

Jeffrey Adams

restaurant on fourth

ADAM ANDREWS

Chef and Proprietor

JEFF BASSETT

Proprietor

NICK SHEA

Manager

CALLIE TAYLOR

Manager

Congratulations Class of 2018

SMALL PLATES

Pot Roast Nachos 13
shredded pot roast, cheddar and jack cheese, sour cream, chives, pico de gallo, tortilla chips

Smoked Bacon Crab Dip 12
crab, cream cheese, bacon, chives, baguettes

Wild Mushroom & Artichoke Dip 11
wild mushrooms, artichoke hearts, garlic, cream cheese, chives, baguettes

Ahi Tuna 16
seared tuna, seaweed salad, pickled ginger, wasabi soy reduction

SANDWICHES

comes with your choice of pasta salad, fries, sweet fries or fruit

Downtown Burger* 13
smoked gouda pimento cheese, applewood-smoked bacon, onion straws, kaiser roll

Crab Cake Sandwich 11
crab, remoulade, lettuce, tomato, kaiser roll

Farm House Burger* 14
goat cheese, prosciutto, caramelized onions, fried egg, kaiser roll

SALADS

Asian Chop Chop Salad 9
mixed greens, carrot, red pepper, edamame, cucumber, cashews, mandarin orange
add chicken ::5 shrimp ::6 salmon* ::7 tuna* ::8

Salmon Salad* 15
mixed greens, goat cheese, strawberries, blueberries, candied cashews, mandarin orange, red onion

JA Caesar Salad 8
romaine hearts, croutons, fried artichoke, pecorino romano
add chicken ::5 shrimp ::6 salmon* ::7 tuna* ::8

Arugula & Fried Goat Cheese Salad 13
arugula, fried goat cheese, pickled red onion, candied cashews, mandarin orange, dried cranberries
add chicken ::5 shrimp ::6 salmon* ::7 tuna* ::8

Soup of the Day Cup - 4 Bowl - 6

House Salad 4
tomato, cucumber, jack and cheddar cheeses, red onion, bacon, croutons

House Caesar Salad 4
romaine hearts, croutons, fried artichoke, pecorino romano

DRESSINGS:

Ranch • Bleu Cheese • Sesame Ginger • Honey Mustard
Balsamic Vinaigrette • Citrus Vinaigrette • Herb Vinaigrette
Pomegranate Blueberry or Sun-dried Tomato Vinaigrette

HOUSE CREATIONS

Seafood Risotto 24
scallops, lobster, shrimp, smoked gouda cheese, sun-dried tomato, baby spinach

Southern Pork Tenderloin* 21
marinated pork tenderloin, mashed sweet potatoes, brussels sprouts, cheerwine bbq sauce

Ahi Tuna* 24
seared tuna, asian slaw, mashed sweet potatoes, summer vegetables, chili ginger glaze

Land and Sea* 31
4oz beef tenderloin, butter-poached lobster, béarnaise sauce
sea scallops, mashed potatoes, summer vegetables
• upgrade to 8oz beef tenderloin :: 40

7oz. Maple Bourbon Glazed Salmon* 25
7 oz. grilled salmon, mashed potatoes, summer vegetables

Summer Pasta 18
angel hair pasta, squash, zucchini, wild mushrooms, roasted red pepper, caramelized onions, baby spinach, basil pesto sauce, pecorino romano cheese
add chicken ::5 shrimp ::6

Southern Fried Chicken 19
panko-crusted fried chicken, wild mushroom and bacon gravy, mashed potatoes, brussels sprouts

CENTER CUT STEAKS FROM OUR WOOD-FIRED GRILL

Filet*	NY Strip*	USDA Prime Ribeye*	Ribeye*
4oz - 20 • 8oz - 30	12oz - 31	14oz - 40	14oz - 31

TOPPINGS:

Butter-Poached Lobster :: 9 • Crab Cake :: 7 • Sea Scallops* :: 9 • Shrimp :: 7
Grilled Diablo Shrimp :: 8 • Wild Mushroom & Caramelized Onions :: 3 • Boursin Cream Sauce :: 3

SIDES (CHOICE OF TWO):

Mashed Potatoes • Smoked Gouda Mac • Mashed Sweet Potatoes • Summer Vegetables
Sautéed Brussels Sprouts • Baked Potato • Loaded Baked Potato add :: 2
(Soup or Salad - 2.00 extra)

* ITEMS COOKED TO ORDER.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SPARKLING

Tiamo Prosecco, Italy (1/4 bottle)	9
Domaine Chandon, California (1/4 bottle)	11
Enza Prosecco, Veneto, Italy	27
Moët & Chandon "Imperial" Brut, Epernay, France	98
Veuve Clicquot Yellow Label, Reims, France	109

WHITE

CHARDONNAY

Les Roucas, Languedoc, France	7	24
Lytic by Etude, Santa Barbara, California	9	30
Churn, California	10	33
Joseph Carr, Sonoma, California	12	39
Mer Soleil, Santa Lucia Highlands, California	40	
Duckhorn "Migration," Russian River Valley, California	57	
Frog's Leap, Napa Valley, California	69	

PINOT GRIGIO

La Torretta, Veneto, Italy	7	24
Rapido, Italy	8	26
Vinaceous "Sirenya," Australia	11	36
Santa Margherita, Valdadige, Italy	51	

