

NORTHSTAR

EST. 2004 • OHIO



NORTHSTAR MARGARITA

Hornitos Tequila, fresh citrus and salt

WARM APPLEJACK CIDER

Watershed Apple Brandy, Ohio cider, whipped cream

HOUSEMADE PIMIENTO CHEESE DIP 8

GUACAMOLE with fresh tortilla chips 9 • BOTH DIPS 15

BLACK BEAN & CHICKEN CHILI topped with smoked gouda 11

GOLDEN FRENCH FRIES served with rosemary aioli 7

SALADS + SOUP

SIMPLE SALAD

Napa greens, organic kale, parmesan and croutons with café vinaigrette 8

CAESAR SALAD

Little gem, parmesan, rustic croutons and classic dressing* 13

Add rotisserie-roasted chicken +5

BLACK BEAN & CHICKEN CHILI

Ohio organic black beans, toasted chiles and a hint of bacon. Served with smoked gouda and fresh tortilla chips 11

UPTOWN SALAD

Ohio-raised chicken, dates, avocado, legumes, onion, Mackenzie Creamery goat cheese, croutons and almonds with champagne vinaigrette 19

GREENVILLE SALAD

Asparagus, Mackenzie Creamery goat cheese, dates, radish, avocado, macadamia nuts and croutons with café vinaigrette 16

Add rotisserie-roasted chicken +5

CHOPPED SALAD

Applewood smoked turkey, bacon, avocado, Point Reyes blue cheese, almonds, croutons and apples with café vinaigrette 19

FROM OUR WOOD-FIRED OVEN

MARGHERITA PIZZA

Organic Bianco DiNapoli tomatoes, fresh mozzarella and basil, shaved parmesan 17

FIORE PIZZA

Fresh mozzarella and creamy fontina with parmesan and plenty of greens 18

Choose fennel sausage or crispy prosciutto +3

VEGETARIAN ENCHILADAS

Two roasted corn and sweet potato enchiladas with smoked gouda, salsa verde and organic Ohio black beans 19

ENTRÉES

NORTHSTAR BURGER

Just made with organic black beans, brown rice and beets, topped with white cheddar, kale, tomato, pickle and onion + simple salad 19

CLASSIC CHEESEBURGER

Brandt Family brisket and chuck*, ground in-house daily, served “all the way” + french fries & rosemary aioli 22

Substitute Housemade Pimiento Cheese +1

FISH SANDWICH

Grilled barramundi filet with lettuce, tomato, red onion and fresh herb aioli + simple salad 23

CHICKEN & AVOCADO SANDWICH

Roasted chicken, avocado, smoked gouda, roasted red pepper and greens with cayenne aioli + wild rice 20

PAD THAI

Seared vegetables, fresh herbs, egg and peanuts tossed in tamarind lime sauce with your choice of roasted chicken or organic tofu 21

BUDDHA BOWL

Pan-seared organic tofu or roasted chicken, bright veggies, peanut sauce and long-grain brown rice 19

CAST IRON STEAK & ENCHILADA *Brandt Family Beef, USDA Prime*

Tender chipotle-lime marinated prime steak with a smoked gouda and salsa verde enchilada 28

CRISPY CHICKEN MILANESE

Thin, lightly-breaded chicken breast, served with our classic Caesar or Fiore Salad 24

CAN BE PREPARED MEAT AND DAIRY FREE

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.*

CLASSIC COCKTAILS 12



Northstar Margarita
Hornitos Tequila, fresh citrus and salt



Aperol Spritz
Jeio Prosecco, Aperol and fresh orange



Maker's Manhattan
Bourbon, VYA Vermouth and a cherry



Martini
Tito's Vodka or Beefeater Gin with a splash of VYA Vermouth

SIGNATURE COCKTAILS 12



Strawberry Basil Mojito
Cruzan Rum, fresh basil and strawberries



Espresso Martini
OYO Vanilla Vodka, Counter Culture Coffee and mint



Bourbon Blackberry Smash
Woodford Reserve, blackberries, lemon and thyme



Ginger Mojito
Mint and lime, Cruzan Rum, organic cane sugar



Candied Orange Martini
Watershed Vodka, fresh citrus and vanilla bean



Warm Applejack Cider
Watershed Apple Brandy, Ohio cider, whipped cream

ZERO PROOF 9



Orange Dream
Fresh orange, vanilla bean, seltzer



Blackberry Spritz
Blackberry, lemon, fresh thyme and seltzer

WINE 7oz / BTL

Jeio Prosecco Tre Venezie 9/32

Gobelsburg Rosé Austria 11/39

Elk Cove Pinot Gris Willamette 12/42

Clay Shannon Sauvignon Blanc High Valley 11/39

Sun & Moon Chardonnay France 12/42

Anne Amie Pinot Noir Willamette 13/46

Palladino Barbera d'Alba Piedmont 14/49

Fontsainte Red Blend Languedoc 13/46

The Paring Cabernet Blend California 14/49

CRAFT BEER 7

Jackie O's Ricky Blonde Ale Athens

Rockmill Pilsner Lancaster

Zaftig Heavy Hearted Amber Ale Worthington

Fat Head's Head Hunter IPA Cleveland

CBC IPA Columbus

Mad Moon Craft Cider Columbus

N/A Athletic Brewing IPA Zero proof

PLEASE ASK ABOUT OUR **Seasonal Draft Beers**

DRINK SPECIALTIES

Housemade Ginger Ale 6

Pour Over Coffee 4

Cold-Brewed Iced Coffee 6

Mint Iced Coffee 7

Northstar Hot Chocolate 7

Hot Apple Cider 7

Iced Strawberry Matcha Latte 7

Rishi Hot Tea 4

Shooting Star 8

Cara Cara Orange Juice 7

Organic Carrot Juice 7

Green Smoothie 9

Strawberry Smoothie 9



Food is Life® AT NORTHSTAR, WE CHOOSE LOCALLY GROWN, ORGANIC AND ARTISAN PRODUCED FOODS NOT ONLY TO PROTECT THE ENVIRONMENT AND TO SUPPORT PRODUCERS WHOSE VALUES ARE ALIGNED WITH OURS, BUT ALSO SO THAT WE ARE SERVING THE MOST WHOLESOME AND DELICIOUS FOOD WE CAN.

BRANDT BEEF
All natural, family-owned

JADE LEAF
Organic ceremonial matcha

GERBER'S AMISH FARM CHICKEN
Responsibly-raised, antibiotic free

BEELER'S PURE PORK
All natural, nitrate-free bacon from Iowa

NEW ALBANY ORGANICS
Organic curly kale

THREE CREEKS PRODUCE
Organic greens, herbs & tomatoes

PLEIADES FARMS
Organic maple syrup from Mt. Gilead, Ohio

COUNTER CULTURE COFFEE
Direct trade coffee

MACKENZIE CREAMERY
Artisan goat cheese from Hiram, Ohio

GREEN FIELD FARMS
Organic eggs from Wooster, Ohio

SHAGBARK SEED & MILL
Athens, Ohio organic black beans & spelt flour

KREMA NUT COMPANY
Ohio peanut butter, nuts and seeds

KING ARTHUR BAKING CO.
Artisan flour

ORGANIC VALLEY
Ohio organic dairy

MUSHROOM HARVEST PROVISIONS
Local shiitake & portobello mushrooms