



Jeffrey Adams on Fourth Menu

<https://menuweb.menu>

321 W 4th St NC 27101, Winston Salem, United States

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The restaurant from [Winston Salem](#) offers **302** different **dishes and drinks on the menu** for an average price of \$17.5. Jeffrey Adams offers a variety of options from succulent steaks to hearty salads, making it the perfect spot for a romantic dinner or a gathering with a large group. With a wood fired grill and expertly crafted cocktails, it's no wonder it's a popular choice in Winston Salem.

Jeffrey Adams on Fourth Menu



Desserts

DESSERT OF THE DAY

Non Alcoholic Drinks

WATER

Soups

SOUP OF THE DAY

Vegetarian

PARMESAN ASPARAGUS

Sandwiches

CRAB CAKE SANDWICH \$12.0

Meat Dishes

MEATBALLS \$14.0

Salad

GREEN SALAD

Sushi Nigiri

TUNA \$9.0

Sweets

MIXED BERRY CRISP \$7.0

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Side Orders

WILD RICE

Fish

SEA BASS

Beef Dishes

FILET MIGNON

Steaks

RIBEYE STEAK \$32.0

Cocktails

AVIATION

Main Course

BEEF FILLET

Hamburgers

DOWNTOWN BURGER \$12.0

Weine

JIM BEAM

Homemade Sauces

CHIMICHURRI \$3.0

South American Beef

NEW YORK STRIP

American Food

MAC AND CHEESE

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American

WILD TURKEY

Pizza - Small Á 22Cm

MALIBU

Wodka

KETEL ONE

Whisky

GLENFIDDICH

Craft Beer

WICKED WEED PERNICIOUS IPA, ASHEVILLE, NC 7.3 ABV \$6.0

Vip Drinks

BOMBAY SAPPHIRE

Vodkas

GREY GOOSE CITRON

Bread

SMORGASTARTA

Blends

MONKEY SHOULDER

From The Garden

TOMATO MOZZARELLA SALAD \$12.0

Soup & Salads

JA CAESAR SALAD \$8.0

Entree

GRILLED DUCK BREAST \$25.0

Red

UNSHACKLED BY THE PRISONER RED BLEND, CALIFORNIA \$15.0

Rye

ANGEL'S ENVY

Merlot

ST. FRANCIS, SONOMA, CALIFORNIA \$14.0

Pinot Grigio

BOLLINI, TRENTINO, ITALY \$9.0

Apps

WILD MUSHROOM DIP \$10.0

Dessert Wine

CHATEAU LARIBOTTE SAUTERNES \$14.0

Steaks & Chops

BONE-IN PORK CHOP*

From The Land

14OZ RIBEYE

Irish Whiskey

TULLAMORE DEW 12 YR

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Rye Whiskey

WOODFORD RYE

Blended Scotch

DEWAR'S

Bottles And Cans

STELLA ARTOIS 5.0 ABV \$6.0

On Tap

BUD LIGHT 4.2 ABV \$4.0

Signature Steaks & Chops

COWBOY RIBEYE*

Blancos

HUNTERS

Pinot Grigio / Pinot Gris

SANTA MARGHERITA, VALDADIGE, ITALY \$51.0

Casual Fare

8OZ FILET

Specialty Coffees

MILLIONAIRE'S COFFEE \$13.0

Fruits De Mer

BUTTER-POACHED LOBSTER \$16.0

Big Mouth Burgers & Sandwiches

HICKORY CHICKEN WRAP \$10.0

From The Land & Sea

NY STRIP

Red Blends

M. CHAPOUTIER BELLERUCHE
ROUGE COTES DU RHONE,
RHÔNE VALLEY, FRANCE \$10.0

Whisk (E) Y & Bourbon

JEFFERSON'S OCEAN

Simply Grilled

GROUPE \$34.0

Southern Cooking

MAPLE BOURBON GLAZED
SALMON* \$28.0

Tennessee Favorites

BLACK ANGUS RIBEYE*

SCOTCH WHISKY / IRISH WHISKEY

JAMESON

Season's Favorites

FRIED EGGPLANT NAPOLEON \$12.0

Complement Your Steak

SEA SCALLOPS* \$16.0

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American Reds

THE PRISONER RED BLEND, NAPA VALLEY, CALIFORNIA \$75.0

Entrées And Cooking Styles

LAND AND SEA* \$39.0

Port & Dessert Wines

DOW'S FINE TAWNY PORT \$14.0

Saki Specialty Maki

BEDLAM

Tequila & Mescal

DON JULIO 1942

Lunch Trio

SOUP OR SALAD

Steakhouse Burger

THE DOWNTOWN* \$16.0

Bourbon And Rye

BULLEIT BOURBON

More Great Stuff

SOUTHERN PORK TENDERLOIN

Breads Olives And Bruschette

BREAD BASKET \$7.0

Steak Sauces & Accompaniments

CABERNET DEMI-GLACE \$3.0

Scotch Flights

MACALLAN 18

White And Rose By The Glass

HOPLER GRUNER VELTLINER, BURGENLAND, AUSTRIA \$12.0

Enjoy A Nightcap!

DOW'S FINE WHITE PORT \$12.0

From The Hardwood Fire

BLACK ANGUS FILET MIGNON*

Teouila & Mezcal

VIDA (MEZCAL)

