

EST. 2004

NORTHSTAR OHIO

SALADS + BOWLS

SIMPLE SALAD V G Napa greens, organic kale, parmesan and croutons with café vinaigrette	7.9
SMOOTHIE BOWL V G Blueberries, cashews, housemade sunflower almond granola and toasted organic coconut	11.9
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
BEECHWOLD SALAD V G Raised-right chicken, dates, avocado, legumes, onions, Mackenzie Creamery goat cheese, croutons and almonds with champagne vinaigrette	17.9
MEXICALI SALAD Roasted chicken, avocado, grilled corn, smoked gouda and buttermilk biscuit croutons with creamy chipotle lime dressing	16.9
CHOPPED SALAD V G Applewood smoked turkey, bacon, avocado, Point Reyes blue cheese, almonds, croutons and apples with café vinaigrette	17.9
BUDDHA BOWL V G Pan-seared organic tofu or roasted chicken, long-grain brown rice with peanut sauce and bright veggies	16.9

BRICK OVEN PIZZA SERVED AS THEY ARE READY

SAUSAGE & PEPPER Housemade sausage, ricotta, Mama Lil's peppers and red onion with organic tomatoes	18.9
BURRATA & CRISPY KALE Creamy fontina and burrata cheeses, organic kale, hot honey	18.9
MARGHERITA Organic Bianco DiNapoli tomatoes, fresh mozzarella and basil, shaved Grana Padano	16.9

Choose fennel sausage or crispy prosciutto +2.9

SANDWICHES + BURRITOS

DELUXE EGG SANDWICH Smoked gouda, Beeler's bacon and arugula on toasted ciabatta	11.9
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 + french fries & rosemary aioli	18.9
PIMIENTO CHEESEBURGER G Brandt Family brisket and chuck*, topped with housemade pimiento cheese, lettuce, tomato, onion, pickle + french fries & rosemary aioli	18.9
CHICKEN & AVOCADO SANDWICH G Roasted chicken, avocado, smoked gouda, roasted red pepper and greens with cayenne aioli + french fries & rosemary aioli	18.9
FISH SANDWICH G Grilled barramundi filet with lettuce, tomato, red onion and fresh herb aioli + simple salad	21.9
THAI BURRITO V G Seared organic tofu or roasted chicken with peanut sauce, crunchy slaw and brown rice + tortilla chips & Thai dipping sauce	15.9

SIDES + SNACKS

Made-to-Order Guacamole 8.9 V G
Pimiento Cheese Dip 8.9 G • Dip Duo 13.9 G
French Fries & Rosemary Aioli 6.9 V G
Broccoli 6.9 V G • Roasted Peanut Slaw 6.9 V G

FROM OUR BAKERY

Mason Jar Carrot Cake 8.9
Peanut Butter Cookie 4.5
Chocolate Chip Cookie 4.5
Oatmeal Raisin Cookie 4.5
Dark Chocolate Truffle Cookie 4.5

DRINK SPECIALTIES

Shooting Star 7
Orange Juice 6
Organic Carrot Juice 7
Green Smoothie 8
Strawberry Smoothie 8
Health-Ade Kombucha 6
Northstar Hot Chocolate V Organic milk, dark chocolate & a little bit of spice 6
Hot Apple Cider Spiced Ohio cider with maple whipped cream 6
Housemade Ginger Ale 6
Hot Tea 4
Cold-Brewed Iced Coffee 5
Mint Iced Coffee 6 V
Single Origin Coffee 4

Aperol Spritz

Jeio Prosecco, Aperol, fresh orange 12

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

OHIO CRAFT BEER 6

Jackie O's Ricky DRAFT Athens
Wolf's Ridge Lager Columbus
North High Honey Wheat Columbus
Zaftig Heavy Hearted Amber Ale Worthington
Fat Head's Session IPA Cleveland
Rhinegeist Truth IPA Cincinnati
Mad Moon Craft Cider Columbus

PLEASE ASK ABOUT OUR **Seasonal 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.