CHARDONNAY

Les Roucas, Languedoc, France	9	30
Black Stallion, Napa Valley, California	11	36
Maison Roche de Bellene, Bourgogne, Burgundy, France	13	42
Sonoma-Cutrer, Sonoma Coast, California	15	48
Mer Soleil Reserve, Santa Lucia Highlands, California	50	
Duckhorn 'Migration,' Russian River Valley, California	57	
Frog's Leap, Napa Valley, California	69	

PINOT GRIGIO/GRIS

Bollini, Trentino, Italy	9	30
Tramin, Trentino-Alto Adige, Italy	11	36
Sass, Willamette Valley, Oregon	12	39
Frey-Sohler, Alsace, France	45	
Santa Margherita, Valdadige, Italy	51	

SAUVIGNON BLANC

Echo Bay, Marlborough, New Zealand	10	33
Matanzas Creek, Sonoma, California	11	36
Craggy Range, Martinsborough, New Zealand	45	

ROSÉ

The Seeker Rosé, Provence, France	9	30
Villa Wolf Pinot Noir Rosé, Pfalz, Germany	10	38

RIESLING

J. Lohr 'Bay Mist,' Monterey, California	9	30
S.A. Prüm 'Essence,' Mosel, Germany	10	33

TANTALIZING WHITES

Suavia Soave Classico, Veneto, Italy	11	36
Laurent Miquel 'Nord Sud' Viognier, Languedoc, France	11	36
Clos du Gaimont Vouvray, Loire Valley, France	12	39

SWEETER NOTES

Villa Pozzi Moscato, Sicily, Italy	9	30
Peter Mertes Sweet Red, Mosel, Germany	9	30

SANGRIA

12.00 GLASS / 28.00 CARAFE

Harvest Pear Sangria

Skyy Vodka, Fresh-Squeezed Orange Juice, Pear Simple Syrup, Cinnamon Ginger Simple Syrup, Housemade Sour Mix, Bold Rock Carolina Apple Crisp Cider, Cranberries

Mulled Wine Sangria

Christian Brothers Brandy, Fresh-Squeezed Orange Juice, Fresh Cranberries, Cinnamon Nutmeg, Simple Syrup, Red Wine

RED WINE

CABERNET SAUVIGNON

Josh Cellars 'Craftsman's Collection,' California	10	33
MERF, Columbia Valley, Washington	11	36
St. Francis, Sonoma, California	14	45
J. Lohr 'Hilltop,' Paso Robles, California	60	
Paul Hobbs Cross Barn, Napa Valley, California	70	
Stags' Leap Winery, Napa Valley, California	88	
Jordan, Alexander Valley, California	105	
Silver Oak, Alexander Valley, California	120	
Caymus, Napa Valley, California	125	

MERLOT

Château Laussac, Bordeaux, France	10	33
Alicance Gran Reserva, Central Valley, Chile	12	39
Freemark Abbey, Napa Valley, California	50	
Duckhorn, Napa Valley, California	75	

PINOT NOIR

Sokol Blosser 'Evolution,' Willamette Valley, Oregon	10	33
Melomi, Sonoma, Monterey & Santa Barbara, California	12	39
Maison Louis Jadot, Burgundy, France	14	45
Elouan 'Klamath's Kettle' Reserve, Oregon	55	
Duckhorn 'Goldeneye,' Anderson Valley, California	88	
Domaine Tollot-Beaut et Fils, Chorey Les Beaune Rouge, Burgundy, France	95	

ZINFANDEL

Tortoise Creek 'The Chelonian,' Lodi, California	10	33
Ancient Peaks, Paso Robles, California	12	39
Pozzan Gold Series, Oakville, California	45	

MALBEC

Ruta 22, Mendoza, Argentina	9	30
Familia Barberis, Mendoza, Argentina	10	33
Terrazas Reserve, Mendoza, Argentina	45	
Trinchero 'Haystack Vineyard,' Napa Valley, California	84	