Mains From Our Wood-Fired Grill

BEEF TENDERLOIN RISOTTO* \$29.0

Premium Bourbons & Ryes

EAGLE RARE

Snacks & Salads

POT ROAST NACHOS \$12.0

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Plancha Steak House Broiler

BLACK ANGUS RIBEYE

Crafted In The Kitchen

WARM FUDGE BROWNIE \$7.0

12" Oven-Baked Pizza

BEEFEATER

Grilled & Braised Specials

8OZ SIRLOIN

Dinner - Chef's Specials

STUFFED PORTOBELLO \$18.0

Uncategorized

CAYMUS, NAPA VALLEY,
CALIFORNIA \$125.0

From The Grill

DOWNTOWN BURGER* \$12.0

RIBS

Baked Potatoes

BAKED POTATO

LOADED BAKED POTATO

Main

PORK TENDERLOIN \$24.0

HOT FUDGE BROWNIE \$6.0

Gin

HENDRICK'S

SUTLER'S

Hot Drinks

COFFEE

TEA

Small Plates

SMOKED BACON CRAB DIP \$16.0

WILD MUSHROOM AND
ARTICHOKE DIP \$10.0

Sides

SAUTÉED BRUSSELS SPROUTS

SWEET POTATO

Sauvignon Blanc

CHÂTEAU GABARON, BORDEAUX,
FRANCE \$8.0

HAYMAKER, MARLBOROUGH, NEW
ZEALAND \$9.0

Chardonnay

ST. MARC RESERVE, LANGUEDOC,
FRANCE \$9.0

DUCKHORN 'MIGRATION '
RUSSIAN RIVER VALLEY,
CALIFORNIA \$57.0

Sparkling Wine

DA LUCA PROSECCO, VENETO,
ITALY (SPLIT) \$9.0

MOËT CHANDON 'IMPÈRIAL '
BRUT, EPERNAY, FRANCE \$98.0

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Liquor

CROWN ROYAL
PATRÓN SILVER

From The Bar

THE ICED IRISHMAN \$13.0
JA CHOCOTINI \$13.0

Bourbon & Rye

BASIL HAYDEN
BUFFALO TRACE

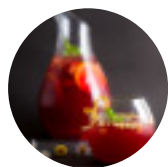
Tequila Selections

1800 REPOSADO
PATRON XO

Steaks Toppings

JA STEAK BUTTER \$3.0
WILD MUSHROOM CARAMELIZED ONIONS

Alcoholic Drinks



TANQUERAY
SANGRIA
JACK DANIEL'S

Entrées

THE WEDGE SALAD \$10.0
CRAB CAKE \$6.0
TOMATO CREAM SOUP

Mains

FUSILLI DI AUTUMN \$20.0

V-TRIO \$15.0

200Z BONE-IN RIBEYE

Main Courses

PESTO PASTA
SIRLOIN \$18.0
NACHOS

Drinks

DRINKS
GLASS OF WINE
BEER

Chicken



SOUTHERN FRIED CHICKEN \$23.0
FRIED CHICKEN
GRILLED CHICKEN

Sauces

AIOLI
DIPS
BÉARNAISE \$3.0

Spirits

BACARDI
CAPTAIN MORGAN
MARTINI

Rum

MYERS'S
PYRAT
SAILOR JERRY

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Tequila

- DON JULIO REPOSADO
- AGED PATRON
- SAUZA GOLD

Whiskey

