



SHAREABLES

WHIPPED HUMMUS served with warm pita & drizzle of extra virgin olive oil add seasonal veggies +3

STUFFED AVOCADOS @ 1 for 7 | 2 for 13 | 3 for 18 diced cherry tomatoes, diced red onion, olive oil, goat cheese, drizzle of balsamic glaze

BLISTERED BRUSSELS @ 13 lemon vinaigrette, parmesan

PICKLE CHIPS 12 house brined thin cut pickle chips, hand breaded, fried crispy, ranch

> **BAVARIAN PRETZELS** 13 four fresh baked bavarian soft pretzel sticks, served with north high beer cheese and beer mustard

NORTH HIGH BEER QUESO 12 beer cheese, roasted mexican street corn, garnished with cilantro, served with warm tortilla chips add seasoned beef +3

CHEESE CURDS 13

wisconsin white cheddar, lightly breaded, fried crispy, served with house beer mustard & hot honey

CRISPY CHICKEN TENDERS 11 buttermilk brined, breaded & fried, choice of sauce

sub breaded tofu bites **⊙** ≠ +2

* WINGS @ 6 for 11 | 12 for 19 jumbo split, fried crispy, choose your sauce, served with a side of celery & ranch or bleu cheese

WHAT THE BRUNCH?

SATURDAYS & SUNDAYS 10AM - 2PM

HANDHELDS

all handhelds are served on brioche buns with fries

sub sweet potato fries +1 sub 1/2 salad +3 gluten-free bun @ +2

NORTH HIGH BURGER 15 double smash patties, american cheese, lettuce, tomato, IPA caramelized onions, house pickles, north high sauce

> THE SMOKEHOUSE 16 double smash patties, pepper jack, bacon, lettuce, tomato, frizzled onions, house pickles, honey wheat bbq

CRISPY BUFFALO CHICKEN fried chicken breast, buffalo sauce, lettuce, tomato, pickles, choose bleu cheese or ranch

SALMON BLT 18 grilled or blackened salmon, lettuce, tomato, bourbon bacon jam, beer mustard, served on a hoagie roll

GRILLED CHEESE 12 texas toast, white cheddar, gruyere cheese, garlic aioli add pot roast +4

BEET & CHICKPEA BURGER / 15 green leaf lettuce, sliced tomato, garlic aioli

available Monday - Friday, 11 AM - 2 PM

see lunch special menu for options

SALADS

chicken +6 salmon +8 1/2 avocado +2

HOUSE SALAD 0 spring mix, grape tomatoes, cucumbers, parmesan, balsamic vinaigrette, spiced sunflower seeds

ORCHARD SALAD @ 14 spring mix, fuji apples, candied almonds, bacon, goat cheese, lemon vinaigrette

🐝 GRILLED CHICKEN CAESAR SALAD 16 grilled chicken breast, romaine lettuce, herb garlic croutons,

parmesan, creamy peppercorn caesar dressing HOUSE-MADE DRESSINGS @

ranch

bleu cheese creamy peppercorn caesar lemon vinaigrette balsamic vinaigrette

HOUSE-MADE SAUCES

high times hot 6 buffalo @ hot honey @ honey wheat bbq dry nashville hot **G**

PLATES

north high lager battered white fish, served with fries. coleslaw, and tartar sauce

POT ROAST 20

slow roasted, served with mashed potatoes, brown gravy, roasted carrots

PEPPERONI BASIL FLATBREAD 15

sub gluten free crust @ +2 red sauce, mozzarella, provolone, spicy pepperoni, basil add hot honev +1

SIDES

FRIES @ 4 SWEET POTATO FRIES @ 5 COLESLAW @ 5 BLISTERED BRUSSELS @ 6 ROASTED CARROTS O 1/2 SALAD -HOUSE @ OR CAESAR 6

DESSERT

BUCKEYE PIE 9

chocolate graham cracker crust, peanut butter filling, peanut butter cups, whipped cream, stout chocolate sauce

BREAD PUDDING 9 served warm, bourbon caramel sauce drizzle flavor varies - please ask!

TURTLE BROWNIE 9 berry compote, whipped cream, toasted almonds

Specials!

KIDS MENU AVAILABLE FOR AGES 12 AND UNDER



North High Favorites

Allergen Notice: While North High does everything it can to ensure all dietary restrictions are met, we do prepare food in an open air kitchen that uses all major food allergens (Milk, Eggs, Fish, Shellfish, Peanuts, Tree Nuts, Wheat*, Soy, and Sesame), therefore cross contamination may occur. Please let your server know if anyone in your party has a food allergy. ** Ask about Vegan friendly substitutions

> Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



