



STARTERS

- Hand-Battered Zucchini Chips** 🍷 Served with house-made ranch and honey mustard **10**
- 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**
- Jalapeño Corn Bread Basket** Served with house-made honey butter **11**
- Hillbilly Kettle Nachos** House fried kettle chips topped with scratch made queso, bacon, chives & diced jalapeños **12**

SALADS

Salad Dressings: Ranch, Poblano Ranch, French, Blue Cheese, Honey Mustard, Italian

- Wild West Chicken Salad** Seasoned grilled chicken tops our mixed greens, shaved carrots, grape tomatoes, cowboy caviar, freshly grated cheddar cheese, and Poblano 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, kettle 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**
- Grilled Chicken Sandwich** Marinated grilled chicken tenders with white cheddar cheese, honey mustard, pickles, lettuce, onion and tomato served on a brioche bun **14**
- Misty River Club Sandwich** Ham, turkey, thick-cut bacon, lettuce, tomato, white cheddar cheese, and Worcestershire mayo, served on toasted Wheatberry bread **13**

SPECIALTIES

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

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**
- Red River Catfish Dinner** - Hand-breaded. US farm-raised catfish served with fresh cut fries and jalapeño sweet corn **17**
- 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

- 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
- Vegetable Succotash
- Fresh Sautéed Green Beans

HOUSE-MADE DESSERTS

- Fried Honey Bun 6**
Served à la mode with Tillamook Vanilla Bean Ice Cream or flavor of the season
- 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
- Fried Pies 8**
Two apricot fried pies with your choice of ice cream
- Carrot Cake 9**
Our signature Carrot Cake served with candied pecan crumble 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, fried potatoes, 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*

Grandpa's Breakfast Plate 11

Two eggs, your choice of two breakfast meats, fried potatoes, 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

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

Fried Potatoes 2

Side Pancakes 4

One Biscuit with Gravy 4

Bowl of Seasonal Fruit 3

Toast

White, Wheatberry 2

BEVERAGES

Foggy Bottomless Sweet or Unsweet Tea Soft Drinks 2.50 2.50

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

Hot Coffee 2

Milk 2

Whole or Chocolate

Orange Juice 4

Apple Juice 3

BEER & WINE

BEER

Domestic \$6

Bud Light
Michelob Ultra
Coors Light

Stonecloud Lite Lager

Stonecloud Nite Dark Lager

Stonecloud Neon Sunshine Belgian Wit

WINE

\$7 Per Glass

White Zinfandel
Chardonnay
Cabernet

OTHER SELECTIONS

Mimosa 8

Schilling Local Legend

Sweet Cider 6

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

SEQUOYAH LODGE ON FT. GIBSON LAKE

HULBERT

ROMAN NOSE STATE PARK

WATONGA

BEAVERS BEND ON BROKEN BOW LAKE

BROKEN BOW

ROBBERS CAVE STATE PARK

WILBURTON

QUARTZ MOUNTAIN STATE PARK

LONE WOLF

580-223-6600

918-772-2545

580-623-2521

580-494-6179

COMING SOON!

580-563-9315

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



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