Jeffrey Adams
restaurant on fourth

Small Plates

SOUP DU JOUR cup *5* / bowl *8*

BREAD BASKET assorted breads, whipped boursin butter *8*

SMOKED BACON CRAB DIP crab, cream cheese, bacon, chives, baguettes, celery sticks *17*

POT ROAST NACHOS corn tortilla chips, pot roast, cheddar & jack cheese, sour cream, chives, pico de gallo *15*

AHI TUNA* wasabi, soy reduction, seaweed, pickled ginger, asian slaw *17*

ROASTED BUTTERNUT SQUASH DIP feta, sage, dried cranberries, toasted pita points *15*

Entrées

GRILLED SALMON* 7oz fig & bourbon glaze *29*

FRIED CHICKEN wild mushroom & bacon gravy *23*

SNAPPER ORLEANS linguine, cajun cream, baby spinach, wild mushrooms, holy trinity, lump crab *34*

BEEF TENDERLOIN RISOTTO* wild mushrooms, baby spinach, gruyere, bordelaise *31*

GRILLED DUCK BREAST* cranberry orange glaze *29*

SEAFOOD RISOTTO scallops, shrimp, lobster, baby spinach smoked gouda cheese, sun-dried tomato pesto *37*

TOMATO VODKA GNOCCHI creamy vodka sauce, roasted tomatoes, caramelized onions, baby spinach, pecorino romano *25*
add grilled chicken 7

BLACK BEAN BURGER* mustard, truffle sauce, lettuce, tomato, sautéed mushrooms, garlic, red onion, vegan bun *16*

THE DOWNTOWN BURGER* smoked gouda pimento cheese, applewood-smoked bacon, onion straws, lettuce, tomato, brioche bun *19*

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 *Small 6 / Large 9*

AUTUMN HARVEST SALAD seasonal greens, poached pear, gorganzola, dried fruits, spiced pecans *Small 8 / Large 11*

HOUSE SALAD tomato, cucumber, carrot, red onion, cheddar & jack cheese, bacon, croutons *Small 6 / Large 9*

Add-ons: *chicken 7 / shrimp 9 / salmon 9 / tuna 9*

Dressings: Ranch / Bleu Cheese / Sesame Ginger / Honey Mustard
Balsamic Vinaigrette / Herb Vinaigrette / Pomegranate Vinaigrette

Steaks and Chops

All steaks basted with rosemary garlic butter

PETITE BEEF TENDERLOIN FILET 4oz* *27*

SIRLOIN 8oz* *27*

BEEF TENDERLOIN FILET 8oz* *37*

NY STRIP 12oz* *36*

PORK CHOP 12oz* *27*

RIBEYE 14oz* *37*

COWBOY RIBEYE 22oz* *45*

LITTLE MOUNTAIN FARM PRIME RIBEYE 16oz* *46*

LITTLE MOUNTAIN FARM PRIME NY STRIP 14oz* *45*

Add-ons

Grilled Shrimp *9*

Sea Scallops *18*

6 oz. Lobster Tail *19*

JA Steak Butter *3*

Wild Mushrooms & Caramelized Onions *3*

Chimichurri *3*

Bordelaise *3*

A La Carte

Sweet Potato Fries *3*

Smoked Gouda Mac *4*

Whipped Cream Potatoes *3*

Crispy Brussels Sprouts *4*

House or Caesar Salad *6*

French Fries *3*

Broccolini *4*

Baked Potato *3*
(Loaded, add 2)

Roasted Butternut Squash *4*

Adam Andrews
Proprietor

Jeff Bassett
Proprietor

Matt Saseen
Manager

John Danziger
Executive Chef

Matthew Giroux
Sous Chef

° Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. ° These items may be raw or undercooked.

