

Jeffrey Adams

restaurant on fourth

ADAM ANDREWS
Proprietor

HELEN MARKOVIC
Director of Operations

JEFF BASSETT
Proprietor

MATT SASEEN
Manager

WILL HOFFMAN
Chef

SMALL PLATES

- Bread Basket** 6
assorted breads, whipped sweet butter
- Smoked Bacon Crab Dip** 16
crab, cream cheese, bacon, chives, baguettes
- Wild Mushroom and Artichoke Dip** 12
wild mushrooms, artichoke hearts, garlic, cream cheese, chives, baguettes
- Pot Roast Nachos** 15
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
- Grilled Asparagus** 12
caramelized onion, wild mushroom, cured egg yolk, prosciutto dust

SOUP & SALADS

- The Wedge Salad** 10
bleu cheese, bacon, tomato, egg, onion straws, bleu cheese dressing
- Salmon Salad* gf** 18
mixed greens, goat cheese, strawberries, blueberries, mandarin orange, pickled onion, candied cashews
- JA Caesar Salad** 8
romaine hearts, croutons, fried artichokes, pecorino romano
- Asian Chop Salad** 10
mixed greens, edamame, carrots, red bell pepper, cucumber, mandarin orange, green onion, wontons
- 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

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

- Stuffed Portobello** 18
portobello cap topped with onions, peppers, spinach and boursin cream sauce and wild rice and asparagus
- Southern Fried Chicken** 23
panko-encrusted chicken breast, wild mushroom & bacon gravy, mashed potatoes and brussels sprouts
- Ahi Tuna*** 25
seared tuna, asian slaw, wild rice, asparagus, chili ginger glaze, wasabi, soy reduction
- Maple Bourbon Glazed Salmon* gf** 28
7 oz. grilled salmon, mashed potatoes, asparagus
- Land and Sea* gf** 39
4oz beef tenderloin, butter-poached lobster, béarnaise sauce*, sea scallops, mashed potatoes, asparagus
● upgrade to 8oz beef tenderloin :: 49
- Beef Tenderloin Risotto*** 29
beef tenderloin tips, cabernet demi-glace, risotto, gruyère, wild mushrooms, baby spinach
- Grilled Duck Breast gf** 28
wild rice, asparagus, sherry green onion glaze
- Seafood Piccata** 32
linguine, tomato, capers, artichoke, spinach, onion, scallops, shrimp, lobster

STEAKS FROM OUR WOOD-FIRED GRILL^{gf}

comes with your choice of two sides

- Black Angus Filet Mignon 4oz*** 25 **NY Strip 12oz*** 36
- Black Angus Filet Mignon 8oz*** 36 **Black Angus Hanger Steak 8oz*** 24
- Black Angus Ribeye 14oz*** 32 **Bone-in Pork Chop 12oz*** 24
- Cowboy Ribeye 22oz*** 49

ADD-ONS

Sea Scallops*:: 16 Butter-Poached Lobster:: 16 Oscar Style :: 12
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 • Cheerwine Barbecue :: 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 \$4, unless otherwise noted

Fries

MASHED POTATOES 

SMOKED GOUDA MAC

GRILLED ASPARAGUS 

SAUTÉED BRUSSELS SPROUTS

WILD RICE

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SOUP OR SALAD
(add :: 4)

SPARKLING WINE

Da Luca Prosecco, Veneto, Italy (split)	9
Moët & Chandon 'Impèrial' Brut, Epernay, France	98

WHITE WINE CHARDONNAY

St. Marc Reserve, Languedoc, France	9	30
Black Stallion, Napa Valley, California	11	36
Duckhorn 'Migration,' Russian River Valley, California	57	

PINOT GRIGIO

Bollini, Trentino, Italy	9	30
Santa Margherita, Valdadige, Italy	51	

SAUVIGNON BLANC

Château Gabaron, Bordeaux, France	8	28
Haymaker, Marlborough, New Zealand	9	30

SEASONAL WHITES AND ROSÉ

Maz Caz Rosé, France	9	30
Rocca delle Macie "Moonlite" Blend, Toscana, Italy	9	30
Hopler Grüner Veltliner, Burgenland, Austria	12	39
Buffelsfontein Chenin Blanc, Western Cape, South Africa	9	30
J. Lohr 'Bay Mist' Riesling, Monterey, California	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	

PINOT NOIR

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

ADVENTUROUS REDS

Castellano Merlot, Veneto, Italy	8	28
Familia Barberis Malbec, Mendoza, Argentina	10	33
InnoAlla Vita Nizza Barbera, Piemonte, Italy	9	30
Ou Treffer Cinsault, South Africa	12	39

RED BLENDS

M. Chapoutier "Belleruche" Rouge Cotes du Rhone, Rhône Valley, France	10	33
Unshackled by The Prisoner Red Blend, California	15	48
The Prisoner Red Blend, Napa Valley, California	75	

BOTTLED BREWS

Michelob Ultra 4.2 ABV%	4.00
Bud Light 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 ^{GF} 6.0 ABV%	6.50

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 ^{GF} , 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

The Iced Irishman Jameson, Bailey's, Mint, Simple, Coffee, Over Ice	13.00
JA Chocotini Absolut Vanilla, Godiva Dark Chocolate, Kahlua, Cream	13.00
Millionaire's Coffee Bailey's, Kahlua, Frangelico, Simple Syrup, Coffee	13.00

Crafted in the Kitchen

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



ALL ALCOHOL SALES ARE FINAL