

BREAKFAST DISHES

Smoothie Bowl **V G**

Blueberries, cashews, housemade sunflower almond granola and toasted organic coconut 11.9

Mushroom Frittata **G**

Three Green Field Farm eggs, hearth-baked with roasted mushrooms, sweet onions and gruyère. Served with breakfast potatoes and arugula 17.9

Oats All the Way **V G**

Cashew almond butter, toasted pecans, dried cranberries, pepitas and organic cacao nibs. Served with your choice of steamed organic milk, oat milk or water 8.9

Sweet Potato & Turkey Hash **V G**

Applewood smoked turkey and roasted sweets with arugula, caramelized onions, red peppers and two Ohio organic eggs* 16.9

Country Breakfast

Two over medium* or scrambled eggs with cheddar stacked on a freshly baked buttermilk biscuit. Served with your choice of bacon or pork sausage 15.9
With housemade sausage gravy +2.9

Deluxe Egg Sandwich

Smoked gouda, Beeler's bacon and arugula on toasted ciabatta 11.9

Biscuits and Sausage Gravy

Warm buttermilk biscuit, split and griddled, covered in spicy housemade sausage gravy 12.9
With two scrambled eggs + 4.9

Sunrise Burrito

Scrambled Ohio organic eggs, cheddar, crispy hash browns, roasted veggies and organic black beans 9.9
Add bacon or housemade sausage + 3.9

The Everyday Egg Sandwich **G**

Scrambled Ohio organic eggs on a brioche bun with chives and melted cheddar cheese 8.9
Add bacon, housemade sausage or avocado + 3.9

Cloud Nine Pancakes

Three ricotta pancakes served with Ohio maple syrup and bananas 16.9

BRUNCH DISHES

Northstar Burger **V G**

Just made with organic black beans, brown rice and beets, topped with white cheddar, kale, tomato, pickle and onion + simple salad 17.9

Classic Cheeseburger **G**

Brandt Family brisket and chuck*, ground in-house daily, topped with cheddar, lettuce, tomato, onion, pickle + breakfast potatoes 18.9

Fish Sandwich **G**

Grilled barramundi filet with lettuce, tomato, red onion and fresh herb aioli + simple salad 21.9

Chopped Salad **V G**

Applewood smoked turkey, bacon, avocado, Point Reyes blue cheese, almonds, croutons and apples with café vinaigrette 17.9

Black Bean & Chicken Chili **G**

Ohio organic black beans, toasted chiles and a hint of bacon. Served with smoked gouda and fresh tortilla chips 7.9

Mimosa

Sparkling wine, fresh-squeezed orange juice 11

Bloody Mary

Organic tomato, fresh horseradish, Watershed Vodka 11

SIDES + EGGS + ETC

Applewood Smoked Bacon 5.9 **G**Housemade Breakfast Sausage 6.9 **G**

All-natural pork, prepared in-house daily

Scrambled Eggs with Cheese 8.9 **G**

Choose smoked gouda, chèvre, gruyère, cheddar or provolone

Single Ricotta Pancake 7.9

Little Side of Biscuits and Gravy 7.9

Breakfast Potatoes 6.9 **V G**Buttered Toast with Jam 4.9 **V**FROM THE BAKERY WHILE THEY LAST

Ohio organic eggs, real butter & lots of T.L.C.

Fresh Buttermilk Biscuit 5.5

With organic strawberry preserves

Ham and Cheese Scone 5.5

Praline Scone 5.5

Peanut Butter Cookie 4.5

Chocolate Chip Cookie 4.5

Oatmeal Raisin Cookie 4.5

Dark Chocolate Truffle Cookie 4.5

Mason Jar Carrot Cake 8.9

DRINK SPECIALTIES

Shooting Star 7

Orange Juice 6

Organic Carrot Juice 7

Northstar Hot Chocolate 6 **V**

Green Smoothie 8

Strawberry Smoothie 8

Housemade Ginger Ale 6

Hot Apple Cider 6

FROM OUR COFFEE BAR

Mint Iced Coffee 6 **V**

Cold-Brewed Iced Coffee 5

Single Origin Coffee 4

FOR SHARING

Pimiento Cheese Dip 8.9 **G**

With fresh tortilla chips

CRAFT COCKTAILS 12

Aperol Spritz

Jeio Prosecco, Aperol and fresh orange

The Blueberry Jam

Prospect Jam Co, Tanqueray Gin and lemon

La Paloma

Espolòn Tequila, fresh grapefruit and lime

Northstar Margarita

Hornitos Tequila, fresh citrus and salt

Espresso Martini

OYO Vanilla Vodka, Counter Culture Coffee and mint

Strawberry Basil Mojito

Cruzan Rum, fresh basil and strawberries

Ginger Mojito

Mint and lime, Cruzan Rum, organic cane sugar

Bourbon Blackberry Smash

Woodford Reserve, blackberries, lemon and thyme

Warm Applejack Cider

Watershed Apple Brandy, Ohio cider, whipped cream

WINE 7oz / BTL

Jeio Prosecco Tre Venezie 9/32

Gobelsburg Rosé Austria 11/39

Sokol Blosser Pinot Gris Willamette 11/39

Clay Shannon Sauvignon Blanc High Valley 11/39

Farmstead Chardonnay Napa 12/42

The Fableist Pinot Noir Santa Barbara 12/42

Fontsainte Red Blend Languedoc 11/39

Brassfield Cabernet High Valley 12/42

Marietta Old Vine Red California 10/36

BEER 6

BOTTLES + CANS

Rhinegeist Cheetah Cincinnati

Wolf's Ridge Lager Columbus

Bell's Two Hearted Ale Kalamazoo

Mad Moon Craft Cider Columbus

DRAFT

Jackie O's Ricky Blonde Ale Athens

Seventh Son Humulus Nimbus Ale Columbus

North High Honey Wheat Columbus

CBC IPA Columbus

PLEASE ASK ABOUT OUR Seasonal Draft Beer

V CAN BE PREPARED MEAT AND DAIRY FREE

G CAN BE PREPARED WITHOUT WHEAT AS AN INGREDIENT *Substitute a gluten free bun +!*

Because we prepare our food from scratch, any item made in our kitchen may contain traces of potential allergens, including wheat flour, nut oils and dairy. We ask that those with allergies take caution when enjoying our foods.

*These items may be cooked to order. Consuming raw or undercooked meat or eggs may increase your risk of food borne illness.