

EST. 2004

NORTHSTAR OHIO

SALADS + BOWLS

SIMPLE SALAD V G Napa greens, organic kale, parmesan and croutons with café vinaigrette	8
SMOOTHIE BOWL V G Organic blueberries, cashews, housemade sunflower almond granola and toasted organic coconut	13
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
BEECHWOLD SALAD V G Ohio-raised chicken, dates, avocado, tomatoes, corn, goat cheese, croutons and almonds with champagne vinaigrette	19
CHOPPED SALAD V G Applewood smoked turkey, bacon, avocado, Point Reyes blue cheese, almonds, croutons and apples with café vinaigrette	18
BUDDHA BOWL V G Pan-seared organic tofu or roasted chicken, long-grain brown rice with peanut sauce and bright veggies	18

BRICK OVEN PIZZA SERVED AS THEY ARE READY

SAUSAGE & PEPPER Housemade sausage, ricotta, Mama Lil's peppers and red onion with organic tomatoes	18
BURRATA & CRISPY KALE Creamy fontina and burrata cheeses, organic kale, hot honey	17
MARGHERITA Organic Bianco DiNapoli tomatoes, fresh mozzarella and basil, shaved Grana Padano	16

Choose fennel sausage or crispy prosciutto +3

ENTRÉES

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	18
CLASSIC CHEESEBURGER G Brandt Family brisket and chuck*, ground in-house daily, topped with cheddar, lettuce, tomato, onion, pickle + french fries & rosemary aioli	19
PIMIENTO CHEESEBURGER G Brandt Family brisket and chuck*, topped with housemade pimiento cheese, lettuce, tomato, onion, pickle + french fries & rosemary aioli	19
CHICKEN & AVOCADO SANDWICH G Roasted chicken, avocado, smoked gouda, roasted red pepper and greens with cayenne aioli + french fries & rosemary aioli	19
FISH SANDWICH G Grilled barramundi filet with lettuce, tomato, red onion and fresh herb aioli + simple salad	23
THAI BURRITO V G Seared organic tofu or roasted chicken with peanut sauce, crunchy slaw and brown rice + tortilla chips & Thai dipping sauce	17
VEGETARIAN ENCHILADAS Two roasted corn and sweet potato enchiladas with smoked gouda, salsa verde and organic Ohio black beans	19

SIDES + SNACKS

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

FROM OUR BAKERY

Mason Jar Carrot Cake	9
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	9
Strawberry Smoothie	9
Health-Ade Kombucha	6
Housemade Ginger Ale	5
Hot Tea	4
Organic Iced Tea	3.5
Cold-Brewed Iced Coffee	5
Mint Iced Coffee	6 V
Single Origin Coffee	4

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
Paysan Chardonnay	Monterey	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

Aperol Spritz

Jeio Prosecco, Aperol, fresh orange 12

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	
Rhinegeist Truth IPA	Cincinnati	
Mad Moon Craft Cider	Columbus	
N/A Athletic Brewing IPA	Zero proof	

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 +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.