

GARDEN & GRAIN

MOUNTAIN BERRY MEDLEY SALAD 9

Spring mix, sun-dried cranberries, blackberries, feta cheese, and house-candied walnuts. Served with housemade Catalina dressing.

OXLEY CHEF SALAD 16

Mixed greens, pepperoni, salami, sliced provolone cheese, red onion, cucumber slices, olives, and shredded mozzarella. Served with housemade Italian Vinaigrette.

HOUSEMADE DRESSINGS

Catalina · Italian Vinaigrette · Ranch · Bleu Cheese

SOUP & COMFORT

ITALIAN TUSCAN SOUP 6

Hot Italian sausage with diced potatoes, yellow onion, carrots, and hearty kale in a cream broth. Served with focaccia bread.

COAL MINER'S SOUP 6

Hearty smoked ham and navy bean with diced yellow onion, celery, and carrots in savory ham stock. Served with honey butter cornbread.

CHEDDAR & AMERICAN GRILLED CHEESE 6

Texas toast loaded with cheddar and American cheeses grilled to perfection.

TO SEE OUR FULL MENU,
SCAN HERE



MONDAY 4pm - 9pm

TUESDAY 4pm - 10pm

WEDNESDAY 11am - 10pm

THURSDAY 11am - 10pm

FRIDAY 11am - 10pm

SATURDAY 11am - 10pm

CALL TO ORDER
(304) 924 - 4279

TO-GO MENU

OXLEY HOUSE
COCKTAIL BAR & RESTAURANT

CRAFTED
APPALACHIAN
COMFORT

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APPALACHIAN PLATES

BACKWOODS CHICKEN & VEGGIE PIE 15
Herbaceous diced chicken mixed with onion, peas, carrots, and celery in a hearty cream sauce topped with a flaky puff pastry. Served with your choice of one side.

COZY CABIN MEATLOAF 18
Two slices of Chef's housemade meatloaf with beef gravy. Served with your choice of two sides.

MOUNTAIN HEARTH BEEF TIPS 18
Tenderloin bites pan-fried to your preferred temperature with country style mushroom and onion gravy. Served with your choice of two sides.

SOUTHERN HOMESTEAD CHICKEN FRY 20
Buttermilk-marinated, butterflied chicken breast, hand-breaded to order and fried crispy. Served with your choice of two sides.

RUSTIC FIXINGS

CHOICE OF SIDES

ROOT VEGETABLE BLEND

GREEN BEAN ALMONDINE

POTATO PUREE

MOUNTAIN HARVEST WILD RICE
(Almonds & Dried Cranberries)

HAND CUT FRENCH FRIES

ONION RINGS 1.50

SWEET POTATO FRIES 1.50

BACON MAC & CHEESE 4.00

HOUSE SALAD 2.50

BACKCOUNTRY ENTRÉES

OAK BARREL BRISKET BEEF STROGANOFF 24

Thin-sliced brisket and mushrooms tossed with egg noodles in a savory bourbon cream sauce. Served with honey butter cornbread.

APPLE-KISSED PORK CHOP 25

24-hour cider-brined chop with house seasoning, grilled, and oven-finished. Served with your choice of two sides.

BUTCHER'S SELECTION

OXLEY HOUSE FILET 34

House-seasoned 8oz. handcut filet grilled to your preferred temperature. Served with your choice of two sides.

OXLEY HOUSE RIBEYE 37

House-seasoned 12oz. handcut ribeye grilled to your preferred temperature. Served with your choice of two sides.

BUTCHER ADD-ONS

AU POIVRE STEAK
(black pepper seasoned served with brandy cream sauce)
4.00

SAUTÉED MUSHROOMS & ONIONS
3.00

CRAFTED FLATBREADS & COASTAL BITES

MOUNTAIN SMOKED FLATBREAD 14

Flatbread with marinara topped with pepperoni, salami, smoked ham, and mozzarella.

BACON SHRIMP SKEWERS 14

Six jumbo bacon wrapped shrimp served with cocktail sauce.

GATHER & GRAZE

MOUNTAIN BACON BOMBS 6

Diced bacon, cheddar cheese mix, stuffed in a potato croquette and fried. Served with Chef's Zesty Sauce.

MOUNTAIN HOLLER PORK ROLL 6

House-braised pulled pork, sauteed onion, peppers, and stuffed spinach rolled in a fried egg roll wonton, topped with pickled onions. Served with honey mustard.

WARM BLT DIP 7

Warm cheesy dip mixed with bacon and shredded cheddar cheese garnished with tomatoes and scallions. Served with crostini.

SWEET ENDINGS

SPICED STICKY TOFFEE CAKE 6

Housemade sticky toffee cake with vanilla bean ice cream and toffee sauce.

GLUTEN-FREE FUDGE BROWNIES 5

Housemade warm fudge brownie with vanilla bean ice cream & chocolate drizzle.

CINNAMON APPLE STREUSEL CHEESECAKE 8

Cinnamon apple cheesecake with streusel crumble and whipped cream.