

BREAKFAST MENU

Breakfast is served from 7:00 am - 10:00 am

COUNTRY BREAKFASTS

Grandma's Special 8

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

The Flapjack Breakfast 9

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

Grandpa's Breakfast Plate 9

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

Farmer's Breakfast 11

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

Sweet Cream Belgian Waffle 10

Two eggs and your choice of one breakfast meat

Hiker's Parfait 6

Local honey-sweetened vanilla yogurt, house-made granola, and mixed berries

BEVERAGES

Foggy Bottomless Soft Drinks 2.50

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

Sweet or Unsweet Tea 2.50

Hot Coffee 2

Milk Whole or Chocolate 2

Orange Juice 2

BREAKFAST SPECIALTIES

Breakfast Burger 13

Breakfast sausage and hamburger blend patty, American cheese, caramelized onions, poblano peppers, candied bacon, Worcestershire mayo, and fried egg on a brioche bun, served with hash browns

Maple-Pecan Chicken & Waffle 13

Sweet Cream Belgian waffle, hand-breaded chicken tenders, served with a sweet maple-pecan glaze

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 Meat Selections:

Bacon • Sausage Patties
Sausage Links • Honey Cured Ham

BREAKFAST SIDES

One Egg 2

Two Sausage Patties 3

Two Slices of Bacon 2

Sausage Links 3

Honey Cured Ham 3

Hash Browns 2

One Pancake 2

One Waffle 4

One Biscuit with Gravy 2

Bowl of Seasonal Fruit 3

Toast

White or Wheatberry 2



BREAKFAST • LUNCH • DINNER



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

LAKE MURRAY
LODGE

ARDMORE
580-223-6600

ROMAN NOSE
STATE PARK

WATONGA
580-623-2521

ROBBERS CAVE
STATE PARK

WILBERTON
918-465-2562

SEQUOYAH LODGE
ON FT. GIBSON LAKE

HULBERT
918-772-2545

BEAVERS BEND
ON BROKEN BOW LAKE

BROKEN BOW
580-494-6179

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

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!

 Denotes A Foggy Bottom Kitchen Signature Dish

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

STARTERS

Hand-Battered Zucchini Chips 7

Served with house-made poblano ranch & honey mustard

Loaded Cheese Fries 11

Fresh cut fries, bacon, cheese, poblano peppers, green onions, and ranch

Fried Green Tomatoes 10

Served with house-made poblano ranch

Onion Ring Stack 6

Hand-battered onion rings served with house-made ranch

SOUP OF THE SEASON

Cup 4 Bowl 6

SALADS

Dressings: Ranch, Mango Vinaigrette, Poblano Ranch, French, Bleu Cheese, Honey Mustard

Wild Harvest Salad 8

Mixed greens, shaved carrots, croutons, grape tomatoes, sliced cucumbers, red onions, and fresh grated cheddar cheese Add fried or grilled chicken 3

Farmer’s Summer Salad 12

Arugula, spinach, fresh berries, pineapples, candied walnuts, and goat cheese tossed with Pineapple Mango Vinaigrette Add fried or grilled chicken 3

SIDES

A La Carte 4

Swadley’s Skillet-Fried Okra

House Cut Fries

House-Made Skin-On Mashed Potatoes

Sweet Potato Waffle Fries

Swadley’s Jalapeño Sweet Corn

Vegetable Succotash

Citrus Coleslaw

House Salad

Sweet Tea Rice

Jim’s Green Beans

HOUSE-MADE DESSERTS

Foggy Bottom Chocolate Cake 6

Served à la mode with mountain huckleberry ice cream

Fried Honey Bun 5

Served à la mode with Tillamook vanilla bean ice cream

Ice Cream 3

Vanilla bean or flavor of the season

BURGERS AND SANDWICHES

Served with one side

The Winchester Burger 13

A true half-pound burger, arugula, roasted poblano peppers, apple bacon onion jam, white cheddar cheese, and Worcestershire mayo, served on a brioche bun

Belle Star Burger 12

A true half-pound burger, lettuce, tomato, ‘Merican cheese, red onion, and pickles, served on a brioche bun

Monte Cristo 12

Ham, turkey, ‘Merican and white cheddar cheeses, battered and fried, served with honey and raspberry preserves

Misty River Club Sandwich 11

Ham, turkey, bacon, lettuce, tomato, ‘Merican and white cheddar cheeses, and mayo on toasted Wheatberry bread

Substitute a house salad for one side for an additional 1

SPECIALTIES

Campfire Hobo Dinner 13

Smoked sausage, ground beef, bacon, sweet and yellow potatoes, onions, corn, and poblano peppers wrapped in foil and cooked over open fire

Sweet Tea Glazed Chicken 13

Sweet tea marinated chicken breast served with house-made sweet tea rice and vegetable succotash

BEVERAGES

Foggy Bottomless

Soft Drinks 2.50

Coke • Diet Coke • Dr Pepper
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Strawberry

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Hot Coffee 2

Milk Whole or Chocolate 2

Orange Juice 2

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ENTREES

Served with your choice of two sides

Swadley’s Chicken Fried Steak 14

Hand-breaded and topped with creamy peppercorn gravy

Jim’s Chicken Tenders 13

Hand-breaded chicken tenderloins served with your choice of dipping sauce

Red River Catfish Dinner 15

Hand-breaded US farm-raised catfish, hush puppies, and tartar sauce

Grilled Pork Chops 15

Two apple-brined bone-in pork chops, seasoned and grilled, served with apple bacon onion jam

Cowboy Ribeye 27

16 oz. 45-day aged choice ribeye, seasoned and grilled, topped with Worcestershire butter

Add a house salad 3

Substitute a house salad for one side 1

LIL’ CAMPER DINNERS

For kids age 10 and under

Kiddie Cristo 6

Kid version of the Monte Cristo sandwich, batter-dipped PB&J Uncrustable, served with fries

Chicken Tender Nuggets 6

Hand-breaded chicken tenderloin nuggets, served with fries

Kid’s Cheeseburger 6

Single hand-pattied beef with ‘Merican cheese, served with fries

Cheese Fries 4

House-made fries topped with cheddar cheese and bacon

LUNCH MENU

BURGERS AND SANDWICHES

Served with one side

The Winchester Burger 13

A true half-pound burger, arugula, roasted poblano peppers, apple bacon onion jam, white cheddar cheese, and Worcestershire mayo, served on a brioche bun

Belle Star Burger 12

A true half-pound burger, lettuce, tomato, ‘Merican cheese, red onion, and pickles, served on a brioche bun

Monte Cristo 12

Ham, turkey, ‘Merican and white cheddar cheeses, battered and fried, served with honey and raspberry preserves

Red River Catfish Hoagie 14

US farm-raised catfish, tartar sauce, lettuce, and tomato, served on a sweet roll

Misty River Club Sandwich 11

Ham, turkey, bacon, lettuce, tomato, ‘Merican and white cheddar cheeses, and mayo on toasted Wheatberry bread

Substitute a house salad for one side for an additional 1

LUNCH SPECIALTIES

Breakfast Burger 13

Breakfast sausage & hamburger blend patty, American cheese, caramelized onions, poblano peppers, candied bacon, Worcestershire mayo, and fried egg on a brioche bun

Maple-Pecan Chicken & Waffle 13

Sweet Cream Belgian waffle, hand-breaded chicken tenders, served with a sweet maple-pecan glaze

ENTREES

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Hand-breaded and topped with creamy peppercorn gravy

Jim’s Chicken Tenders 13

Hand-breaded chicken tenderloins served with your choice of dipping sauce

Add a house salad 3

Substitute a house salad for one side 1