Wine

WHITES AND ROSÉ

Andriano Pinot Grigio Trentino-Alto Adige, Italy *11 / 44*

Santa Margherita Pinot Grigio Valdadige, Italy *15 / 60*

Trimbach Pinot Blanc Alsace, France *12 / 48*

te Pa Sauvignon Blanc Marlborough, New Zealand *12 / 48*

Louis Jadot Steel Chardonnay Burgundy, France *11 / 44*

Kendall Jackson Grand Reserve Chardonnay
Santa Barbara, California *15 / 60*

Jordan Chardonnay
Russian River Valley, California *18 / 72*

Chateau la Tour de Beraud Rosé
Rhone Valley, France *11 / 44*

SPARKLING

Casa Farive Valdobbiadene Prosecco DOCG
Veneto, Italy *11 / 44*

Nicolas Feuillatte Champagne Brut
Champagne, France *18 / 72*

Michele Chiarlo Nivole Moscato d'Asti DOCG
Piedmont, Italy *13 / 52*

REDS

Bottega Vinaia Pinot Noir
Trentino-Alto Adige, Italy *11 / 44*

Left Coast "Cali's Cuvee" Pinot Noir
Willamette Valley, Oregon *14 / 56*

Belle Glos "Dairyman Vineyard" Pinot Noir *(Reserve)*
Russian River Valley, California *80*

Manos Negras Stone Soil Malbec
Uco Valley, Mendoza, Argentina *12 / 48*

Rocca delle Macie Chianti Classico
Tuscany, Italy *11 / 44*

The Federalist "Bourbon Barrel Aged" Cabernet Sauvignon Lodi, California *11 / 44*

Ethos Cabernet Sauvignon
Columbia Valley, Washington *15 / 60*

Bezel by Cakebread Cabernet Sauvignon
Paso Robles, California *18 / 72*

Jordan Cabernet Sauvignon *(Reserve)*
Alexander Valley, California *94*

Caymus Cabernet Sauvignon *(Reserve)*
Napa Valley, California *118*

Threadcount by Quilt Red Blend
Sonoma County, California *11 / 44*

Saldo by The Prisoner Zinfandel
California *15 / 60*

After Dinner Drinks

Millionaire's Coffee *13*
Bailey's, Kahlua, Frangelico, simple syrup, coffee, topped with whipped cream

Black Forest Manhattan *13*
Crown Royal Chocolate, Luxardo liqueur, house-made aromatic bitters, served up

Nutcracker's Brew *13*
Ketel One Vodka, Frangelico, Bailey's, vanilla syrup, house-made cold brew

Dow's Late Bottled Vintage Port *9*
Aroma: blackberry, blueberry, mint.
Palate: black forest fruit, plum, peppery tannins,

Leacock's 5yr Madeira *7*
Aroma: nutty with hints of citrus
Palate: notes of caramel, apple cider

Dow's 10yr Tawny Port *12*
Aroma: red cherry, almond, toffee, vanilla
Palate: peppery spice, nutty, touch of marmalade

Dow's 30yr Tawny Port *(Reserve)* *22*
Aroma: floral notes, touch of cinnamon
Palate: silky & luxurious, flavors of quince & citrus

Desserts

Warm Fudge Brownie
Topped with nuts, salted caramel ice cream *7*

Pear, Apricot & Ginger Crumble
Served with vanilla bean ice cream *7*

Chocolate Creme Brulee
Chocolate custard, caramelized sugar top *7*

NY Cheesecake
Topped with chocolate ganache *7*

Beer

Red Oak Amber Lager
Whitsett, NC 5% ABV *7.50*

Carolina Brewery Sky Blue Kolsch
Pittsboro, NC 4.8% ABV *8*

Goose Island Hazy Beer Hug Hazy IPA
Chicago, IL 6.8% ABV *8*

Founder's Brewing Porter
Grand Rapids, MI 6.5% ABV *8*

Zero Gravity Conehead IPA
Burlington, VT 5.7% ABV *8*

Downeast Guava Passionfruit Cider
East Boston, MA 5% ABV *8*

Non Alcoholic

Figgy Berry Mule *8*
House-made fig syrup, strawberry puree, fresh lime juice, ginger beer

Citrus Peach Fizz *8*
Fresh orange juice, fresh lime juice, peach puree, sparkling grapefruit

Sierra Nevada Trail Pass IPA *6*

Sierra Nevada Trail Pass Golden Ale *6*

Vellamo Bottled Still *6*

Vellamo Bottled Sparkling *6*

ALL ALCOHOL SALES ARE FINAL / A 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE