

# Jeffrey Adams

restaurant on fourth

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

## SMALL PLATES

- Smoked Bacon Crab Dip** 13  
crab, cream cheese, bacon, chives, baguettes
- Ahi Tuna\*** 15  
seared tuna, seaweed salad, pickled ginger, wasabi, soy reduction
- Calamari** 13  
tzatziki and fresh lemon
- JA Hummus** 8  
confit garlic, toasted chili oil, toasted pita points
- Pot Roast Nachos** 13  
shredded pot roast, cheddar & jack cheese, sour cream, chives, pico de gallo, tortilla chips
- Wild Mushroom and Artichoke Dip** 10  
wild mushrooms, artichoke hearts, garlic, cream cheese, chives, baguettes
- Artisanal Bread Basket** 5  
Assorted breads, whipped sweet butter

## SOUP & SALADS

- The Wedge Salad** 10  
bleu cheese, bacon, tomato, egg, onion straws, bleu cheese dressing
- Salmon Salad\*** 15  
strawberries, blueberries, goat cheese, mandarin oranges, red onion, candied cashews
- JA Caesar Salad** 8  
romaine hearts, croutons, fried artichokes, pecorino romano
- Hickory Chicken Salad** 10  
mixed greens, chicken, tomato, carrot, cucumber, cheddar & jack cheese, bacon, red onion, croutons
- Arugula Salad** 12  
arugula, crisp prosciutto, grilled peaches, oranges, pickled red onion, goat cheese, pecans
- House Salad** 5  
tomato, cucumber, carrot, cheddar & 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 Vinaigrette  
Green Goddess \*\* (contains anchovies)

### ADD-ONS

- add chicken :: 5 • shrimp :: 7  
salmon\* :: 8 • tuna\* :: 9

## STEAKHOUSE BURGER

- Downtown Burger\*** 14  
smoked gouda pimento cheese, applewood-smoked bacon, onion straws, lettuce, tomato, brioche bun

## MAINS FROM OUR WOOD-FIRED GRILL

- Southern Fried Chicken** 18  
panko-encrusted chicken breast, wild mushroom & bacon gravy, mashed potatoes and brussels sprouts
- Grilled Duck Breast** 26  
wild rice, asparagus, sherry green onion glaze
- Beef Tenderloin Risotto\*** 27  
beef tenderloin tips, cabernet demi-glace, risotto, gruyère, wild mushrooms, baby spinach
- Pork Tenderloin** 24  
sweet potato mash, brussels sprouts, cheerwine bbq glaze
- Ahi Tuna\*** 24  
seared tuna, asian slaw, mashed sweet potatoes, asparagus, chili ginger glaze, wasabi, soy reduction
- Basil Pesto Pasta** 15  
angel hair pasta tossed with basil pesto, spinach, caramelized onions, roasted red peppers mushrooms  
add chicken :: 4 portobello :: 4 shrimp :: 6 tuna\* :: 7
- Maple Bourbon Glazed Salmon\*** 26  
7 oz. grilled salmon, mashed potatoes, asparagus
- Seafood Risotto\*** 30  
sea scallops, lobster, shrimp, smoked gouda cheese, sun-dried tomato, baby spinach
- Stuffed Portobello** 18  
portobello cap topped with onions, peppers, spinach and boursin cream sauce and wild rice and asparagus
- Land and Sea\*** 37  
4oz beef tenderloin, butter-poached lobster, béarnaise sauce\*, sea scallops, mashed potatoes, asparagus  
● upgrade to 8oz beef tenderloin :: 46
- V-Trio** 16  
half portion of a specialty salad and your choice of two sides  
add chicken :: 4 salmon\* :: 7

## STEAKS FROM OUR WOOD-FIRED GRILL

comes with your choice of two sides

- Black Angus Sirloin 8oz\*** 21
- Black Angus Ribeye 14oz\*** 36
- Black Angus Filet Mignon 4oz\*** 22
- Cowboy Ribeye 22oz\*** 44
- Black Angus Filet Mignon 8oz\*** 32
- NY Strip 12oz\*** 31

### ADD-ONS



- Sea Scallops\*:: 15  
Butter-Poached Lobster:: 13  
Grilled Diablo Shrimp:: 8  
Grilled Shrimp:: 7

### TOPPINGS

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

\*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.

## SIDES

all sides are \$3, unless otherwise noted

- Fries
- Mashed Potatoes 
- Smoked Gouda Mac
- Mashed Sweet Potatoes 
- Grilled Asparagus 
- Sweet Potato Fries
- Sautéed Brussels Sprouts
- Wild Rice
- Baked Potato  (add :: 1)
- .....
- Loaded Baked Potato 
- Soup or Salad  
(add :: 4)

## SPARKLING WINE

<b>Benvolio Prosecco</b> , Veneto, Italy (split)	8
<b>Moët &amp; Chandon 'Impérial' Brut</b> , Epernay, France	98
<b>Veuve Clicquot Yellow Label</b> , Reims, France	109

## WHITE WINE CHARDONNAY

<b>Les Roucas</b> , Languedoc, France	9	30
<b>Black Stallion</b> , Napa Valley, California	11	36
<b>Duckhorn 'Migration,'</b> Russian River Valley, California	57	

