

## 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

### Scallops & Bacon

two seared sea scallops, pork belly, soy-balsamic reduction, pear and cabbage slaw, apricot reduction

19

### 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

Mashed Sweet Potatoes • Wild Rice

Seasonal Vegetables • Crispy Brussels

Sautéed Brussels Sprouts • French Fries

Sweet Potato Fries

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

### Autumn Harvest

baby kale, mixed greens, gorgonzola, poached pears, dried fruits, spiced pecans

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

Pomegranate 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 sub beef patty for vegetarian patty

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 vegetables

● upgrade to 8oz beef tenderloin :: 53

44

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

7oz grilled salmon, mashed potatoes, brussels sprouts

33

### Grouper

sunflower seed crust, ginger pear glaze, mashed sweet potatoes, fried brussels, balsamic reduction

37

### Southern Fried Chicken

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

26

### Beef Tenderloin Risotto\*

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

29

### Grilled Duck Breast\*

cranberry orange glaze, mashed sweet potatoes, fried brussels

29

### Seafood Risotto

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

35

### Moroccan Stew

sweet potato, chick peas, tomato, spiced cous cous, sunflower seeds, dried cranberries

add-ons: chicken: 6 • shrimp: 7 • salmon: 8 • tuna: 9

24

### Ale & Butternut Gnocchi

andouille sausage, roasted red pepper, caramelized onion, spinach

21

## STEAKS

all steaks served with choice of two sides

Black Angus Filet Mignon 4oz\* 28

Black Angus Filet Mignon 8oz\* 39

NY Strip 12oz\* 38

Bone-in Pork Chop 12oz\* 26

whiskey apple glaze

Black Angus Ribeye 14oz\* 39

Cowboy Ribeye 24oz\* 48

## 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>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.

## WHITE WINE CHARDONNAY

Jean Bouchard Pays d'Oc, Languedoc-Roussillon, France	10	36
Mantanzas Creek, Sonoma County, California		45
Ramsay, California	13	48
Cakebread, [RSV] Napa Valley, California		78

## PINOT GRIGIO/GRIS

Dipinti Pinot Grigio, Trentino, Italy	10	36
Left Coast Pinot Gris, Willamette Valley, Oregon	13	48
Santa Margherita Pinot Grigio, Valdadige, Italy		55
Trimbach Reserve Pinot Gris, Alcase, France		58

## SEASONAL WHITES AND ROSÉ

Stellenbosch Sauvignon Blanc, Western Cape, South Africa		36
Rapaura Springs Sauvignon Blanc, Marlborough, New Zealand	11	40
Chateau la Tour de Beraud Rose, Rhône Valley, France	12	44
Fess Parker Riesling, Santa Barbara, California	11	40
Villa Pozzi Moscato, Sicily, Italy	10	36
Trimbach Gewurtztraminer, Alsace, France		56
Maz Caz Blanc, Rhône Valley, France		38

## SPARKLING WINE

Avissi Prosecco, Veneto, Italy	10	36
Domaine Chandon Brut, California	15	55
Veuve Clicquot "Yellow Label," [RSV] Reims, France		98

## RED WINE CABERNET SAUVIGNON

J Lohr "Seven Oaks," Paso Robles, California	10	36
TheoLeo, Paso Robles, California		45
Bonanza, California	13	48
The Federalist "Bourbon Barrel Aged," Lodi, California	15	55
Sequoia Grove, [RSV] Napa Valley, California		82
Jordan, [RSV] Alexander Valley, California		94
Caymus, [RSV] Napa Valley, California		118
Silver Oak, [RSV] Napa Valley, California		180

## PINOT NOIR

Jean Bouchard Pays d'Oc, Languedoc-Roussillon, France	10	36
Meiomi, California	13	48
Belle Glos "Dairyman Vineyard," [RSV] Russian River Valley, California		80

## ADVENTUROUS REDS

J. Lohr "Los Osos" Merlot, Paso Robles, California	10	36
Chateau Ste. Michelle "Indian Wells" Merlot, Horse Heaven Hills, Washington		43
Manos Negras Malbec, Mendoza, Argentina	11	40
Red Schooner Malbec, [RSV] Mendoza, Argentina		80
Childress Cabernet Franc, North Carolina		39
Unshackled by The Prisoner Red Blend, California	12	44
Stellenbosch Shiraz, Western Cape, South Africa	11	40
Saldo by The Prisoner Zinfandel, California		54
The Prisoner Red Blend, [RSV] Napa Valley, California		70

## BOTTLED BREWS

Michelob Ultra Light Lager St. Louis, MO 4.2% ABV, IBU-10	4.50
Sierra Nevada Trail Pass Golden Mills River, NC Non-Alcoholic, IBU-15	5.50
Stella Artois Pale Lager Leuven, Belgium 5.0% ABV, IBU-24	6.00
Modelo Negra Amber Lager Tacuba, Mexico 5.4% ABV, IBU-19	6.00
Original Sin Black Widow Blackberry Cider New York, NY 6.0% ABV	6.00
Victory Golden Monkey Tripel Ale Downingtown, PA 9.5% ABV, IBU-25	6.50
Duvel Golden Belgian Ale Belgium 8.5% ABV, IBU-32	10.50
N.H. Dragons Milk Bourbon Barrel Stout Holland MI 11.0% ABV, IBU-30	11.00

Ask Your Server About our Seasonal Selections

## CRAFT DRAFTS

Red Oak Amber Lager Whitsett, NC 5.0% ABV, IBU-18	7.50
Carolina Brewery Sky Blue Kolsch Pittsboro, NC 4.8% ABV, IBU-20	8.00
Goose Island Hazy Beer Hug Hazy IPA Chicago, IL 6.8% ABV, IBU-20	8.00
Duck Rabbit Milk Stout Farmville, NC 5.7% ABV, IBU-25	8.00
Blowing Rock Cloud Rise Hazy IPA Blowing Rock, NC 7.2% ABV, IBU-25	8.00
Allagash White Belgian Wheat Portland, ME 5.2% ABV, IBU-13	8.50

### Mixed Behind the Bar

Millionaire's Coffee Bailey's, Kahlua, Frangelico, simple syrup, coffee, whipped cream & edible gold flakes	13
Triple Chocolate Martini Damn Fine Chocolate Liqueur, Vanilla Vodka, Frangelico, cream, served up	13
White Chocolate Macchiato Martini Mozart White Chocolate, Vanilla Vodka, housemade cold brew, housemade vanilla syrup, caramel syrup	13



### Crafted in the Kitchen

Warm Fudge Brownie topped with nuts, salted caramel ice cream	7.00
Apple & Fig Crisp served with vanilla bean ice cream	7.00
Chocolate Crème Brûlée chocolate custard, caramelized sugar top	7.00
NY Cheesecake topped with chocolate ganache	8.00

ALL ALCOHOL SALES ARE FINAL

A 20% GRATUITY WILL BE ADDED FOR  
PARTIES OF 6 OR MORE