

EST. 2004

NORTHSTAR OHIO

SALADS + BOWLS

SIMPLE SALAD V G Napa greens, organic kale, parmesan and croutons with café vinaigrette	7
SMOOTHIE BOWL V G Organic blueberries, cashews, housemade sunflower almond granola and toasted organic coconut	11
BLACK BEAN & CHICKEN CHILI G Ohio organic black beans, toasted chiles and a hint of bacon. Served with smoked gouda and fresh tortilla chips	9
LUCKY CHICKEN SALAD V G Ohio-raised roasted chicken, crisp vegetables, mango, roasted peanuts and fresh herbs	17
KENWOOD SALAD V G Ohio-raised chicken, dates, avocado, tomatoes, corn, goat cheese, croutons and almonds with champagne vinaigrette	18
CHOPPED SALAD V G Applewood smoked turkey, bacon, avocado, Point Reyes blue cheese, almonds, croutons and apples with café vinaigrette	17
BUDDHA BOWL V G Pan-seared organic tofu or roasted chicken, long-grain brown rice with peanut sauce and bright veggies	17

BRICK OVEN PIZZA SERVED AS THEY ARE READY

MARGHERITA Organic Bianco DiNapoli tomatoes, fresh mozzarella and basil, shaved Grana Padano	16
FIORE Fresh mozzarella and creamy fontina with Grana Padano and plenty of greens	17

Add crispy Niman Ranch prosciutto +3

SANDWICHES + BURRITOS

DELUXE EGG SANDWICH Smoked gouda, Beeler's bacon and arugula on toasted ciabatta	12
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
CLASSIC CHEESEBURGER G Brandt Family brisket and chuck*, ground in-house daily, topped with cheddar, lettuce, tomato, onion, pickle + french fries & rosemary aioli	18
PIMIENTO CHEESEBURGER G Brandt Family brisket and chuck*, topped with housemade pimiento cheese, lettuce, tomato, onion, pickle + french fries & rosemary aioli	18
CHICKEN & AVOCADO SANDWICH G Roasted chicken, avocado, smoked gouda, roasted red pepper and greens with cayenne aioli + wild rice	18
FISH SANDWICH G Grilled barramundi filet with lettuce, tomato, pickle, red onion and fresh herb aioli + simple salad	21
THAI BURRITO V G Seared organic tofu or roasted chicken with peanut sauce, crunchy slaw and brown rice + tortilla chips & Thai dipping sauce	16

SIDES + SNACKS

Housemade Pimiento Cheese Dip 7 G
Guacamole 8 V G • Dip Duo 13 G
French Fries & Rosemary Aioli 7 V G • Wild Rice 7 V G
Broccoli 7 V G • Roasted Peanut Slaw 7 V G

FROM OUR BAKERY

Mason Jar Carrot Cake 7
Peanut Brittle Cookie 5
Chocolate Chip Cookie 5
Oatmeal Raisin Cookie 5
Dark Chocolate Truffle Cookie 5

DRINK SPECIALTIES

Shooting Star 7
Cara Cara Orange Juice 7
Organic Carrot Juice 7
Green Smoothie 8
Strawberry Smoothie 8

Housemade Ginger Ale 5
Mint Iced Coffee 6 V

Fab Ferments Kombucha 6
Cold-Brewed Iced Coffee 5
Single Origin Coffee 4

COCKTAILS 11

Aperol Spritz
Jeio Prosecco, Aperol and fresh orange
Northstar Margarita
Hornitos Tequila, fresh citrus and salt
Strawberry Basil Mojito
Cruzan Rum, fresh basil and strawberries
Espresso Martini
OYO Vanilla Vodka, Counter Culture Coffee and mint

ZERO PROOF 9

Orange Dream
Fresh orange, organic cane sugar and vanilla bean
Strawberry Espresso Notini
Made with organic strawberries and cane sugar
Blackberry Spritz
Blackberry, lemon, fresh thyme, seltzer

WINE 7 oz / BTL

Jeio Prosecco Tre Venezie 9/32
Sokol Blosser Pinot Gris Willamette 11/39
Clay Shannon Sauvignon Blanc High Valley 10/36
Paysan Chardonnay Monterey 13/46
Gobelsburg Rosé Austria 11/39
The Fableist Pinot Noir Santa Barbara 12/42
Evesham Wood Pinot Noir Willamette 17/59
La Rioja Alta Viña Alberdi Rioja 14/49
Stolpman Estate Syrah Ballard Canyon 17/59
Fontsainte Red Blend Languedoc 11/39
Brassfield Cabernet High Valley 13/46
Hess Allomi Cabernet Napa Valley 19/66

CRAFT BEER 6

Jackie O's Ricky Blonde Ale Athens
Sonder Hefeweizen Mason
Rhinegeist Cheetah Lager Cincinnati
Northern Row Barrister Kolsch Cincinnati
MadTree PsychOPathy IPA Oakley
Esoteric Odyssey Hazy IPA Cincinnati
N/A Athletic Brewing IPA Zero proof

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.*