

Menu

OXLEY
HOUSE
COCKTAIL BAR & RESTAURANT

CRAFTED
APPALACHIAN
COMFORT

For current
hours of operations
visit our website at
www.tygarthotel.com/dine
or scan the QR code with
your phone.



(304) 924 - 4279
206 Davis Avenue
Elkins, West Virginia 26241

GATHER & GRAZE

Small plates · sharable starters

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.



TRADITIONAL 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*

GARDEN & KETTLE

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

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

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

Add grilled cheese to your soup — \$5 Sourdough griddled with cheddar and American cheese.

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.

HOUSE SALAD 8
Mixed greens, red onions, cucumbers, bell peppers, shaved cheddar, and herb croutons. Served with housemade ranch dressing.

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

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

HOUSE BEVERAGES 3.50

FRESH BREWED SWEET TEA · UNSWEET TEA · LEMONADE · SPRITE · COKE
DIET COKE · COKE ZERO · ROOT BEER · MR.PIBB · FANTA ORANGE

CRAFT REFRESHERS 8.00

Mocktails · Alcohol Free

BLUEBERRY LAVENDER LEMONADE
Blueberries · Lavender Simple Syrup · Lemon Juice

MOUNTAIN BERRY FIZZ
Fresh Mixed Berry Puree · Lemon Juice · Simple Syrup · Club Soda

NOWADAYS

Turn any Mocktail into a THCocktail

2.5MG THC SHOT 5
5MG THC SHOT 7

Rooted in Appalachian tradition, Oxley House serves elevated comfort classics crafted with care, quality ingredients, and a deep respect for the region we call home.

CHEF CRAFTED BURGERS & HANDHELDS

Served with house-cut french fries.
Gluten free buns available upon request for \$2.00.

APPALACHIAN BURGER 17
Wagyu burger cooked to your preferred temperature topped with candied bourbon bacon, cheddar cheese, caramelized onions, drizzled with our housemade whiskey BBQ on a brioche bun.

BISTRO BURGER 17
Wagyu burger cooked to your preferred temperature topped with bleu cheese mousse, caramelized onions, fig preserves, and bacon on a brioche bun.

CLASSIC CHEESEBURGER 15
Wagyu burger cooked to your preferred temperature, your choice of cheese, with lettuce and tomato on a brioche bun.
ADD BACON 3

CHOICE OF CHEESE
Cheddar • American • Bleu Cheese • Provolone

FIRE CRACKER CHICKEN SANDWICH 16
Lightly hand-breaded chicken breast tossed in a sweet spicy sauce served on a bed of lettuce, tomato and pickles on Texas toast.

BLT CLUB 16
Bacon, fried green tomato, turkey, provolone, cheddar, and lettuce on marbled rye with Oxley House aioli.

FRIED CATFISH HOAGIE 16
Cornmeal-breaded catfish fried until golden and crispy, served on a toasted hoagie bun with lettuce and tomato. Served with house-cut fries.

BLUE RIDGE TACOS
CHICKEN 10
SHRIMP 12
FLANK STEAK 15
Three (3) street style tacos, you choice of meat, served on flour tortillas, roasted poblano crema, sweet corn salsa, and pickled red onion.

SUBSTITUTE ONION RINGS OR SWEET POTATO FRIES TO ANY BURGER OR HANDHELD
2.00

The Story Behind Oxley House



Just north of the former lumber town of Wildell once stood a small community known as Oxley. At its center was the original Oxley House — a modest store and speakeasy where everyday goods helped disguise the sale of spirits.

After the building burned in 1906, another saloon soon took its place, tucked beside a swamp where approaching visitors could easily be spotted. Over time, Oxley became the setting for colorful stories, late-night brawls, and local legends from a rugged chapter of the region's history.

DRAFT BOTTLE & CAN

LOCAL • DOMESTIC
IMPORT • DRAFT

Must be 21 years of age to purchase alcoholic beverages. Government issue ID required.
PLEASE DRINK RESPONSIBLY

- 5.00
- BUDWEISER
 - BUD LIGHT
 - BUSH LITE
 - COORS LITE
 - IC LITE
 - MICHELOB ULTRA
 - MICHELOB ULTRA ZERO
 - MILLER LITE
 - ANGRY ORCHARD

- 6.00
- BLUE MOON
 - CORONA
 - GUINNESS
 - HEINEKEN
 - MODELO ESPECIAL
 - NEGRA MODELO
 - YUENGLING LAGER
 - WHITE CLAW

- 7.00
- BIG TIMBER BREWING
 - BLONDE
 - COUNTRY ROADS IPA
 - PORTER
 - SIERRA NEVADA
 - HAZY LITTLE THINGS
 - PALE ALE
 - TORPEDO EXTRA IPA

NOWADAYS

Turn any Mocktail into a THCocktail

- 2.5MG THC SHOT 5
- 5MG THC SHOT 7

Our draft beers change seasonally.
Remember to ask your server about our current craft beer selections.

APPALACHIAN PLATES

HARVEST CHICKEN PEACH

22

Herb-marinated grilled chicken with yellow peaches served on a bed of spring mix drizzled with balsamic and garnished with lemon basil 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.

