

Jeffrey Adams

restaurant on fourth

SMALL PLATES

Smoked Bacon Crab Dip crab, cream cheese, bacon, chives, baguettes	12	Fried Eggplant Napoleon 🌱 boursin cheese, fried spinach, romesco sauce	12
Ahi Tuna* seared tuna, seaweed salad, pickled ginger, wasabi, soy reduction	15	Pot Roast Nachos shredded pot roast, cheddar & jack cheese, sour cream, chives, pico de gallo, tortilla chips	12
Meatballs romesco sauce, parmesan, fresh basil	11	Wild Mushroom and Artichoke Dip 🌱 wild mushrooms, artichoke hearts, garlic, cream cheese, chives, baguettes	10

SOUP & SALADS

The Wedge Salad bleu cheese, bacon, tomato, egg, onion straws, bleu cheese dressing add chicken :: 4 shrimp :: 6 salmon* :: 7 tuna* :: 8	10
Salmon Salad* 🍷 pears, red onion, cucumber, goat cheese, candied cashews	17
JA Caesar Salad romaine hearts, croutons, fried artichokes, pecorino romano add chicken :: 4 shrimp :: 6 salmon* :: 7 tuna* :: 8	8
Hickory Chicken Salad mixed greens, chicken, tomato, carrot, cucumber, cheddar & jack cheese, bacon, red onion, croutons	10
Arugula Salad arugula, crisp prosciutto, dried figs, oranges, pickled red onion, goat cheese, pecans add chicken :: 4 shrimp :: 6 salmon* :: 7 tuna* :: 8	14
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
Green Goddess ** (contains anchovies)

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	12
Hickory Chicken Wrap grilled chicken, applewood-smoked bacon, cheddar & jack cheese, lettuce, pico de gallo, garlic herb wrap	10

SIDES

Fries • Mashed Potatoes 🍷	
Smoked Gouda Mac • Mashed Sweet Potatoes 🍷	
Grilled Asparagus 🍷 • Sweet Potato Fries	
Sautéed Brussels Sprouts • Wild Rice 🍷	
Baked Potato 🍷	•••••
Loaded Baked Potato 🍷 • Soup or Salad (add :: 3)	

DESSERTS

Warm Fudge Brownie with salted caramel ice cream	
Hot Apple Crisp with vanilla bean ice cream	
Chocolate Crème Brûlée chocolate custard topped with caramelized sugar	
Tiramisu ladyfingers, mascarpone cheese, coffee and cocoa	
NY Cheesecake housemade, seasonal flavor	

ADAM ANDREWS
Proprietor
JEFF BASSETT
Proprietor
WILL HOFFMAN
Chef
MCKENA THOMAS
Manager

Bread service by request

MAINS

25 Stuffed Portobello portobello cap topped with onions, peppers, spinach and boursin cream sauce and wild rice and asparagus	18
16 Land and Sea* 🍷 4oz beef tenderloin, butter-poached lobster, béarnaise sauce*, sea scallops, mashed potatoes, asparagus ● upgrade to 8oz beef tenderloin :: 42	32
23 Pork Tenderloin 🍷 sweet potato mash, brussel sprouts, sautéed apples	24
25 Fusilli di Autumn 🌱 fusilli, ragu, spinach, currants, feta add chicken :: 4 portobello :: 4 eggplant :: 4 shrimp :: 6	20
V-Trio 🌱 half portion of a specialty salad and your choice of two sides add chicken :: 4 salmon* :: 7	15

STEAKS^{gf} FROM OUR WOOD-FIRED GRILL

comes with your choice of two sides

Black Angus Sirloin 8oz*	19	Black Angus Ribeye 14oz*	34
Black Angus Filet Mignon 4oz*	20	Cowboy Ribeye 22oz*	41
Black Angus Filet Mignon 8oz*	30	NY Strip 12oz*	28

ADD-ONS

Sea Scallops**:: 12 • Butter-Poached Lobster:: 11
Grilled Diablo Shrimp:: 7 • Crab Cake:: 6
Grilled Shrimp:: 6

TOPPINGS

Wild Mushroom and Caramelized Onions:: 3
Boursin Cream Sauce:: 3 • Béarnaise:: 3
Cabernet Demi-Glace:: 3 • Chimichurri:: 3
JA Steak Butter :: 3

AFTER DINNER DRINKS

6 The Iced Irishman Jameson, Baileys, Mint, Simple, Coffee, Over Ice	10
6 JA Chocotini Absolut Vanilia, Godiva Dark Chocolate, Kahlua, Cream	10
6 Millionaire's Coffee Baileys, Kahlua, Frangelico, Simple Syrup, Coffee	10

*Items may be cooked to order.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Items marked with 🌱 are Vegetarian.
Items marked with 🍷 are Gluten-Free. Please note that most of our menu items can be prepared gluten-free with slight alterations.

