

## SHARE AND SHARE ALIKE

### Bartlett's House Tavern Cheese \$8 (v)

5 ounces horseradish- herb spiked cheddar spread, served with Chicago flatbread crackers, celery + crispy breadsticks

### Goat Cheese, Fig + Bacon Flatbread \$15

Garlic Crema, caramelized onion, fresh thyme topped with arugula

### Smoked Pork BBQ Flatbread \$14

BBQ Sauce, caramelized, onion, plenty of pork, and Mexican cheese. Garnished with scallions

### Texas Smoked Brisket Quesadilla \$15

Stuffed with Mexican cheese, caramelized bell pepper & onions. Topped with chipotle aioli

### Kung Pao Crispy Brussels Sprouts \$13

Roasted brussels sprouts topped with sweet and savory Kung Pao sauce & toasted sesame

### "Henri's" Baked Shrimp Dejongue \$15

6-7 large shrimp baked in garlic sherry butter. Topped with herb breadcrumbs

### Queso Fundido \$12.50

Melted chihuahua cheese topped with chorizo and poblanos

### Baked Battered Green Beans \$8 (v)

Toasted onion coated + crispy baked, Served simply with Garlic Aioli

### House made Hummus \$12

Served with celery, carrots, cucumber & seeded flatbreads

### Steamed Mussels \$16

Simple with white wine tomato garlic herb butter  
Add side of house made fries for dipping \$3

### Pork Dumpling Potstickers 6/\$9.50

Served with simple chili-garlic Tamari dipping sauce

### Thai Peanut Satay Grilled Chicken Skewers 4/\$12

Sweet Peanut Sauce with Coconut milk, Asian slaw

### Our Homemade Breadsticks \$9

Served with Marinara or Cheese Sauce

## FROM THE FRYER

### Generous snack of Fries or Sweet Potato Fries \$5

Add 4 oz cheese cup \$2.50

### Joe's addictive Sloppy Fries \$11

(ask to sub for sweet potato fries)

Topped with sloppy Joe, cheese sauce + scallions

### Freddy's Braised Beef Pot Roast Poutine \$15

Our House cut fries topped with braised pot roast and gravy, melted cheese

### Bartlett's Fish Camp Calamari \$15

Lightly dusted, fried with banana peppers + onions, garlic aioli

### Joe's Pub Wings 6 for \$12, 12 for \$20, 24 for \$38

Joe's Pub Sauce, Buffalo, Teriyaki, Garlic Parmesan or BBQ + Blue Cheese or Ranch, celery

Extra 2 oz Sauce \$1.25

### Breaded Portabella mushroom slices \$8

### Fried Baskets, served with fries + Slaw

(4) Chicken Strips \$14

1/2 # Shrimp \$17

1/2 # Cod "Fish N Chips" \$18

## SOUPS

### 3 Bean Beef Chili

Cup \$5.95 | Bowl \$7.50

\*Take one to go by the quart

Soup du Jour - see the board

## SALADS

\*Add 1/2 Avocado \$2.50, Chicken Breast \$4,

4 large Shrimp \$6.50 to any salad

Bartlett's Caesar, side \$6.95, large \$10.95, ask for anchovy

Garlic Croutons, Grape tomatoes, house dressing

House Salad, side \$6.50, large \$8.95 (v)

Cucumber, red onion, tomato, green pepper \*Buttermilk Ranch, Blue cheese, Balsamic, Orange Herb Vinaigrette

Trophy Room BLT Wedge \$11.95

Iceberg wedge, crispy bacon, shaved red onion, tomato, buttermilk blue cheese

Arugula Salad with Roasted Beets + Goat Cheese

\$11.95 (v)

Candied Walnuts + slivered dried fig in an orange-herb vinaigrette

Joe & Freddy's Classic Cobb \$15.50

Romaine, Bacon, Tomato, Hard Boiled Egg, Roasted Chicken, Blue Cheese, Balsamic, Ranch or Blue Cheese Dressing, avocado

## ENTREES

House Meatloaf \$16.95

Mashed Potatoes, Bourbon brown sugar glaze & vegetable of the day

Braised Beef Pot Roast \$21.95

with its natural gravy, mashed potatoes & vegetable of the day

Freddy's Lasagna \$18.95

Layers of Italian Sausage, Marinara Sauce & Bechamel. Served with small salad & garlic bread.

Korean Vegan "Rice" Bowl \$15.95 (v) Add Chicken or pulled pork \$4.50, Add Shrimp \$6.50

Served hot, Cauliflower fried rice, carrots, garlic, bell pepper, scallions, Tamari, gochugaru

Chipotle Cauliflower Rice Bowl \$15.95(v) Add

Chicken or pulled pork \$4.50, Add Shrimp \$6.50

Topped with fajita bell pepper & onions, charred corn & black bean cauliflower rice

## GIT YOURSELF A COLD ONE

Blue Moon 5

Bud Light 3.5

Budweiser 3.5

Coors Light 3.5

Stella Artois 5

Greenbush Star Chicken 5

Guinness 6

Heineken 5

Kalibur N.A 3.5

Michelob Ultra 4

Miller Lite 3.5

Modelo 4

Daura Gluten-Free 4.5

\* Ask about beer features

## DRAFT BEERS

Revolution, Zorn, Bell's, Miller Lite, Coor's Light, Blue Moon

FOUNTAIN COKE PRODUCTS & ICED TEA \$3

"REAL PEOPLE, REAL FOOD, HEARTFELT MIDWESTERN HOSPITALITY."



