

# Jeffrey Adams

restaurant on fourth

ADAM ANDREWS  
Proprietor

NICK SHEA  
Director of Operations

JEFF BASSETT  
Proprietor

MATT SASEEN  
Manager

JOHN DANZIGER  
Executive Chef

MATTHEW GIROUX  
Sous Chef

## SMALL PLATES

### Bread Basket

assorted breads, whipped boursin butter

7

### Smoked Bacon Crab Dip

crab, cream cheese, bacon, chives, baguettes

16

### Pot Roast Nachos

tortilla chips, cheddar & jack cheese, pico de gallo, pot roast, sour cream, green onion

12

### Ahi Tuna\*

wasabi, soy reduction, seaweed, pickled ginger, asian slaw

16

### Baked Brie

berries, port reduction, baguettes

15

### Dip Trio

smoked gouda pimento cheese, roasted red pepper hummus, olive tapenade, baked pita

15

### Wild Mushroom & Artichoke Dip

wild mushrooms, artichoke hearts, spinach, baked pita

14

## SIDES

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

Mashed Potatoes <sup>gf</sup> • Smoked Gouda Mac  
Seasonal Vegetables • Wild Rice  
Sautéed Brussels Sprouts

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Baked Potato (Loaded, add :: 2)

Soup or Salad (add :: 4)

## SOUP & SALADS

### JA Caesar Salad

romaine hearts, croutons, fried artichokes, pecorino romano

Small 6 • Large 9

### JA Wedge Salad

bleu cheese dressing, tomato, pork belly croutons, fried onion straws, hard-boiled eggs

9

### Arugula Salad

strawberries, blueberries, mandarin oranges, goat cheese, pickled red onion, toasted almonds

13

### House Salad

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

6

## 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\*

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

18

## MAINS FROM OUR WOOD-FIRED GRILL

### Land and Sea\* <sup>gf</sup>

4 oz beef tenderloin, butter- poached lobster, sea scallops, béarnaise sauce, mashed potatoes, seasonal vegetable

● upgrade to 8oz beef tenderloin :: 49

41

### Maple Bourbon Glazed Salmon\* <sup>gf</sup>

7oz grilled salmon, mashed potatoes, brussels sprouts

31

### Grouper

7oz pan-seared grouper, mashed potatoes, fire-roasted tomatoes, artichokes, capers, lemon, baby spinach

34

### Southern Fried Chicken

panko-encrusted chicken breast, wild mushroom & bacon gravy, mashed potatoes, brussels sprouts

24

### Beef Tenderloin Risotto\*

beef tenderloin tips, cabernet demi-glace, gratin, wild mushrooms, baby spinach

29

### Ratatouille Risotto

wood fired grilled vegetables, tomato, baby spinach, gratin

23

### Seafood Risotto

scallops, shrimp, lobster, smoked gouda cheese, baby spinach, sun-dried tomato pesto

34

### Summer Pasta

roasted red peppers, caramelized onion, wild mushrooms, spinach, basil pesto, linguini pasta, pecorino romano

21

add-ons: shrimp: 7 • chicken: 6 • salmon: 8

## STEAKS

all steaks served with choice of two sides

Black Angus Filet Mignon 4oz\* 27

Black Angus Filet Mignon 8oz\* 39

NY Strip 12oz\* 37

Bone-in Pork Chop 12oz\* 26

Black Angus Ribeye 14oz\* 35

## ADD-ONS

Sea Scallops (2)\* 16

Butter-Poached Lobster (2oz) 16

Fried Diablo Shrimp (5) 10

Grilled Shrimp (5) 7

## TOPPINGS

Wild Mushroom & 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 <sup>v</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
Domaine Chandon, California	55
Veuve Clicquot ‘Yellow Label’ Brut, Epernay, France [RSV]	98

## WHITE WINE CHARDONNAY

Tormaresca, Puglia, Italy	9	32
TheoLeo, Arroyo Seco, California	39	
Trefethen ‘Eschol,’ Oak Knoll District of Napa Valley, California	13	48