SPARKLING WINE

Benvolio Prosecco , Veneto, Italy (split)	8
Gianni Moscato d'Asti , Piemonte, Italy	9 30
Moët & Chandon 'Impèrial' 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
Mer Soleil Reserve , Santa Lucia Highlands, California	50
Duckhorn 'Migration,' Russian River Valley, California	57

PINOT GRIGIO/GRIS

Castellano , Veneto, Italy	8 28
Bollini , Trentino, Italy	9 30
Santa Margherita , Valdadage, Italy	51
Schiopetto , Friuli, Italy	51

SAUVIGNON BLANC

Echo Bay , Marlborough, New Zealand	10 33
Craggy Range , Martinsborough, New Zealand	45

ROSÉ

The Seeker Rosé , Provence, France	9 30
---	------

SWEETER NOTES

J. Lohr 'Bay Mist' Riesling , Monterey, California	9 30
Villa Pozzi Moscato , Sicily, Italy	8 28

RED WINE CABERNET SAUVIGNON

Josh Cellars 'Craftsman's Collection,' California	10 33
St. Francis , Sonoma, California	14 45
Stags' Leap Winery , Napa Valley, California	88
Jordan , Alexander Valley, California	105
Caymus , Napa Valley, California	125

MERLOT

Alcance Gran Reserva , Central Valley, Chile	12 39
Duckhorn , Napa Valley, California	75

PINOT NOIR

Sokol Blosser 'Evolution,' Willamette Valley, Oregon	10 33
Meiomi , Sonoma, Monterey & Santa Barbara, California	12 39
Elouan 'Klamath's Kettle' Reserve , Oregon	55
Duckhorn 'Goldeneye,' Anderson Valley, California	88

OTHER REDS

Ruta 22 Malbec , Mendoza, Argentina	9 30
Familia Barberis Malbec , Mendoza, Argentina	10 33
InnoAlla Vita Nizza Barbera , Piemonte, Italy	9 30
Edmeades Zinfandel , Mendocino, County	9 30

RED BLENDS

M. Chapoutier "Belleruche" Rouge Cotes du Rhone , Rhône Valley, France	10 33
J. Lohr "Pure Paso" Proprietary Red , Paso Robles, California	15 48

SANGRIA 12.00 GLASS

Red Berry Sangria
Brandy, Assorted Berries, Cranberry, Red Blend

Harvest Pear Sangria
Skyy Vodka, Ginger, Pear, Bold Rock Hard Cider, Orange

BOTTLED BREWS

Michelob Ultra 4.2 ABV%	4.00
Bud Light 4.2 ABV%	4.00
Miller Lite 4.2 ABV%	4.00
Yuengling 4.4 ABV%	4.00
Stella Artois 5.0 ABV%	5.00
Corona Extra 4.5 ABV%	4.50
Bull City Cherry Tart 6.0 ABV%	6.00
Catawba White Zombie Ale 4.7 ABV%	5.00

DRAFT BREWS

Red Oak Amber Lager , Whitsett, NC 5.0 ABV%	6.00
Wicked Weed Pernicious IPA , Asheville, NC 7.3 ABV%	6.00
Guinness Draught , St. James's Gate, Dublin, Ireland 5.6 ABV%	6.00
Blue Moon Belgian White , Golden, CO 5.4 ABV%	5.50
Bold Rock Apple Crisp Cider , Mills River, VA 4.7 ABV%	5.50
Wise Man Seasonal IPA , Winston-Salem, NC	8.00
Foothills Seasonal , Winston-Salem, NC	6.50

ASK YOUR SERVER ABOUT OUR
SEASONAL DRAFTS

MARTINIS 12.00

The Jeffrey Adams
Maker's Mark, Grand Marnier, Orange Bitters, Fig, OJ

Luxe Noir
Grey Goose, Luxardo, Dark Cherry, Hint of Pineapple

Sutler's Sting
Sutler's Gin, Domaine De Canton, Honey, Lemon, Rosemary, Orange, Ginger Beer

Kena Cosmo
Grey Goose, PAMA, Lemon, Blackberry, Cranberry

COCKTAILS 12.00

Maple Bourbon Old Fashioned
Woodford Reserve, Angostura Bitters, Maple, Dark Cherry and Orange; with Orange-Glazed Bacon
(add :: 2)

Salted Caramel Apple Whiskey
Crown Royal Apple, Salted Caramel Whiskey, Ginger Ale

Ember Frost
Sailor Jerry Spiced Rum, Fig, Brown Sugar, Courvoisier, Dark Cherry, Apple

The Lucid Peach
Tito's Vodka, Grand Marnier, Peach, Jalapeños, Lime, Ginger Beer



ALL ALCOHOL SALES ARE FINAL