SAUVIGNON BLANC

Wither Hills, Wairau Valley, New Zealand	8	27
Emmolo, Napa Valley, California	11	36

RIESLING

Shelton, Yadkin Valley, North Carolina	7	24
Dr. Loosen, Germany	8	27

OTHER TANTALIZING WHITES

Villa Pozzi Moscato, Sicily, Italy	6	21
Brumont Rosé, France	9	30
Licia Albarino, Spain	10	33

BOTTLED BREWS

IMPORTED AND CRAFT

Samuel Adams Boston Lager	4.00
Crispin Cider	4.00
Blue Moon	4.00
Corona Extra	4.00
Sierra Nevada Pale Ale	4.00

CLASSICS

Budweiser	3.00
Bud Light	3.00
Michelob Ultra	3.00
Miller Lite	3.00
Coors Light	3.00
Yuengling Lager	3.00

HALF PRICE WINES BY THE GLASS TUESDAYS!
ALL BOTTLES PURCHASED (TO GO) RECEIVE 10% OFF!

RED

CABERNET SAUVIGNON

Maggio Family Vineyards, California	8	27
Josh Cellars "Craftsman's Collection," California	10	33
Peter Lehmann "Portrait," Barossa, Australia	11	36
St. Francis, Sonoma, California	12	39
J. Lohr "Hilltop," Paso Robles, California	50	
Paul Hobbs Cross Barn, California	70	
Stags' Leap Winery, Napa Valley, California	78	
Jordan, Alexander Valley, California	95	
Caymus, Napa Valley, California	105	
Silver Oak, Alexander Valley, California	110	
Joseph Phelps, Napa Valley, California	120	

MERLOT

Drumheller, Columbia Valley, Washington	8	27
Brumont Rouge, France	9	30
Freemark Abbey, Napa Valley, California	50	
Duckhorn, Napa Valley, California	75	

PINOT NOIR

Sokol Blosser "Evolution," Oregon	9	30
Paraiso, Monterey, California	11	36
Meiomi, Sonoma, Monterey & Santa Barbara Counties	12	39
Anne Amie, Willamette Valley, Oregon	42	
Rex Hill, Willamette Valley, Oregon	50	
Kistler, Russian River Valley, California	88	
Duckhorn "Goldeneye," Anderson Valley, California	95	

ZINFANDEL

OZV, Lodi, California	9	30
Brazin "Old Vine," Lodi, California	10	33
Moss Roxx "Ancient Vine," Lodi, California	42	

MALBEC

Ruta 22, Mendoza, Argentina	8	27
Quara Estate, Mendoza, Argentina	9	30

SCRUMPTIOUS REDS

Fuerza Monastrell, Spain	8	27
Saint Cosme, Cote du Rhone, France	9	30
Shoofly Shiraz, South Australia	10	33
RayLen "Category 5," Yadkin Valley, North Carolina	11	36
Treana "Troublemaker," Paso Robles, California	12	39
Trefethen "Dragon's Tooth," Napa Valley, California	90	

DRAFT BREWS

CLASSICS

Stella Artois	4.50
Red Oak	4.50
Foothills Seasonal Brew	5.50
Bell's 'Two Hearted' Ale	4.50
Lagunitas Brewing Co.	4.50

ASK YOUR SERVER FOR OUR
SEVEN ROTATING SELECTIONS.

MARTINIS

10.00

The Jeffrey Adams

Maker's Mark, Grand Marnier, orange bitters, figs, brown sugar and fresh orange juice

Head Trip

Grey Goose, lavender simple syrup, St. Germain and lemon topped with Prosecco

Dirty Goat

Local Sutler's Gin, olive brine and goat cheese stuffed olives

Sutlers Smash

Local Sutler's Gin, St. Germain, fresh mint, limes and cucumbers; topped with Q Ginger Beer

Pumpkin Latte XO

Patron XO, Bailey's Irish Cream, pumpkin simple syrup and cream, sprinkled with nutmeg and cinnamon

Sparkling PAMA-Tini

Grey Goose Citron, PAMA liqueur and house made sour mix, topped with champagne

JA Crush

Grey Goose Citron, Peach Schnapps, white cranberry juice, fresh limes and oranges

Nuts N' Berries

Chambord, Frangelico, Amaretto and Vodka shaken with fresh berries and cream

SEASONAL

COCKTAILS

10.00

Blood Orange Bourbon Fizz

Knob Creek and Solerno Blood Orange Liqueur with muddled oranges topped with champagne

Lemon Berry Sour

Tito's Vodka and Limoncello shaken with fresh lemons and blackberries topped with house made sour mix

JA Mojito

Bacardi Rum, mint, fresh squeezed lime juice, simple syrup and soda garnished with real sugar cane.
(Make it Blackberry for \$2 additional)

Ginger Mule

Tito's, Domaine de Canton, fresh mint and lime wedges topped with Q Ginger Beer

Paloma Rita

Cazadores Tequila, fresh lemons, limes and oranges, grapefruit juice, splash of sprite, salted rim

SANGRIA

10.00 GLASS / 24.00 CARAFE

Winter White Sangria

Apple brandy, fresh apples, lemons, oranges, white cranberry juice, cinnamon, Bold Rock Carolina Apple Crisp Cider

Jeffrey Adams Red Sangria

Brandy, fresh juices, fresh fruit, Begonia Red Wine