- SEAGRAM'S 7
- RED BREAST
- CHIVAS REGAL

After Dinner Drinks

- JA CHOCOLATE SENSATION
- BAVARIAN COFFEE
- HOT PEAR TODDY

Steak Toppings

- | | |
|------------------------------------|-------|
| GRILLED DIABLO SHRIMP | \$8.0 |
| WILD MUSHROOM AND CAMELIZED ONIONS | \$3.0 |
| BOURSIN CREAM SAUCE | |

Whiskey And Bourbon

- 4 ROSES SINGLE BARREL
- BLANTON SINGLE
- LONERIDER BOURBON

Seafood

- | | |
|------------------|--------|
| CRAB CAKES | \$15.0 |
| SALMON | \$8.0 |
| AHI TUNA | \$15.0 |
| SEAFOOD RISOTTO* | \$29.0 |

Pinot Noir

- | | |
|--|--------|
| SOKOL BLOSSER 'EVOLUTION ' WILLAMETTE VALLEY, OREGON | \$10.0 |
| MEIOMI, SONOMA, MONTEREY SANTA BARBARA, CALIFORNIA | \$12.0 |
| ELOUAN 'MISSOULAN WASH ' RESERVE, OREGON | \$55.0 |
| DUCKHORN 'GOLDENEYE ' ANDERSON VALLEY, CALIFORNIA | \$88.0 |

Scotch

- GLENLIVET
- JOHNNIE WALKER BLACK
- JOHNNIE WALKER BLUE
- MACALLAN 12

Bottled Brews

- | | |
|-------------------------------|-------|
| MICHELOB ULTRA 4.2 ABV | \$4.0 |
| YUENGLING 4.4 ABV | \$4.0 |
| CORONA EXTRA 4.5 ABV | \$4.5 |
| BULL CITY CHERRY TART 6.0 ABV | \$6.5 |

Adventurous Reds

- | | |
|--|--------|
| CASTELLANO MERLOT, VENETO, ITALY | \$8.0 |
| FAMILIA BARBERIS MALBEC, MENDOZA, ARGENTINA | \$10.0 |
| INNOALLA VITA NIZZA BARBERA, PIEMONTE, ITALY | \$9.0 |
| OU TREFFER CINSULT, SOUTH AFRICA | \$12.0 |

Restaurant Category

- DESSERT
- BAR
- VEGETARIAN

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STEAKHOUSE

Pasta

SUMMER PASTA	\$29.0
CHICKEN PESTO PASTA	\$21.0
ARUGULA	
SEAFOOD RISOTTO	
RAVIOLI	

Cabernet Sauvignon

BLACK STALLION, NAPA VALLEY, CALIFORNIA	\$11.0
CASTELLANO, VENETO, ITALY	\$8.0
JOSH CELLARS 'CRAFTSMAN 'S COLLECTION ' CALIFORNIA	\$10.0
STAGS' LEAP WINERY, NAPA VALLEY, CALIFORNIA	\$88.0
JORDAN, ALEXANDER VALLEY, CALIFORNIA	\$105.0

Seasonal Whites And Rosé

MAZ CAZ ROSÉ, FRANCE	\$9.0
ROCCA DELLE MACIE MOONLITE BLEND, TOSCANA, ITALY	\$9.0
BUFFELSFONTEIN CHENIN BLANC, WESTERN CAPE. SOUTH AFRICA	\$9.0
J. LOHR 'BAY MIST ' RIESLING, MONTEREY, CALIFORNIA	\$9.0
VILLA POZZI MOSCATO, SICILY, ITALY	\$8.0

