

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
assorted breads, whipped boursin butter
7

Smoked Bacon Crab Dip
crab, cream cheese, bacon, chives, baguettes
16

Crab Cakes
fire roasted corn, cajun remoulade
15

Meatballs
romesco sauce, fresh mozzarella basil
14

STEAKHOUSE BURGER

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

SIDES

all sides are \$4, unless otherwise noted

Mashed Potatoes ^{GF}
Smoked Gouda Mac
Seasonal Vegetables

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Baked Potato
(Loaded, add :: 1)
Soup or Salad
(add :: 4)

SOUP & SALADS

JA Caesar Salad
romaine hearts, croutons, fried artichokes,
pecorino romano
8

Tomato Mozzarella Salad
grape tomatoes, fresh mozzarella basil pesto,
balsamic reduction
12

House Salad
tomato, cucumber, carrot, cheddar & jack cheese,
red onion, bacon, croutons
5

House Caesar Salad
romaine hearts, croutons, fried artichoke,
pecorino romano
5

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

MAINS FROM OUR WOOD-FIRED GRILL

Southern Fried Chicken
23
panko-encrusted chicken breast,
wild mushroom & bacon gravy,
mashed potatoes and seasonal vegetable

Maple Bourbon Glazed Salmon* ^{GF}
28
7 oz. grilled salmon, mashed potatoes,
seasonal vegetable

Land and Sea* ^{GF}
39
4oz beef tenderloin, butter-poached lobster,
béarnaise sauce*, sea scallops, mashed potatoes,
seasonal vegetable
● upgrade to 8oz beef tenderloin :: 49

Beef Tenderloin Risotto*
29
beef tenderloin tips, cabernet demi-glace, risotto,
gruyère, wild mushrooms, baby spinach

Summer Pasta
29
angel hair pasta, basil pesto, fire roasted tomato,
caramelized onions, baby spinach,
wild mushrooms

Grouper
34
7oz pan-seared grouper, cheese risotto,
fire roasted tomatoes, artichokes, capers,
lemon and asparagus

STEAKS

all steaks served with choice of two sides

Black Angus Filet Mignon 4oz* 25
Black Angus Filet Mignon 8oz* 36
NY Strip 12oz* 36
Bone-in Pork Chop 12oz* 24
Black Angus Ribeye 14oz* 34

ADD-ONS

Sea Scallops* 16
Butter-Poached Lobster 16
Grilled Diablo Shrimp 8
Grilled Shrimp 7

TOPPINGS

Wild Mushroom and Caramelized Onions 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 ^{GF} are Vegetarian. Items marked with ^{GF} 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 '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