



## STARTERS

- Hillbilly Queso Fries** Fresh cut fries, bacon, house-made queso, green onions **12**
- Hand-Battered Zucchini Chips** Served with house-made ranch and honey mustard **10**
- Low-Country Queso** House-made queso and salsa served with tortilla chips **9**
- Fried Wisconsin Cheese Curds** Lightly fried Wisconsin cheese curds served with honey mustard and ranch **13**
- Smoked Pimento Cheese Spread** Smoked gouda and sharp cheddar pimento cheese spread served with toast points **9**

## SALADS

**Salad Dressings:** Ranch, Chipotle Ranch, French, Blue Cheese, Honey Mustard, Italian

- Southwest Chicken Salad** Seasoned grilled chicken tops our mixed greens, shaved carrots, grape tomatoes, roasted corn, black beans, red onions, jalapeños, freshly grated cheddar cheese, tortilla strips and chipotle ranch dressing **15**
- Honey Apple Salad** Spinach-arugula mix tossed in a honey apple cider vinaigrette with fresh sliced apples, chèvre cheese, candied pecans, dried cranberries then topped with sweet tea glazed chicken **15**

## BURGERS AND SANDWICHES

Served with fresh cut fries, tortilla chips, or okra

- The Winchester Burger** A true half-pound hand-pattied Creekstone Farms beef burger, arugula, poblano peppers, apple bacon onion jam, white cheddar cheese, and Worcestershire mayo, served on a brioche bun **16**
- Belle Star Burger** A true half-pound hand-pattied Creekstone Farms beef burger, lettuce, tomato, 'Merican cheese, red onion, and pickles, served on a brioche bun **14**
- Monte Cristo** Ham, turkey, 'Merican and white cheddar cheeses, battered and fried, served with raspberry preserves **15**
- Misty River Club Sandwich** Ham, turkey, thick-cut bacon, arugula, tomato, 'Merican and white cheddar cheeses, and Worcestershire mayo, served on toasted Wheatberry bread **13**

## SPECIALTIES

- Sweet Tea Glazed Chicken** **16**  
Sweet tea marinated chicken breast served with house-made sweet tea rice and vegetable succotash
- Campfire Hobo Dinner** **16**  
Smoked sausage, ground beef, bacon, onion, sweet potatoes, russet potatoes, corn, and poblano peppers wrapped in foil and cooked over the open fire

## ENTREES

- Swadley's Chicken Fried Steak** Served with mashed potatoes and gravy and jalapeño sweet corn **17**
- Jim's Chicken Tenders** Fried or grilled, served with mashed potatoes and gravy and okra **16**
- Chicken and Waffles** Two Belgian pearl sugar waffles, hand-breaded chicken tender, thick-cut bacon, and pecan maple glaze, served with fresh cut fries **14**
- Grilled Pork Chop** A bone-in grilled pork chop, topped with apple bacon onion jam, served with sweet tea rice and fresh green beans **19**
- Cowboy Ribeye** 16 oz 45-day aged hand-cut Creekstone Farms Ribeye, Worcestershire butter, mashed potatoes and gravy and green beans **MKT**

Add a side salad 4

## LIL' CAMPER DINNERS

For kids age 10 and under

- Kiddie Cristo** Kid version of the Monte Cristo sandwich, batter-dipped PB&J Uncrustable, served with fries **7**
- Chicken Tender Nuggets** Hand-breaded chicken tenderloin nuggets, served with fries **7**
- Kid's Cheeseburger** Single hand-pattied beef with 'Merican cheese, served with fries **7**
- Grilled Cheese Sammich** 'Merican Cheese, white bread, served with fries **6**

## SIDES

À La Carte 5

- Swadley's Skillet-Fried Okra
- House Cut Fries
- House-Made Skin-On Mashed Potatoes
- Sweet Tea Rice
- Swadley's Jalapeño Sweet Corn
- Fresh Sauteed Green Beans
- Vegetable Succotash

## HOUSE-MADE DESSERTS

- Fried Honey Bun 6**  
Served à la mode with Tillamook Vanilla Bean Ice Cream or flavor of the season
- Fried Pies 8**  
Two seasonal fried pies with your choice of ice cream
- Cast-iron Chocolate Chip Skillet 8**  
Chocolate chip cookie cooked in a cast-iron skillet topped with vanilla bean ice cream and house made caramel sauce
- Goopy Vanilla Butter Cake 8**  
Our signature goopy butter cake served over a pecan praline crumble then topped with house made whipped cream and house made caramel sauce

## BEVERAGES

- Foggy Bottomless Soft Drinks 2.50**  
Coke • Diet Coke • Dr Pepper  
Diet Dr Pepper • Sprite  
Root Beer • Fanta
- Sweet or Unsweet Tea 2.50**
- Hot Coffee 2**
- Milk 2** Whole or Chocolate

Denotes A Foggy Bottom Kitchen Signature Dish



We proudly serve only Creekstone Farms Premium Beef

Prices are subject to change without notice.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.



