

EST. 2004

# NORTHSTAR OHIO

## SALADS + BOWLS

<b>SIMPLE SALAD</b> <span>V G</span> Napa greens, organic kale, parmesan and croutons with café vinaigrette	7.9
<b>SMOOTHIE BOWL</b> <span>V G</span> Blueberries, cashews, housemade sunflower almond granola and toasted organic coconut	11.9
<b>BLACK BEAN &amp; CHICKEN CHILI</b> <span>G</span> Ohio organic black beans, toasted chiles and a hint of bacon. Served with smoked gouda and fresh tortilla chips	7.9
<b>VILLAGE SALAD</b> <span>V G</span> Raised-right chicken, dates, avocado, legumes, onions, Mackenzie Creamery goat cheese, croutons and almonds with champagne vinaigrette	17.9
<b>ROASTED BEET &amp; GOAT CHEESE SALAD</b> <span>V G</span> Red and golden beets, toasted hazelnuts, Mackenzie Creamery goat cheese, sunflower pesto and arugula with balsamic vinaigrette	16.9
<b>CHOPPED SALAD</b> <span>V G</span> Applewood smoked turkey, bacon, avocado, Point Reyes blue cheese, almonds, croutons and apples with café vinaigrette	17.9
<b>BUDDHA BOWL</b> <span>V G</span> 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

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

Choose fennel sausage or crispy prosciutto +2.9

## SANDWICHES + BURRITOS

<b>DELUXE EGG SANDWICH</b> Smoked gouda, Beeler's bacon and arugula on toasted ciabatta	11.9
<b>NORTHSTAR BURGER</b> <span>V G</span> Just made with organic black beans, brown rice and beets, topped with white cheddar, kale, tomato, pickle and onion + simple salad	17.9
<b>CLASSIC CHEESEBURGER</b> <span>G</span> Brandt Family brisket and chuck*, ground in-house daily, topped with cheddar, lettuce, tomato, onion, pickle + french fries & rosemary aioli	18.9
<b>PIMIENTO CHEESEBURGER</b> <span>G</span> Brandt Family brisket and chuck*, topped with housemade pimiento cheese, lettuce, tomato, onion, pickle + french fries & rosemary aioli	18.9
<b>CHICKEN &amp; AVOCADO SANDWICH</b> <span>G</span> Roasted chicken, avocado, smoked gouda, roasted red pepper and greens with cayenne aioli + wild rice	18.9
<b>FISH SANDWICH</b> <span>G</span> Grilled barramundi filet with lettuce, tomato, red onion and fresh herb aioli + simple salad	21.9
<b>THAI BURRITO</b> <span>V G</span> Seared organic tofu or roasted chicken with peanut sauce, crunchy slaw and brown rice + tortilla chips & Thai dipping sauce	15.9

### SIDES + SNACKS

<b>Made-to-Order Guacamole</b> 8.9 <span>V G</span>
<b>Pimiento Cheese Dip</b> 8.9 <span>G</span> • <b>Dip Duo</b> 13.9 <span>G</span>
<b>French Fries &amp; Rosemary Aioli</b> 6.9 <span>V G</span>
<b>Broccoli</b> 6.9 <span>V G</span> • <b>Wild Rice</b> 6.9 <span>V G</span>

### FROM OUR BAKERY

<b>Mason Jar Carrot Cake</b> 8.9
<b>Peanut Butter Cookie</b> 4.5
<b>Chocolate Chip Cookie</b> 4.5
<b>Oatmeal Raisin Cookie</b> 4.5
<b>Dark Chocolate Truffle Cookie</b> 4.5

## DRINK SPECIALTIES

<b>Shooting Star</b> 7
<b>Orange Juice</b> 6
<b>Organic Carrot Juice</b> 7
<b>Green Smoothie</b> 8
<b>Strawberry Smoothie</b> 8
<b>Draft Kombucha</b> 6

**Northstar Hot Chocolate** 6 V  
**Hot Apple Cider** 6

<b>Housemade Ginger Ale</b> 6
<b>Nitro Cold Brew</b> 6
<b>Mint Iced Coffee</b> 6 <span>V</span>
<b>Single Origin Coffee</b> 4

## CRAFT COCKTAILS 12

<b>Aperol Spritz</b> Jeio Prosecco, Aperol and fresh orange
<b>Strawberry Basil Mojito</b> Cruzan Rum, fresh basil and strawberries
<b>Northstar Margarita</b> Hornitos Tequila, fresh citrus and salt
<b>La Paloma</b> Espolòn Tequila, fresh grapefruit and lime
<b>Ginger Mojito</b> Mint and lime, Cruzan Rum, organic cane sugar
<b>Bourbon Blackberry Smash</b> Woodford Reserve, blackberries, lemon and thyme
<b>Warm Applejack Cider</b> Watershed Apple Brandy, Ohio cider, whipped cream

SEE OUR CHALKBOARD FOR **Seasonal Favorites**

## WINE 7oz/BTL

<b>Jeio Prosecco</b> Tre Venezie 9/32
<b>Gobelsburg Rosé</b> Austria 11/39
<b>Sokol Blosser Pinot Gris</b> Willamette 11/39
<b>Clay Shannon Sauvignon Blanc</b> High Valley 11/39
<b>Farmstead Chardonnay</b> Napa 12/42
<b>The Fableist Pinot Noir</b> Santa Barbara 12/42
<b>Fontsainte Red Blend</b> Languedoc 11/39
<b>Brassfield Cabernet</b> High Valley 12/42
<b>Marietta Old Vine Red</b> California 10/36

## OHIO DRAFT BEER 6

<b>Jackie O's Ricky Blonde Ale</b> Athens
<b>Wolf's Ridge Lager</b> Columbus
<b>Rhinegeist Cheetah</b> Cincinnati
<b>MadTree Happy Amber Ale</b> Cincinnati
<b>North High Honey Wheat</b> Columbus
<b>Fat Head's Head Hunter IPA</b> Cleveland
<b>CBC IPA</b> Columbus
<b>Mad Moon Craft Cider</b> 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 +1*

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.