

EST. 2004

# NORTHSTAR OHIO

## SALADS + BOWLS

<b>SIMPLE SALAD</b> <b>V</b> <b>G</b> Napa greens, organic kale, parmesan and croutons with café vinaigrette	8
<b>SMOOTHIE BOWL</b> <b>V</b> <b>G</b> Organic blueberries, cashews, housemade sunflower almond granola and toasted organic coconut	13
<b>BLACK BEAN &amp; CHICKEN CHILI</b> <b>G</b> Ohio organic black beans, toasted chiles and a hint of bacon. Served with smoked gouda and fresh tortilla chips	9
<b>GREENVILLE SALAD</b> <b>V</b> <b>G</b> Asparagus, Mackenzie Creamery goat cheese, dates, radish, avocado, macadamia nuts and croutons with café vinaigrette	17
<b>VILLAGE SALAD</b> <b>V</b> <b>G</b> Ohio-raised chicken, dates, avocado, tomatoes, corn, goat cheese, croutons and almonds with champagne vinaigrette	19
<b>CHOPPED SALAD</b> <b>V</b> <b>G</b> Applewood smoked turkey, bacon, avocado, Point Reyes blue cheese, almonds, croutons and apples with café vinaigrette	18
<b>BUDDHA BOWL</b> <b>V</b> <b>G</b> 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

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

Choose fennel sausage or crispy prosciutto +3

## SANDWICHES + BURRITOS

<b>DELUXE EGG SANDWICH</b> Smoked gouda, Beeler's bacon and arugula on toasted ciabatta	12
<b>NORTHSTAR BURGER</b> <b>V</b> <b>G</b> Just made with organic black beans, brown rice and beets, topped with white cheddar, kale, tomato, pickle and onion + simple salad	18
<b>CLASSIC CHEESEBURGER</b> <b>G</b> Brandt Family brisket and chuck*, ground in-house daily, topped with cheddar, lettuce, tomato, onion, pickle + sweet potato fries & rosemary aioli	19
<b>PIMIENTO CHEESEBURGER</b> <b>G</b> Brandt Family brisket and chuck*, topped with housemade pimiento cheese, lettuce, tomato, onion, pickle + sweet potato fries & rosemary aioli	19
<b>CHICKEN &amp; AVOCADO SANDWICH</b> <b>G</b> Roasted chicken, avocado, smoked gouda, roasted red pepper and greens with cayenne aioli + wild rice	19
<b>FISH SANDWICH</b> <b>G</b> Grilled barramundi filet with lettuce, tomato, red onion and fresh herb aioli + simple salad	23
<b>THAI BURRITO</b> <b>V</b> <b>G</b> Seared organic tofu or roasted chicken with peanut sauce, crunchy slaw and brown rice + tortilla chips & Thai dipping sauce	17
<b>SWEET BASIL BURRITO</b> <b>G</b> Roasted chicken or seared tofu with creamy pesto, sauteed veggies and brown rice + sweet potato fries & rosemary aioli	17

## SIDES + SNACKS

Housemade Pimiento Cheese Dip 7 <b>G</b>
Guacamole 8 <b>V</b> <b>G</b> · Dip Duo 14 <b>G</b>
Sweet Potato Fries & Rosemary Aioli 7 <b>V</b> <b>G</b> · Wild Rice 7 <b>V</b> <b>G</b>
Broccoli 7 <b>V</b> <b>G</b> · Roasted Peanut Slaw 7 <b>V</b> <b>G</b>

## 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
Draft Kombucha 6
Green Smoothie 9
Strawberry Smoothie 9
Housemade Ginger Ale 5
Nitro Cold Brew 6
Mint Iced Coffee 6 <b>V</b>
Single Origin Coffee 4

## 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>Ginger Mojito</b> Mint and lime, Cruzan Rum, organic cane sugar
<b>La Paloma</b> Espolòn Tequila, fresh grapefruit and lime

## ZERO PROOF 9

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

## 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>Paysan Chardonnay</b> Monterey 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

## CRAFT BEER 6

<b>Jackie O's Ricky Blonde Ale</b> Athens
<b>Wolf's Ridge Lager</b> Columbus
<b>Rockmill Pilsner</b> Lancaster
<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
<b>N/A Athletic Brewing IPA</b> Zero proof
PLEASE ASK ABOUT OUR <b>Seasonal Draft Beer</b>

**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.