Stonestreet, Alexander Valley, California [RSV]	75	
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## PINOT GRIGIO/GRIS

Dipinti Pinot Grigio, Trentino, Italy	10	36
Left Coast Pinot Gris, Willamette Valley, Oregon	45	
Santa Margherita Pinot Grigio, Valdadige, Italy	55	

## SEASONAL WHITES AND ROSÉ

The Crossings Sauvignon Blanc, Marlborough, New Zealand	9	32
Stellenbosch Sauvignon Blanc, South Africa	36	
Maison Saleya Rosé, Provence, France	12	44
J. Lohr ‘Bay Mist’ Riesling, Monterey, California	32	
Villa Pozzi Moscato, Sicily, Italy	9	32
Rodney Strong ‘Upshot’ Blend, California	35	

## RED WINE CABERNET SAUVIGNON

Bleu de Mer, Bordeaux, France	9	32
Josh Cellars, California	12	44
The Federalist ‘Bourbon-Barrel Aged,’ Lodi, California	50	
Jordan, Alexander Valley, California [RSV]	94	
Caymus, Napa Valley, California [RSV]	118	
Silver Oak, Napa Valley, California [RSV]	180	

## PINOT NOIR

Hob Nob, France	10	36
Meiomi, Sonoma, Monterey & Santa Barbara, California	13	48
Belle Glos ‘Dairyman,’ Russian River Valley, California [RSV]	80	

## ADVENTUROUS REDS

J. Lohr ‘Los Osos’ Merlot, Paso Robles, California	10	36
Seven Falls Merlot, Columbia Valley, Washington	43	
Ruta 22 Malbec, Mendoza, Argentina	10	36
Red Schooner Malbec, Mendoza, Argentina [RSV]	80	
Childress Cabernet Franc, North Carolina	39	
Unshackled by The Prisoner Red Blend, California	46	
Penfold’s ‘Max’s’ Shiraz, Australia	39	
Saldo Zinfandel, California	54	
The Prisoner Red Blend, Napa Valley, California [RSV]	70	

## BOTTLED BREWS

Michelob Ultra 4.2 ABV%	4.50
Miller Lite 4.2 ABV%	4.50
Heineken 0.0 (NON-ALCOHOLIC)	5.50
Stella Artois 5.0 ABV%	6.00

ASK YOUR SERVER  
ABOUT OUR SEASONAL SELECTIONS

## DRAFT BREWS

Red Oak Amber Lager, Whitsett, NC 5.0 ABV%	6.50
Devil’s Backbone Vienna Lager, Roseland, Virginia 5.2 ABV%	6.50
Great Lakes ‘Edmund Fitzgerald’ Porter, Cleveland, OH 6.0 ABV%	7.00
New Serum ‘Hurley Park’ Blood Orange Wheat, Salisbury, NC 6.0 ABV%	7.50
NoDa Brewing ‘Hop, Drop and Roll’, Charlotte, NC 7.2 ABV%	8.00
Wicked Weed ‘Perni-Haze’ IPA, Asheville, NC 6.9 ABV%	8.00

## DESSERTS

### *From the Bar*

Millionaire’s Coffee Bailey’s, Kahlua, Frangelico, Simple Syrup, Coffee	13.00
Very Fine Chocotini Damn Fine Chocolate Liqueur, Vanilla Vodka, Frangelico, Cream, Served Up	13.00
Cherry Garcia Disarrono, Raspberry Schnapps, Frangelico, Cream, Dark Cherry Syrup	11.00
Cinnamon Roll Rumchata, Kahlua, Shaken and Served on the Rocks	10.00

### *Crafted in the Kitchen*

Warm Fudge Brownie with salted caramel ice cream	7.00
Apple & Fig 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  
A 20% GRATUITY WILL BE ADDED  
FOR PARTIES OF 6 OR MORE