## BREAKFAST MENU

### Grandma's Special 10

Two eggs, your choice of one breakfast meat, hash browns, and toast

### The Flapjack Breakfast 10

Three buttermilk pancakes, two eggs, and your choice of one breakfast meat. *Add strawberries, blueberries, pecans, or chocolate chips 2*

### Breakfast Scramble 9

Scrambled eggs, cheddar cheese, and your choice of fillings: sausage, ham, bacon, poblano peppers, red onions, and spinach, served with hash browns and toast

### Grandpa's Breakfast Plate 11

Two eggs, your choice of two breakfast meats, hash browns, and toast

### Belgian Waffle Breakfast 10

Two Belgian pearl sugar waffles, two eggs, and your choice of one breakfast meat

### Country Breakfast 11

Two open-faced scratch-made buttermilk biscuits, two sausage patties, house-made sausage gravy, topped with two eggs your way

### Farmer's Breakfast 13

Two eggs, your choice of three breakfast meats, hash browns, biscuit and sausage gravy

### Breakfast Meat Selections:

Bacon • Sausage Patties • Sausage Links • Honey Cured Ham

### LIL' CAMPER BREAKFAST

For kids age 10 and under

### Chocolate Chip Pancake 5

Served with your choice of one breakfast meat

### Cheesy Scrambled Eggs 5

Served with your choice of one breakfast meat

### BREAKFAST SIDES

### Two Eggs 3

### Two Sausage Patties 3

### Two Slices of Bacon 3

### Sausage Links 3

### Honey Cured Ham 3

### Hash Browns 2

### Side Pancakes 4

### One Biscuit with Gravy 4

### Bowl of Seasonal Fruit 3

### Toast

White, Wheatberry 2

### BEVERAGES

### Foggy Bottomless Soft Drinks 2.50

Coke • Diet Coke • Dr Pepper  
Diet Dr Pepper • Sprite  
Root Beer • Fanta

### Sweet or Unsweet Tea 2.50

### Hot Coffee 2

### Milk Whole or Chocolate 2

### Orange Juice 4

### Apple Juice 3

### BEER & WINE

### BEER

### Domestic \$6 • Import \$7

Budweiser • Bud Light  
Michelob Ultra • Coors Light  
Miller Lite  
Corona (\$7)

### WINE

### \$7 Per Glass

Sutter Home White Zinfandel  
Sutter Home Chardonnay  
Sutter Home Pinot Noir  
Sutter Home Cabernet

### OTHER SELECTIONS

Sonic Seltzer 7

Mimosa 8

### OUR STORY

Delicious food shared among friends and family is our passion. We're just a few good ole boys that get our kicks eating tasty cuisine. Brent Swadley has been smokin' meats in Oklahoma for more than 22 years with the help of his dad, Ron, and his sons, Koltan and Keaton. And what can be better than doing what you love, with people you love? Enjoying it among Oklahoma's most beautiful scenery sounded like a great opportunity. So, the Swadley's crew teamed up with the State Tourism and Recreation Department in 2020 to open up our dream restaurants in our dream locations... and Swadley's Foggy Bottom Kitchen was born. With our roots buried deep in traditional home-cookin', we want you to feel like you're back at Grandma's table... giddy with excitement for a great meal served with love. So, sit back, enjoy the scenery, and prepare yourself to experience all that Foggy Bottom Kitchen has to offer! And don't be afraid to ask us to bless your meal... we'd love to!

### JOIN US AT SOME OF OKLAHOMA'S FAVORITE STATE PARKS!

### LAKE MURRAY LODGE

ARDMORE

580-223-6600

### SEQUOYAH LODGE ON FT. GIBSON LAKE

HULBERT

918-772-2545

### ROMAN NOSE STATE PARK

WATONGA

580-623-2521

### BEAVERS BEND ON BROKEN BOW LAKE

BROKEN BOW

580-494-3009

### ROBBERS CAVE STATE PARK

WILBURTON

918-465-2562

Swadley's Corporate Office Oklahoma City 405-603-6915



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