

Northstar

V CAN BE PREPARED
MEAT & DAIRY FREE

@northstarcafe  

NORTHSTAR AFTER DARK

SELECT BOTTLES OF WINE
— OR — **PITCHER OF BEER**
& **ANY PIZZA** 25

Sunday through Thursday, 8pm to close

BREAKFAST DISHES

Housemade Granola **V**

Organic oats, toasted nuts, fat-free Greek yogurt, cherry compote, apples and pistachio brittle 9

Mushroom Frittata

Three Organic Valley eggs, hearth-baked with roasted mushrooms, sweet onions and gruyere. Served with breakfast potatoes and arugula 14.5

Big Burrito **V**

Eggs, organic black beans, roasted sweet potatoes, sautéed peppers & onions, melted white cheddar and Northstar's salsa 9.5
Add applewood smoked bacon +2

Sweet Potato and Turkey Hash **V**

Applewood smoked turkey, red peppers, sweet onions and two sunny eggs* 13

Cloud Nine Pancakes

Three ricotta pancakes served with real maple syrup and bananas 12.5

Biscuits and Sausage Gravy

Warm buttermilk biscuit, split and griddled, covered in spicy housemade Niman Ranch sausage gravy 9
With two scrambled eggs +4

The Standard Egg Sandwich

Warm from the oven buttermilk biscuit topped with two over medium eggs* and aged white cheddar 8.5
Your choice of applewood smoked bacon or housemade pork sausage +2

Cowboy Breakfast

Two organic eggs prepared any style,* bacon or sausage, and a warm buttermilk biscuit with Michigan black cherry preserves 13.5

BRUNCH DISHES

Chopped Salad **V**

Applewood smoked turkey, bacon, avocado, blue cheese, almonds, croutons and apples with café vinaigrette 15

Northstar Burger **V**

Just made with organic black beans, brown rice and beets, topped with white cheddar, kale, tomato, pickle and onion + simple salad 14

Fish Sandwich

Grilled barramundi filet with lettuce, tomato, red onion and fresh herb aioli + simple salad 17

Classic Cheeseburger

Niman Ranch brisket and chuck*, ground in house daily, topped with cheddar, lettuce, tomato, onion, pickle + breakfast potatoes 15
Substitute Pimiento Cheese +1

SIDES + EGGS + ETC

Applewood Smoked Bacon 4.5

Housemade Breakfast Sausage 5

Niman Ranch pork, prepared in-house daily

Two Organic Eggs Any Style* 5

Scrambled Eggs with Cheese 6

Choose Smoked Gouda, Point Reyes Blue, Chevre, Cheddar or Provolone

Single Ricotta Pancake 6

Little Side of Biscuits and Gravy 5

Breakfast Potatoes 4 **V**

Pimiento Cheese Dip 7

FROM THE BAKERY WHILE THEY LAST

organic flour and eggs, real butter & lots of T.L.C.

Fresh Buttermilk Biscuit with Jam 4

with Michigan black cherry preserves

Apple Cranberry Muffin 4

Blueberry Buckle 4

Ham and Cheese Scone 4

Praline Scone 4

Peanut Butter Cookie 3

Chocolate Chip Cookie 3

Oatmeal Raisin Cookie 3

Dark Chocolate Truffle Cookie 3

COCKTAILS

8

Warm Applejack Cider

Laird's Brandy, spiced cider, maple whipped cream

Mimosa

sparkling wine, fresh squeezed orange juice

Bloody Mary

organic tomato juice, Watershed Vodka

WINE

7oz | BTL

JCB Brut Sparkling FRANCE	11	39
Dr. L Riesling GERMANY	8	28
ABC Pinot Gris SANTA BARBARA	9	32
Cliff Lede Sauvignon Blanc NAPA	10	36
Farmstead Chardonnay NAPA	11	39
Benton-Lane Pinot Noir WILLAMETTE	10	36
Lang & Reed Cabernet Franc NAPA	11	39
Finca Resalso Tempranillo SPAIN	9	36
Aerena Cabernet NAPA	12	42

OHIO DRAFT BEER

Rhinegeist Cheetah Lager CINCINNATI 5

Fretboard Mellowship India Pils CINCINNATI 5

Homestead Tenpenny Amber COLUMBUS 6

Platform Project Series Pale Ale CLEVELAND 6

Land-Grant Stiff Arm IPA COLUMBUS 5

Mad Moon Hard Cider COLUMBUS 6

PLEASE ASK ABOUT Seasonal Draft Beers

SPECIALTY DRINKS

Shooting Star 6

Orange Juice 5

Organic Carrot Juice 5

Housemade Orange Cream Soda 4

Ginger Ale 4

Coffee-Cola 4

Single Origin Coffee 3.5

Blueberry or Strawberry Smoothie 6

Northstar Hot Chocolate 4.5

Hot Apple Cider 4.5

ANY ITEM PREPARED IN OUR KITCHEN MAY CONTAIN TRACES OF NUT OILS. WE ASK THAT THOSE WITH ALLERGIES TAKE CAUTION WHEN ORDERING AND ENJOYING OUR FOODS.

* THESE ITEMS MAY BE COOKED TO ORDER. CONSUMING UNDERCOOKED EGGS OR MEAT MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

WE WILL BE HAPPY TO INFORM YOU ABOUT DISHES WHICH MAY BE PREPARED WITHOUT WHEAT AS AN INGREDIENT.