## PINOT GRIGIO

<b>Castellano</b> , Veneto, Italy	8	28
<b>Bollini</b> , Trentino, Italy	9	30
<b>Santa Margherita</b> , Valdadige, Italy	51	

## SAUVIGNON BLANC

<b>Château Gabaron</b> , Bordeaux, France	8	28
<b>Echo Bay</b> , Marlborough, New Zealand	10	33
<b>Craggy Range</b> , Martinsborough, New Zealand	45	

## TANTALIZING NOTES

<b>Maz Caz Rosé</b> , Spain	9	30
<b>Cesira "White Blend,"</b> Piemonte, Italy	9	30
<b>Felicita "White Blend,"</b> Piemonte, Italy	9	30
<b>Rocca delle Macie "Moonlite,"</b> Toscana, Italy	9	30
<b>Hopler Grüner Veltliner</b> , Austria	12	39

## SWEETER NOTES

<b>J. Lohr 'Bay Mist' Riesling</b> , Monterey, California	9	30
<b>Gianni Moscato d'Asti</b> , Piemonte, Italy	9	30
<b>Villa Pozzi Moscato</b> , Sicily, Italy	8	28

## RED WINE CABERNET SAUVIGNON

<b>Castellano</b> , Veneto, Italy	8	28
<b>Josh Cellars 'Craftsman's Collection,'</b> California	10	33
<b>St. Francis</b> , Sonoma, California	14	45
<b>Stags' Leap Winery</b> , Napa Valley, California	88	
<b>Jordan</b> , Alexander Valley, California	105	
<b>Caymus</b> , Napa Valley, California	125	

## MERLOT

<b>Castellano</b> , Veneto, Italy	8	28
<b>Alcance Gran Reserva</b> , Central Valley, Chile	12	39
<b>Duckhorn</b> , Napa Valley, California	75	

## PINOT NOIR

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

## ADVENTUROUS REDS

<b>Colores del Sol Malbec</b> , Mendoza, Argentina	9	30
<b>Familia Barberis Malbec</b> , Mendoza, Argentina	10	33
<b>"Rentiles,"</b> Sardegna, Italy	12	39
<b>Raina "Montefalco" Rosso</b> , Umbria, Italy	14	45
<b>InnoAlla Vita Nizza Barbera</b> , Piemonte, Italy	9	30
<b>Edmeades Zinfandel</b> , Mendocino, County	9	30

## RED BLENDS

<b>M. Chapoutier "Belleruche" Rouge Cotes du Rhone</b> , Rhône Valley, France	10	33
<b>J. Lohr "Pure Paso" Proprietary Red</b> , Paso Robles, California	15	48
<b>Urgency Red Blend</b> , California	12	39
<b>Les Dauphins</b> , Cotes du Rhone, France	11	36
<b>Unshackled by The Prisoner Red Blend</b> , California	15	48
<b>Bootleg Wine Works Syrah/Petite Sirah</b> , California	60	

## BOTTLED BREWS

<b>Michelob Ultra</b> 4.2 ABV%	4.00
<b>Bud Light</b> 4.2 ABV%	4.00
<b>Miller Lite</b> 4.2 ABV%	4.00
<b>Yuengling</b> 4.4 ABV%	4.00
<b>Stella Artois</b> 5.0 ABV%	6.00
<b>Corona Extra</b> 4.5 ABV%	4.50
<b>Bull City Cherry Tart</b> 6.0 ABV%	6.50
<b>Catawba White Zombie Ale</b> 4.7 ABV%	6.00

## DRAFT BREWS

<b>Red Oak Amber Lager</b> , Whitsett, NC 5.0 ABV%	6.00
<b>Wicked Weed Pernicious IPA</b> , Asheville, NC 7.3 ABV%	6.00
<b>Guinness Draught</b> , St. James's Gate, Dublin, Ireland 5.6 ABV%	6.00
<b>Blue Moon Belgian White</b> , Golden, CO 5.4 ABV%	5.50
<b>Bold Rock Apple Crisp Cider</b> , Mills River, VA 4.7 ABV%	5.50
<b>Foothills Jade IPA</b> , Winston-Salem, NC 7.4 ABV%	6.50
<b>Wise Man Seasonal IPA</b> , Winston-Salem, NC	8.00
<b>Midsummer Brewing Seasonal</b> , Westfield, NC	8.00

ASK YOUR SERVER ABOUT OUR  
SEASONAL DRAFTS

## DESSERTS

### *From the Bar*

<b>The Iced Irishman</b> Jameson, Baileys, Mint, Simple, Coffee, Over Ice	10.00
<b>JA Chocotini</b> Absolut Vanilla, Godiva Dark Chocolate, Kahlua, Cream	10.00
<b>Millionaire's Coffee</b> Baileys, Kahlua, Frangelico, Simple Syrup, Coffee	10.00

### *Crafted in the Kitchen*

<b>Warm Fudge Brownie</b> with salted caramel ice cream	7.00
<b>Hot Apple Berry Crisp</b> with vanilla bean ice cream	7.00
<b>Chocolate Crème Brûlée</b> chocolate custard topped with caramelized sugar	7.00
<b>NY Cheesecake</b> housemade, generous portion, seasonal flavor	8.00



ALL ALCOHOL SALES ARE FINAL