# LUNCH MENU

Coke · Diet Coke · Coke Zero · Sprite · Fanta Orange · Root Beer · Dr. Pepper \$3

# STARTERS SOUPS

HOUSE WINGS
6/\$11 OR 9/\$17
Fried to perfection with your choice of sauce:
Housemade Moonshine BBQ, Mango Habanero, Creamy
Garlic Parmesan, or Hot Buffalo

APPALACHIAN ROLLS

A mix of Summer Sausage, Shredded Carrots, Red
Peppers, Spinach wrapped in an Egg Wrapper with
Pickled Red Onions and a side of Honey Mustard.

ROASTED BROCCOLI & BRUSSELS \$11
Roasted Broccoli florets and halved Brussels Sprouts
tossed with dried Cranberries, Walnuts, Bacon,
Appalachian Spice and House Butter

SHRIMP COCKTAIL \$14(GF)
Half pound of Shrimp poached with Lemons and Old
Bay, served with a side of Housemade Cocktail Sauce and
charred Lemon Slice

#### HANDHELDS

All handhelds are served with crinkle-cut fries. Gluten free buns available upon request for \$2.50.

BACKYARD BURGER

Grilled Chuck and Brisket 8oz Burger topped with Gouda cheese, Thick-Cut Bacon, Crispy Onions, and Blackberry

Moonshine BBQ sauce

GORGONZOLA CHEESE BURGER

Grilled Chuck and Brisket 8oz Burger topped with

Gorgonzola Bleu Cheese with Bacon Jam and Pickled

Onions on a Toasted Brioche Bun

GRILLED CHICKEN SANDWICH

Grilled Marinated Chicken on a bed of Lettuce, sliced
Tomato, Red Onion, Provolone Cheese and Dijonaise on
a toasted Pretzel Bun

THE OXLEY PHILLY
Shaved Sirloin with Sautéed Onions, Peppers and
Mushrooms with a drizzle of Queso on a toasted Hoagie
Bun

#### **FLATBREADS**

CHICKEN BACON RANCH FLATBREAD \$15
Grilled Marinated Chicken, crispy Bacon and Mozzarella
Cheese with Alfredo sauce on top on Crispy Flatbread
with a drizzle of Housemade Ranch

THREE LITTLE PIGS FLATBREADS \$17
Smoked Sliced Ham, Italian Sausage, Crispy Bacon with
Marinara sauce topped with Mozzarella Cheese on a
Crispy Flatbread

VEGGIE FLATBREAD \$13

Mix of Sautéed Onions, Peppers and Mushrooms with

Marinara topped with Mozzarella Cheese and garnished

with Basil on a Crispy Flatbread

## Soups & Salads

SPRING VEGGIE AND TORTELLINI SOUP \$8

Spring Vegetable Medley, Italian Sausage and three cheese Tortellini in a savory chicken broth garnished with fresh Basil and shaved Parmesan

CUCUMBER AND TOMATO SALAD \$13

Dill Cucumber wedges and seasoned Cherry Tomatoes
with pickled Red Onion and Croutons on a bed of Spring
Mix with Italian Vinaigrette

STRAWBERRY SALAD \$15

Quarter Strawberries and Pickled Red wine Strawberries,
Feta Cheese, Sliced Red Onions, Candied Walnuts on a
bed of Spring Mix with Honey Lemon Vinaigrette

House Salad \$11

Sliced Red Bell Peppers, Sliced Red Onion, Sliced

Cucumber, Shaved Parmesan, Croutons on a bed of

Artisan Romaine lettuce - Your Choice of Housemade

Ranch or Italian Vinaigrette

SALAD ADD ONS - GRILLED CHICKEN \$7 I GRILLED SHRIMP \$9 GRILLED SALMON \$13

#### LUNCH PLATES

MARRY ME CHICKEN PASTA \$26

Marinated Chicken Pan Fried with Peppers, Onions,

Sundried Tomatoes, and Spinach in a Creamy Sauce on a bed of Farfalle Pasta

BLACKENED SALMON \$26 (GF)
Grilled Lightly Blackened Salmon with a side of Wild Rice
Pilaf and Vegetable of the Day, topped with Pineapple
Salsa

Oxley House Filet \$36 (GF) 8oz Filet, grilled to your liking, served with Loaded Baked Potato, Vegetable of the Day, and a Peppercorn Sauce

CREAMY PESTO RISOTTO \$1

Arborio rice that has been cooked to perfection with a creamy pesto sauce served with sautéed spinach and cherry tomatoes

ADD ONS: 80Z SALMON \$16 | 60Z NY STRIP \$15 | 80Z GRILLED SHRIMP \$13 | 60Z GRILLED CHICKEN \$8

### DESSERTS

STRAWBERRY RHUBARB PIE \$8

Housemade Strawberry and Rhubarb filling in a flaky pie crust, baked to perfection, and served with Vanilla Ice

Cream

PEANUT BUTTER PIE \$8
Rich and creamy with a smooth peanut butter filling
topped with Whipped cream and chocolate drizzle

CHEF'S CHEESECAKE \$10
Creamy Vanilla Cheesecake with a Graham Cracker Crust,
served with Whipped Cream and Berry Compote