

NORTHSTAR

EST. 2004 • OHIO

NORTHSTAR MARGARITA

Hornitos Tequila, fresh citrus and salt

BOURBON BLACKBERRY SMASH

Woodford Reserve, blackberries, lemon and thyme

MADE-TO-ORDER GUACAMOLE **V G** with fresh tortilla chips 8

HOUSEMADE PIMIENTO CHEESE DIP **G** 7 • **BOTH DIPS** **G** 14

BLACK BEAN & CHICKEN CHILI **G** topped with smoked gouda 9

GOLDEN FRENCH FRIES **V G** served with rosemary aioli 7

SALADS + SOUP

SIMPLE SALAD **V G**

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

GREENVILLE SALAD **V G**

Asparagus, Mackenzie Creamery goat cheese, dates, radish, avocado, macadamia nuts and croutons with café vinaigrette 17

VILLAGE SALAD **V G**

Raised-right 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

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

FROM OUR BRICK OVEN

MARGHERITA PIZZA

Organic Bianco DiNapoli tomatoes, fresh mozzarella and basil, shaved Grana Padano 16

SAUSAGE & PEPPER PIZZA

Housemade sausage, ricotta, Mama Lil's peppers and red onion with organic tomatoes 18

BURRATA & CRISPY KALE PIZZA

Creamy fontina and burrata cheeses, organic kale, hot honey 17

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 **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, served “all the way” + french fries & rosemary aioli 19

PIMIENTO CHEESEBURGER **G**

Brandt Family brisket and chuck*, topped with housemade pimiento cheese + french fries & rosemary aioli 19

FISH SANDWICH **G**

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

CHICKEN & AVOCADO SANDWICH **G**

Roasted chicken, avocado, smoked gouda, roasted red pepper and greens with cayenne aioli + wild rice 19

BUDDHA BOWL **V G**

Pan-seared organic tofu or roasted chicken, bright veggies, peanut sauce and long-grain brown rice 17

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

Chipotle-lime marinated tri-tip with a smoked gouda and salsa verde enchilada + organic black beans 28

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.*

COCKTAILS 12



Negroni
Beefeater Gin, Campari,
VYA Vermouth



Espresso Martini
OYO Vanilla Vodka, Counter Culture
Coffee and mint



Bourbon Blackberry Smash
Woodford Reserve, blackberries,
lemon and thyme



Strawberry Basil Mojito
Cruzan Rum, fresh basil
and strawberries



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



Northstar Margarita
Hornitos Tequila, fresh citrus
and salt



Aperol Spritz
Jeio Prosecco, Aperol
and fresh orange



La Paloma
Espolòn Tequila, fresh
grapefruit and lime



Candied Orange Martini
Watershed Vodka, fresh citrus
and vanilla bean



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



Aviation
Beefeater Gin, Luxardo Maraschino
and lemon



Maker's Manhattan
Bourbon, VYA Vermouth
and a cherry

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

CRAFT BEER 6

Jackie O's Ricky Blonde Ale Athens

Wolf's Ridge Lager Columbus

Rhinegeist Cheetah Cincinnati

MadTree Happy Amber Ale Cincinnati

North High Honey Wheat Columbus

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 5

Orange Dream Soda 5

Pour Over Coffee 4

Nitro Cold Brew 6

Draft Kombucha 6

Mint Iced Coffee 6

Shooting Star 7

Orange Juice 6

Organic Carrot Juice 7

Green Smoothie 8

Strawberry Smoothie 8



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

NIMAN RANCH
Antibiotic and hormone free prosciutto

HARVESTLAND CHICKEN
Responsibly raised, antibiotic free

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

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