EARTHY REDS

Vinum Cellars Petite Sirah, Clarksburg, CA	10	33
Complices Chinon 'La Petite Timonerie' Cabernet Franc, Loire Valley, France	35	
Jeff Runquist 'R' Petit Verdot, California	55	

NEW WORLD RED BLENDS

Yangarra Estate GSM, McLaren Vale, Australia	12	39
Treana 'Troublemaker' Red, Paso Robles, California	12	39
Cooper & Thief Cellarmasters Bourbon Barrel Aged Red Wine, California	15	48
Orin Swift 'Machete,' California	72	
The Prisoner, Napa Valley, California	75	

OLD WORLD RED BLENDS

Avignonesi Cantaloro Rosso, Tuscany, Italy	10	33
Château Fontenille Bordeaux, Bordeaux, France	12	39
Château Peymartin, Saint-Julien, Bordeaux, France	70	

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	Dogfish Head 90 Minute IPA 9.0 ABV%	7.00
Stella Artois 5.0 ABV%	5.00	Chimay Grande Réserve Ale 9.0 ABV%	11.00
Corona Extra 4.5 ABV%	4.50	New Holland Dragon's Milk Stout 11.0 ABV%	8.00
Bull City Cherry Tart 6.0 ABV%	6.00	O'Doul's Nonalcoholic 0.4 ABV%	3.50
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	Guinness Draught, St. James's Gate, Dublin, Ireland 5.6 ABV%	6.00
Bell's Two Hearted Ale IPA, Comstock, MI 7.0 ABV%	6.00	Victory Sour Monkey Wild Ale, Downingtown, PA 9.5 ABV%	7.00
Wicked Weed Pernicious IPA, Asheville, NC 7.3 ABV%	6.00	Bold Rock Apple Crisp Cider, Mills River, VA 4.7 ABV%	5.50

MARTINIS

12.00

The Jeffrey Adams Maker's Mark, Grand Marnier, Figs, Brown Sugar, Fresh-Squeezed Orange Juice, Orange Bitters,
Apple Cider Daiquiri Sailor Jerry Rum, Tuaca Liqueur, Apple Cider, Fresh Squeezed Lime Juice, Cinnamon Nutmeg Simple Syrup, Apple Slices
Cranberry Margarita Sauza Tequila, Grand Marnier, Fresh Cranberry Compote, Housemade Sour Mix, Rosemary Sprig.
Kena Cosmo Grey Goose Vodka, PAMA Liqueur, Blackberries, Fresh-Squeezed Lemon Juice, White Cranberry Juice, Simple Syrup
Rosemary Gin Fresh Sutler's Gin, Fresh-Squeezed Lemon Juice, Rosemary Simple Syrup, Q Ginger Beer
S'more Tini Absolut Vanilia Vodka, Heavy Cream, Graham Cracker Chocolate Rim, Toasted Marshmallow
White Cosmo Grey Goose Vodka, St-Germain Liqueur, Triple Sec, Fresh-Squeezed Lime Juice, Lime Wedges, White Cranberry Juice

COCKTAILS

12.00

Cranberry Mule Tito's Vodka, PAMA Liqueur, Cranberry Juice, Fresh-Squeezed Lime Juice, Q Ginger Beer
Dark and Stormy Kraken Dark Spiced Rum, Fresh-Squeezed Lime Juice, Q Ginger Beer
Rye Old-Fashioned Bulleit Rye Bourbon, Angostura Orange Bitters, Simple Syrup
Salted Caramel Apple Whiskey Smokey Tennessee Salty Caramel Whiskey, Crown Royal Apple Bourbon, Ginger Ale, Salted Caramel Rim, Fresh Apple Slices
Sutler's Sass Sutler's Gin, Blackberries, Basil, Fresh-Squeezed Lime Juice, Simple Syrup
White Mojito Bacardi Rum, Malibu Rum, Mint, Fresh-Squeezed Lime Juice, Coconut Milk, Simple Syrup, Club Soda, Pomegranate Arils
Berry Fizz Chambord Liqueur, Fresh-Squeezed Lemon Juice, Blueberry Simple Syrup, Champagne, Rosemary Sprig