## WINES

Line 39 Chardonnay (California) \$8.5/\$32

Cono Sur Chardonnay (Chile) \$8/\$30

Avanti Pinot Grigio (Italy) \$8.50/\$32

Giesen Sauvignon Blanc (New Zealand) \$9/\$34

Man Sauvignon Blanc (South Africa) \$8/\$30

Crane Lake Moscato (California) \$6.50

Carmenet Cabernet \$10/\$38

Joel Gott Cabernet Sauvignon (California) \$11/\$39

Sand Point Pinot Noir (California) \$8.50/\$32

Lyeth Red Blend (Sonoma) \$10/\$38

La Baberre Bordeaux \$10/\$38

## HANDHELD SANDWICHES

### Crispy Fish Po' Boy **\$14.95**

Cod, Shredded Lettuce, Tomato, House Pickle Spread, Cajun Aioli

### Joe's "Italian Style" Beef Sandwich **\$14.95**

Beef, Roasted Peppers/Onions, ask for Cheese or hot giardiniera on a toasted hoagie

### Braised Pork Roll **\$13.95**

House BBQ Shredded Pork, pickled veggie shreds, jalapeno, cilantro, Sriracha mayo on butter grilled New England roll

### True Comfort Grilled Cheese **\$9 (v)**,

#### Add bacon (2 thick cut slices) **\$2.50**

Swiss, Cheddar Cheese + Beer Cheese Sauce on Buttered artisan whole grain, or white toast with a thin slice of tomato, caramelized onions + touch of garlic

### Central Ave "1/3 # Bacon" BLT **\$14.95**, make it vegetarian **\$9**

1/3 # applewood bacon, romaine, vine tomato, real mayo, artisan crusty Italian white bread

#### \*Add 1/2 Avocado **\$2.50**

### Sloppy Joe **\$9**

On soft hamburger bun, same as it always was!

### Cajun Grilled Chicken Sandwich **\$12.95**

Marinated grilled chicken breast, melted cheddar, Applewood thick cut bacon, caramelized onion + peppers, Chipotle Aioli on Brioche soft bun

### Vegan Black Bean Chipotle Burger **\$11.50 (v)**

Lettuce, Tomato, Onion, Daiya Honey Mustard, on soft bun

### Grilled 1/4 # Ground Chuck "Smash" Burger **\$9.50**,

#### Double **\$13.95**, Intimidator **\$14.95**

#### Add American, Cheddar or Blue Cheese **\$1.00** or Applewood Bacon **\$2.50**

Handmade patties from East Side Meats  
Dress it up **.75** each Grilled onions + peppers, mushrooms, jalapenos, extra cheese  
add an egg **\$1.75**

### Patty Melt **\$11.95**

on Marbled Rye with Caramelized Onion + Swiss

\*All come with house fried chips + Slaw, cottage cheese or side of day, upgrade hand cut fries or sweet potato **\$3.00** sub gluten free bun add **\$2.00**  
add onion rings **\$3.50**

## See the board for Weekly specials!

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

\*A surcharge applies for credit card use. No surcharge for debit or cash!

## THE BEGINNING :

The name "Frederick" H Bartlett's comes from the founder of Beverly Shores, the neighboring community where one of our original restaurants was conceived. Interestingly enough, Nicole Bissonnette's grandmother owned a tavern in Kankakee, Illinois in the 1960's-70's & her family was in the grocery business. Hard work, grit, love of people and food is what drives her family. After university, a stint in banking, and a robbery of her apartment in Chicago, Nicole switched gears, flew to Paris, signed up for culinary school and interpreted at the Cordon Bleu Cooking School to pay for part of her studies. Her first venture back stateside was Bistro 157, in Valparaiso, IN which fed many regulars over the 14 year life. Now serving an expanded audience at Michigan City's harbor front Fish Camp, Nicole has learned so much. She and her team's primary lesson learned is that food is to be comforting, both appealing to the eye and to the belly! And those who prepare it? Well, it takes a restaurant team who love the art of the biz.

## JOE'S BAR TO JOE & FREDDY'S ... :

Joe's Bar & Grill was that place where everyone knew your name. Run by Stan & Renee Kozlowski for over 25 years, after purchasing from "Uncle Joe", the food was simple & delicious. Stop by most times of day & you were always sure to see the owners working in some capacity. Check out the memorabilia & there is likely a story that goes along. Nicole would meet friends on occasion for perfect naked wings when seeking a reprieve from work at Fish Camp and her summer Cafe Basecamp. An idea struck for a new project and a casual concept, and after asking if the owners wanted to sell, Joe & Freddy's was born.

The same convivial atmosphere & comfort food that existed at Joe's also did at the spot down the road with "the deer drinking a beer". Fish Camp also has that amiable feel and we aim to achieve that same balance of comfort food with a Chef's touch, as seen on the Fish Camp menu. We are thrilled many have raised or now moved their families to this wonderful corridor of NWI and we hope you find occasional reprieve in our cozy little corner of the Dunes

## HOMEMADE PIZZA

cauliflower crust available (only in 12 inch) add **\$1.50**

12"

OR

16"

Cheese

**\$12**

**\$15**

Each item

**\$1.50**

**\$2.75**

Extra Cheese

**\$3.00**

**\$4.50**

Deluxe

**\$19.50**

**\$27**

Deluxe is sausage, pepperoni, green peppers, red onion, mushroom, black olive.

## CHOICE OF TOPPINGS :

Sausage, pepperoni, Bacon crumbles, ham, Red Onion, Mushroom, Green Peppers, Black Olives, Tomato, Jalapeño, Sweet Pepper Rings, pesto, anchovy.

## SPECIALTY PIZZA

ITALIAN BEEF PIZZA Banana Pepper Rings, Cheese **\$15, \$24**

BBQ CHICKEN PIZZA Grilled Chicken, Red Onion, Bell Pepper, Tomato, BBQ Sauce. **\$17, \$25**