

GARDEN & KETTLE

CAESAR SALAD 10
Crisp romaine with fried capers, shaved Parmesan cheese, and herbed croutons. Served with our housemade Caesar dressing.

STRAWBERRY SALAD 10
Spring mix with fresh strawberry quarters, bleu cheese crumble, candied walnuts, and red onions. Served with strawberry balsamic vinaigrette.

Add Ons:
Grilled Chicken \$7 Grilled Shrimp \$9
Grilled Steak \$15

HOUSEMADE DRESSINGS
Caesar • Honey Citrus Vinaigrette • Ranch • Bleu Cheese • Strawberry Balsamic Vinaigrette

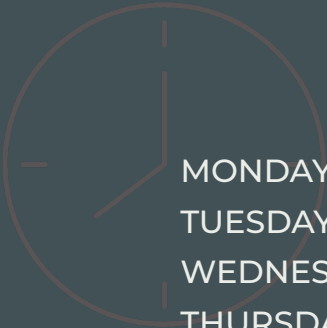
COAL MINER SOUP 7
Chef's version of ham and bean soup served with a honey cornbread muffin.

ASK US ABOUT THE SOUP OF THE WEEK 7
Our chef's weekly creation, served with house-baked bread or oyster crackers.

CHEDDAR & AMERICAN GRILLED CHEESE 6
Sourdough loaded with cheddar and American cheeses grilled to perfection.

HOUSE BAKED BREAD BASKET 6
An assortment of breads, baked in-house. Served with whipped house butter or herb-infused olive oil.

TO SEE OUR FULL MENU,
SCAN HERE



MONDAY 4pm - 9pm
TUESDAY 11am - 10pm
WEDNESDAY 11am - 10pm
THURSDAY 11am - 10pm
FRIDAY 11am - 10pm
SATURDAY 11am - 10pm

CALL TO ORDER
(304) 924 - 4279

A TAYLOR HOSPITALITY MANAGED PROPERTY

TO-GO MENU

OXLEY HOUSE
COCKTAIL BAR & RESTAURANT

CRAFTED
APPALACHIAN
COMFORT

CALL TO ORDER
(304) 924 - 4279

 206 Davis Avenue Elkins, WV 26241

APPALACHIAN PLATES

HARVEST CHICKEN PEACH 22
Herb-marinated grilled chicken with yellow peaches with balsamic and garnished with lemon basil served with your choice of two sides.

BLACKENED SALMON 28
Lightly blackened salmon grilled and oven finished with a lemon garlic butter sauce served with your choice of two sides.

BUTTERNUT SQUASH RISOTTO 18
Creamy butternut squash risotto garnished with diced butternut squash and cremini mushrooms.
Add Protein:
Grilled Chicken \$7 | Grilled Shrimp \$9 | Grilled Steak \$15

APPLE BOURBON PORK CHOP 27
10 oz. apple brined bone-in pork chop grilled and oven finished in an apple bourbon pan sauce and served with your choice of two sides.

STUFFED BELL PEPPER 23
Bell pepper filled with Italian sausage and wild rice stuffing, topped with Parmesan cheese and served with your choice of two sides.

ALFREDO VEGGIE PASTA 20
Pappardelle pasta alfredo with wil mushrooms, yellow onions, bell peppers, and roasted garlic served with focaccia garlic bread.

Add Protein:
Grilled Chicken \$7 | Grilled Shrimp \$9 | Grilled Steak \$15

BACKWOODS CATFISH FRY 23
Cornmeal crusted catfish filets deep fried with a side of tartar sauce and lemon wedge 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 39
House-seasoned 12oz. handcut ribeye grilled to your preferred temperature. Served with your choice of two sides.

Add Ons:
West Virginia Bourbon Bacon Compound Butter \$5
Sautéed Mushrooms & Onions \$4

CHOICE OF SIDES

HONEY GLAZED CARROTS · ASPARAGUS · MAC & CHEESE ·
RICE PILAF · HOUSE CUT FRIES · WHIPPED POTATOES · ROASTED FINGERLING POTATOES
ONION RINGS \$2 · SWEET POTATO FRIES \$2 · HOUSE SALAD \$3

GATHER & GRAZE

BLUE RIDGE POTATO CAKES 10
A pair of fluffy crispy potato cakes topped with grilled marinated flank steak, bleu cheese sauce and green onion.

FRIED GREEN TOMATOES 7
House-breaded green tomatoes paired with a smoky bacon and peach jam served with chipotle-honey aioli.

APPALACHIAN BURRATA 11
Creamy burrata on a bed of spring mix garnished with heirloom tomatoes, peaches, and lemon basil served with crostini.

RADITIONAL WINGS 6ct. 12 12ct. 16
Bone-in wings tossed in your choice of sauce served with celery sticks.

BONELESS HOUSE WINGS 6ct. 8 12ct. 12
Boneless wings tossed in your choice of sauce served with celery sticks.

HOG WINGS 5ct. 9 10ct. 17
Fried pork shank "wings" tossed in your choice of sauce served with celery sticks.

HOUSEMADE SAUCE

*Barrel Aged Whiskey BBQ | Garlic
Parmesan | Chipotle Lime | Buffalo*

SWEET ENDINGS

OREO CHEESECAKE 8
Oreo cookie crust topped with whipped cream and oreo chunks.

TRADITIONAL CHEESECAKE 8
Classic cheesecake with whipped cream and your choice of blueberry or strawberry.

APPALACHIAN PEACH ROLL 9
Candied Peach Cake with housemade peach jam, whipped cream, candied walnut crumble, and lemon basil.