

# Jeffrey Adams

restaurant on fourth

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

## SMALL PLATES

- Bread Basket** 6  
assorted breads, whipped sweet butter
- Smoked Bacon Crab Dip** 15  
crab, cream cheese, bacon, chives, baguettes
- Wild Mushroom and Artichoke Dip** 11  
wild mushrooms, artichoke hearts, garlic, cream cheese, chives, baguettes
- Trio of Dips** 14  
smoked gouda pimento cheese, whipped boursin cheese, confit garlic hummus, baguettes
- Pot Roast Nachos** 14  
shredded pot roast, cheddar & jack cheese, sour cream, chives, pico de gallo, tortilla chips
- Ahi Tuna\*** 16  
seared tuna, seaweed salad, pickled ginger, wasabi, soy reduction
- Hanger Steak** 23  
espresso rub, hot bourbon pickles, chipotle emulsion

## SIDES

*all sides are \$4, unless otherwise noted*  
Fries

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

## SOUP & SALADS

- The Wedge Salad** 10  
bleu cheese, bacon, tomato, egg, onion straws, bleu cheese dressing
- Salmon Salad\* <sup>gf</sup>** 16  
chopped greens, goat cheese, raisins, mandarin oranges, red onion, candied cashews
- JA Caesar Salad** 8  
romaine hearts, croutons, fried artichokes, pecorino romano
- Hickory Chicken Salad** 12  
mixed greens, chicken, tomato, carrot, cucumber, cheddar & jack cheese, bacon, red onion, croutons
- House Salad** 5  
tomato, cucumber, carrot, cheddar & jack cheese, red onion, bacon, croutons
- House Caesar Salad** 5  
romaine hearts, croutons, fried artichoke, pecorino romano

## ADD-ONS

add chicken :: 6 • shrimp :: 7  
salmon\* :: 8 • tuna\* :: 9

## DRESSINGS:

- Ranch • Bleu Cheese  
Sesame Ginger • Honey Mustard  
Balsamic Vinaigrette • Herb Vinaigrette  
Pomegranate Blueberry Vinaigrette

Soup of the Day Cup 4 • Bowl 6

## STEAKHOUSE BURGER

- The Downtown\*** 16  
smoked gouda pimento cheese, applewood-smoked bacon, onion straws, lettuce, tomato, brioche bun

## MAINS FROM OUR WOOD-FIRED GRILL

- V-Trio <sup>gf</sup>**  
half portion of a specialty salad and your choice of two sides  
add chicken :: 6 salmon\* :: 8
- Stuffed Portobello**  
portobello cap topped with onions, peppers, spinach and boursin cream sauce and wild rice and asparagus
- Southern Fried Chicken**  
panko-encrusted chicken breast, wild mushroom & bacon gravy, mashed potatoes and brussels sprouts
- Ahi Tuna\***  
seared tuna, asian slaw, mashed sweet potatoes, asparagus, chili ginger glaze, wasabi, soy reduction
- Maple Bourbon Glazed Salmon\* <sup>gf</sup>**  
7 oz. grilled salmon, mashed potatoes, asparagus
- Tortellini**  
italian sausage, spinach, caramelized onions, sundried tomatoes, tomato broth
- 16 Land and Sea\* <sup>gf</sup>** MP  
4oz beef tenderloin, butter-poached lobster, béarnaise sauce\*, sea scallops, mashed potatoes, asparagus  
● upgrade to 8oz beef tenderloin :: MP
- 18 Beef Tenderloin Risotto\*** 27  
beef tenderloin tips, cabernet demi-glace, risotto, gruyère, wild mushrooms, baby spinach
- 19 Seafood Risotto\*** 32  
sea scallops, lobster, shrimp, smoked gouda cheese, sun-dried tomato, baby spinach
- 25 Grilled Duck Breast <sup>gf</sup>** 26  
wild rice, asparagus, sherry green onion glaze
- 27 Pork Tenderloin <sup>gf</sup>** 24  
sweet potato mash, brussels sprouts, cheerwine bbq glaze

## STEAKS FROM OUR WOOD-FIRED GRILL <sup>gf</sup>

*comes with your choice of two sides*

- Black Angus Sirloin 8oz\*** 23 **Black Angus Ribeye 14oz\*** MP
- Black Angus Filet Mignon 4oz\*** MP **Cowboy Ribeye 22oz\*** 44
- Black Angus Filet Mignon 8oz\*** MP **NY Strip 12oz\*** 31

## ADD-ONS

- Sea Scallops\*:: 18  
Butter-Poached Lobster:: MP  
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 <sup>gf</sup> are Vegetarian. Items marked with <sup>gf</sup> are Gluten-Free.

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

## SPARKLING WINE

Da Luca Prosecco, Veneto, Italy (split)	9
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
Duckhorn 'Migration,' Russian River Valley, California	57	

## PINOT GRIGIO

Castellano, Veneto, Italy	8	28
Bollini, Trentino, Italy	9	30
Santa Margherita, Valdadige, Italy	51	

## SAUVIGNON BLANC

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

## TANTALIZING NOTES

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

## SWEETER NOTES

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

## RED WINE CABERNET SAUVIGNON

Castellano, Veneto, Italy	8	28
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

Castellano, Veneto, Italy	8	28
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	

## ADVENTUROUS REDS

Colores del Sol Malbec, Mendoza, Argentina	9	30
Familia Barberis Malbec, Mendoza, Argentina	10	33
"Rentiles," Sardegna, Italy	12	39
Raina "Montefalco" Rosso, Umbria, Italy	14	45
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
Urgency Red Blend, California	12	39
Unshackled by The Prisoner Red Blend, California	15	48
Bootleg Wine Works Syrah/Petite Sirah, California	60	

## 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%	6.00
Corona Extra 4.5 ABV%	4.50
Bull City Cherry Tart <sup>GF</sup> 6.0 ABV%	6.50
Catawba White Zombie Ale 4.7 ABV%	6.00

## 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 <sup>GF</sup> , Mills River, VA 4.7 ABV%	5.50
Foothills Jade IPA, Winston-Salem, NC 7.4 ABV%	6.50
New Belgium Seasonal, Winston-Salem, NC	MP
Bombshell Beer Co. Seasonal, Holly Springs, NC	MP
Wise Man Seasonal, Winston-Salem, NC	8.00
Wise Man Seasonal IPA, Winston-Salem, 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	13.00
<b>JA Chocotini</b> Absolut Vanilla, Godiva Dark Chocolate, Kahlua, Cream	13.00
<b>Millionaire's Coffee</b> Baileys, Kahlua, Frangelico, Simple Syrup, Coffee	13.00

### *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