

Jeffrey Adams

restaurant on fourth

Soup & Salad

Soup

Soup du jour

Caesar Salad

Romaine hearts topped with pecorino Romano, fried artichoke and in house made butter-herb croutons

House Salad

Mixed greens topped with Tomatoes, cucumbers, carrots, red onions, bacon, jack and cheddar cheeses and house made butter-herb croutons

Dressings

Ranch, blue cheese, honey mustard

Vinaigrettes

Herb, blueberry pomegranate, sesame ginger, balsamic

Entrées

Tortellini

Cheese-filled pasta with Italian sausage, caramelized onions, sauteed spinach topped with a house made tomato broth

Seafood Risotto

Seared Sea Scallops over smoked gouda risotto mixed with shrimp, lobster claw and knuckle meat, spinach and sundried tomatoes

Southern Fried Chicken

Panko-encrusted chicken topped with a wild mushroom gravy served with mashed potatoes and Brussels sprouts

Land and Sea

8oz Beef tenderloin served with butter poached lobster claw and knuckle meat, 2 seared sea scallops topped with Béarnaise over mashed potatoes and asparagus

Southern Pork Tenderloin

6oz Tenderloin topped with a Cheerwine BBQ sauce served with mashed sweet potatoes and brussel sprouts

Ribeye

14oz Black Angus Ribeye served with mashed potatoes and asparagus

Desserts

New York style Cheesecake or Apple Berry Crisp