

WELCOME TO
Jeffrey Adams
restaurant on fourth

HERE, YOU'LL FIND BOLD AND INNOVATIVE COOKING USING THE BEST REGIONALLY SOURCED BEEF, POULTRY, AND SEASONAL PRODUCE.

JEFFREY ADAMS IS OWNED BY JEFF BASSETT AND ADAM ANDREWS, WHO ARE BOTH PASSIONATE ABOUT FINE DINING AND HOSPITALITY.

Jeffrey Adams
restaurant on fourth
321 WEST 4TH STREET,
WINSTON-SALEM, NC 27101

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TO GO

336-448-1714

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WINSTON-SALEM, NC 27101

visit our website:
www.jeffreyadamsws.com



*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  are Gluten-Free. Please note that most of our menu items can be prepared gluten-free with slight alterations.

SMALL PLATES

Smoked Bacon Crab Dip
crab, cream cheese, bacon, chives, baguettes

Ahi Tuna*
seared tuna, seaweed salad, pickled ginger, wasabi, soy reduction

Meatballs
romesco sauce, parmesan, fresh basil

Fried Eggplant Napoleon 🌿
boursin cheese, fried spinach, romesco sauce

Pot Roast Nachos
shredded pot roast, cheddar & jack cheese, sour cream, chives, pico de gallo, tortilla chips

Wild Mushroom and Artichoke Dip 🌿
wild mushrooms, artichoke hearts, garlic, cream cheese, chives, baguettes

SOUP & SALADS

The Wedge Salad
bleu cheese, bacon, tomato, egg, onion straws, bleu cheese dressing
add chicken :: 4 shrimp :: 6 salmon* :: 7 tuna* :: 8

Salmon Salad* gf
pears, red onion, cucumber, goat cheese, candied cashews

JA Caesar Salad
romaine hearts, croutons, fried artichokes, pecorino romano
add chicken :: 4 shrimp :: 6 salmon* :: 7 tuna* :: 8

Hickory Chicken Salad
mixed greens, chicken, tomato, carrot, cucumber, cheddar & jack cheese, bacon, red onion, croutons

Arugula Salad
arugula, crisp prosciutto, dried figs, oranges, pickled red onion, goat cheese, pecans
add chicken :: 4 shrimp :: 6 salmon* :: 7 tuna* :: 8

House Salad
tomato, cucumber, carrot, cheddar & jack cheese, red onion, bacon, croutons

House Caesar Salad
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 Vinaigrette
Green Goddess ** (contains anchovies)

12

15

11

12

12

10

10

17

8

10

14

5

5

SANDWICHES

comes with your choice of one side

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

Farm House Burger*
goat cheese, prosciutto, caramelized onions, fried egg, lettuce, tomato, brioche bun

Crab Cake Sandwich
crab, remoulade, lettuce, tomato, brioche bun

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

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 :: 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

12

13

12

10

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17

8

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14

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5

MAINS

Beef Tenderloin Risotto* 25
beef tenderloin tips, cabernet demi-glace, risotto, gruyère, wild mushrooms, baby spinach

Southern Fried Chicken 16
panko-encrusted fried chicken, wild mushroom & bacon gravy, mashed potatoes, brussels sprouts

Ahi Tuna* 23
seared tuna, asian slaw, mashed sweet potatoes, asparagus, chili ginger glaze, wasabi, soy reduction

Maple Bourbon Glazed Salmon* gf 25
7 oz. grilled salmon, mashed potatoes, sautéed spinach

Seafood Risotto* 29
sea scallops, lobster, shrimp, smoked gouda cheese, sun-dried tomato, baby spinach

Land and Sea* gf 32
4oz beef tenderloin, butter-poached lobster, béarnaise sauce*, sea scallops, mashed potatoes, asparagus

● upgrade to 8oz beef tenderloin :: 42

Grilled Duck Breast gf 25
wild rice, asparagus, sherry green onion glaze

Pork Tenderloin gf 24
sweet potato mash, brussel sprouts, sautéed apples

Stuffed Portobello 18
portobello cap topped with onions, peppers, spinach and boursin cream sauce and wild rice and asparagus

Fusilli di Autumn 🌿 20
fusilli, ragu, spinach, currants, feta
add chicken :: 4 portobello :: 4 eggplant :: 4 shrimp :: 7

V-Trio 🌿 15
half portion of a specialty salad and your choice of two sides
add chicken :: 4 salmon* :: 7

STEAKS^{gf} FROM OUR WOOD-FIRED GRILL

comes with your choice of two sides

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

ADD ONS:

Sea Scallops* 12
Butter-Poached Lobster 11
Grilled Diablo Shrimp 7
Crab Cake 6
Grilled Shrimp 63

TOPPINGS:

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

6

6

6

6

6