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

COUNTRY STYLE BEEF TIPS

25

Tenderloin cuts with onion and mushrooms tossed in a rich brown gravy served with your choice of two sides.

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.

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.



CHOICE OF SIDES

VEGGIE OF THE WEEK	
APPLE WALNUT WILD RICE	
HONEY GLAZED BABY CARROTS	
ROASTED GARLIC WHIPPED POTATOES	
HOUSE CUT FRIES	
ONION RINGS	2
SWEET POTATO FRIES	2
HOUSE SALAD	3

BUTCHER'S SELECTION

OXLEY HOUSE FILET

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

34.00

OXLEY HOUSE RIBEYE

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

39.00

BUTCHER ADD-ONS

**WEST VIRGINIA BOURBON
BACON COMPOUND BUTTER**

3.00

**SAUTÉED
MUSHROOMS & ONIONS**

4.00

**CONSUMER ADVISORY - Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-bourne illnesses.*

CRAFTED COCKTAILS & WINES



SIGNATURE DRINKS

OXLEY OLD FASHIONED 12
Bullock Bourbon • Sugar Cube
Cocoa Bitters • Cherry Syrup

LEMON POUND CAKE 11
Whipped Vodka • Lemon Juice
Disaronno • Pineapple Juice •
Lemon Garnish

EMPRESS OF LAVENDER 12
Empress Gin • Lavender Syrup •
Lemon Juice • Lemon Garnish •
Lavender Sprig

IRISH MULE 10
Jameson Irish Whiskey • Lime
Juice • Ginger Beer • Lime
Garnish • Mint Sprig

**CRANBERRY
BOURBON BLISS** 10
Bullock Bourbon • Orange Juice
Lemon Juice • Cranberry Juice •
Local Maple Syrup

**OXLEY 32 OZ.
RUM BUCKET**
Bacardi Superior • Coconut Rum
Pineapple Juice • Orange Juice
Cranberry Juice • Grenadine
Garnished Fresh Fruit
15.00

MARTINI COLLECTION

ORANGE CREAMSICLE 13
Whipped Vodka • Orange
Lava Burst • Heavy Cream •
Whipped Cream • Orange
Garnish

POMEGRANATE 12
Pomegranate Liqueur • Triple
Sec Citrus Vodka • Sour Mix

PUMPKIN SPICE 13
Vanilla Vodka • Irish Cream
Liqueur • Pumpkin Flavored
Liqueur • Cinnamon and
Nutmeg

CANDY APPLE 14
Vanilla Vodka • Sour Apple
Liqueur • Butterscotch Liqueur
Cranberry Juice • Apple and
Cherry Garnish

ESPRESSO 14
Vanilla Vodka • Coffee Liqueur •
Fresh Espresso • House Syrup

FEATURED LIBATIONS

**BLUEBERRY GIN
LEMONADE** 12
Gray Whale Gin • Blueberry Syrup
Lemon Juice • Club Soda • Fresh
Blueberries

TEQUILA HARVEST 12
Casamigo Blanco • Apple Juice
Club Soda • Local Maple Syrup •
Apple Garnish

**WILD CHERRY
MARGARITA** 12
Jim Beam Red Stag • Tres Agaves
Margarita Mix • Triple Sec • Lime
and Cherry Garnish

HONEY BEE 12
Juniper Gin • Local Honey Syrup
Lemon Juice • Soda Water •
Lemon Garnish • Edible Flower

**CARAMEL APPLE
WHITE RUSSIAN** 12
Caramel Apple Vodka • Coffee
Liqueur • Heavy Cream • Apple
Butter • Sliced Apple Garnish

WINE SELECTION

Price listed as Glass / Bottle

RED

BONANZA CABERNET SAUVIGNON, CA	12 35
FRANCISCAN CABERNET SAUVIGNON, CA	10 30
DAOU PESSIMIST RED BLEND, CA	14 40
TERRAZAS MALBEC, ARGENTINA	13 38
GREENWING PINOT NOIR, OR	13 38
MURPHY GOODE MERLOT, CA	10 30
OLD SOUL ZINFANDEL, CA	11 32
CONUNDRUM BLEND, CA	10 30
LOUIS JADOT BEAUJOLAIS, FRANCE	14 40
OKO PINOT NOIR, FRANCE	14 40

WHITE

RISATA PROSECCO, ITALY	10 30
CHANDON BRUT, CA	15 45
WILLIAM HILL CHARDONNAY, CA	10 30
SEGHESIO SONOMA CHARDONNAY, CA	14 40
CHATEAU ST. MICHELLE RIESLING, WA	9 25
RISATA AMARE WHITE BLEND, ITALY	9 26
SQUEALING PIG SAUVIGNON BLANC, NEW ZEALAND	12 35
PINE RIDGE CHENIN BLANC/VIOGNIER, CA	12 35
EOS MOSCATO, CA	10 30
OKO PINOT GRIGIO, ITALY	12 35
FLEURS DE PRAIRIE ROSE, FRANCE	11 32