Starters

FARM HOUSE BURGER*	\$13.0
BLACK ANGUS SIRLOIN*	
MAPLE BOURBON GLAZED SALMON	

8OZ LAND SEA

CRAB DIP \$11.0

SEA SCALLOPS

Bourbon

BOOKER'S
BULLEIT RYE
KNOB CREEK
MAKER'S MARK
WOODFORD DOUBLE OAK
WOODFORD RESERVE

Side Dishes



MASHED POTATOES
SMOKED GOUDA MAC
SEASONAL VEGETABLES

FRIES
MASHED SWEET POTATOES
GRILLED ASPARAGUS
SWEET POTATO FRIES
BAKED POTATO

Vodka



ABSOLUT PEPPAR
ABSOLUT VANILIA
EFFEN CUCUMBER
DEEP EDDY GRAPEFRUIT
GREY GOOSE
SKYY
STOLI
TITO'S


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Draft Brews

RED OAK AMBER LAGER, WHITSETT, NC 5.0 ABV	\$6.0
GUINNESS DRAUGHT, ST. JAMES'S GATE, DUBLIN, IRELAND 5.6 ABV	\$6.0
BLUE MOON BELGIAN WHITE, GOLDEN, CO 5.4 ABV	\$5.5
BOLD ROCK APPLE CRISP CIDER, MILLS RIVER, VA 4.7 ABV	\$5.5
FOOTHILLS JADE IPA, WINSTON- SALEM, NC 7.4 ABV	\$6.5
NEW BELGIUM SEASONAL, WINSTON- SALEM, NC	
BOMBSHELL BEER CO. SEASONAL, HOLLY SPRINGS, NC	
WISE MAN SEASONAL, WINSTON- SALEM, NC	\$8.0
WISE MAN SEASONAL IPA, WINSTON-SALEM, NC	\$8.0

Dessert

	CHOCOLATE CRÈME BRÛLÉE	\$7.0
	NY CHEESECAKE	\$8.0
	HOT APPLE CRISP	

TIRAMISU
FIREFLY
VANILLA ICE CREAM
CREME BRULEE
BROWNIE
CHEESECAKE
BLUEBERRY PIE
BROWNIES

Salads

HOUSE SALAD	\$5.0
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HOUSE CAESAR SALAD	\$5.0
HICKORY CHICKEN SALAD	\$10.0
ARUGULA SALAD	\$14.0
CAESAR SALAD	
SALMON SALAD	\$14.0
ARUGULA SALAD	
SALAD	
WEDGE SALAD	
HOUSE SALAD	
MIXED GREEN SALAD	
SIDE SALAD	
ROCKET SALAD	

These Types Of Dishes Are Being Served



CHICKEN	\$6.0
ICE CREAM	
SALAD	
DESSERTS	
BREAD	
APPETIZER	
BURGER	
TUNA STEAK	
PORK CHOP	
LOBSTER	
PASTA	
MEAT	
FISH	
PANINI	
TAPAI	
SOUP	
TOSTADAS	

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Ingredients Used



SHRIMP \$7.0
GRILLED SHRIMP \$7.0
BRUSSEL SPROUTS

SALMON
CHEESE
CHOCOLATE
BACON
TUNA
AHI TUNA
DUCK
GARLIC
LETTUCE
SEAFOOD

BUTTER
POTATOES
PORK MEAT
VEGETABLES
SCALLOPS
SHRIMPS
SCALLOP
PAPRIKA
BEEF
MUSHROOMS
PRAWNS
RED SNAPPER
SHRIMP
VEGETABLES
TOMATO

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321 W 4th StNC 27101,
WinstonSalem, United States

Opening Hours:
Tuesday 16:00-21:00
Wednesday 16:00-21:00
Thursday 16:00-21:00
Sunday 16:00-21:00
Friday 16:00-22:00
Saturday 16:00-22:00

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