

LATITUDE 41

[ARTISAN FLATBREADS]

- YUKON POTATO** point Reyes bleu, red onion marmalade, fresh thyme 6.00
DUCK LEG CONFIT st. andre triple creamed cheese, radicchio, blackberry mostarda 11.00
EXOTIC MUSHROOM seasonal wild mushrooms, truffle oil, bel paese cheese 10.00
TOMATO MOZZARELLA pomodoro, smoked mozzarella, basil 7.00
TUNISIAN SPICED SHRIMP cilantro, shaved carrot, spiced tomatoes 9.00
GREEK GYRO merguez, tzatziki, chopped romaine, grape tomatoes, kalamata olives 8.00

[SHARE]

- WEDGE & WINGS** crispy confit chicken wings, iceberg blue cheese salad 8.00
KOREAN WINGS sweet and spicy chicken wings, kimchee napa cabbage 7.00
SPICY BOUCHOT MUSSELS ginger, lemongrass, sambal, cilantro 9.00
SEA SALT CHIPS house-made potato chips, blue jacket dairy feta dip 5.00
HAND CUT FRIES spicy ketchup, malt vinegar aioli 4.00

[GARDEN]

- WARM SPINACH** feta and walnuts 2.50
GOAT CHEESE POLENTA sautéed arugula and toasted pine nuts 3.50
CELERY ROOT PUREE, baby beets 3.00
RYE AND SWISS CHARD BREAD PUDDING gruyere 3.00
GREEN SALAD asparagus, green beans, cucumbers, white cheddar, balsamic vinaigrette 3.00

[SOUPS – SALADS – SANDWICHES]

- CELERY ROOT & APPLE SOUP** dill whipped cream 5.00
TUSCAN WHITE BEAN & CHICKEN SOUP cabbage, smoked bacon, parmesan snow 5.00
WARM SPINACH SALAD fennel, fuji apples, walnuts, maple bacon vinaigrette 7.00
PEAR SALAD pumpkin seed brittle, Point Reyes bleu cheese, vanilla vinaigrette 7.00
FARM EGG BRIOCHE frisee salad, fuji apples, kimchee, smoked bacon, sherry vinegar 8.00
ROMAINE CAESAR parmesan-reggiano, croutons, white anchovy 6.00
TURKEY CONFIT SANDWICH celery apple stuffing, cranberry tartar 8.00
LATITUDE BURGER white cheddar, lettuce, tomato, onion, horseradish aioli 7.00
41 JUICY LUCY oakvale gouda stuffed kobe patty, garlic aioli, brioche toast 9.00
VIETNAMESE CHICKEN SANDWICH pate, pickled cucumbers, cilantro, sriracha aioli 7.00
BENTONS BLT romaine, tomato, bentons bacon, truffle aioli 6.00

[SMALL PLATES]

- LOBSTER “MAC & CHEESE”** orechiette pasta, mascarpone, truffle oil, parmesan tuile 15.00
PAPPARDELLE PASTA bluescreek farm beef, exotic mushrooms, snowville cream 12.00
LOCAL LAMB STEW beluga lentils, carrots, onions, spinach, shiraz broth 8.00
BISON TONGUE PASTA fresh cavatelli, ricotta, slow roasted tomato 7.00
BRAISED MONKFISH spicy tomato broth, nicoise olives, capers, anchovies, fennel 9.00
SURF AND TURF diver scallops, short rib and brussel sprout hash, beet jus 10.00

[LARGER PLATES]

- SEAFOOD PASTA** jumbo shrimp, fish, clams, mussels, white wine, tomato, basil 19.00
SPECKLED HEN CHICKEN pomme frites, grilled radicchio, french beans 15.00
DUCK SCALLOPINI celery root puree, pommes boulangere, blackberry fig gastrique 16.00
BEEF SHORT RIB goat cheese polenta, baby beets, heirloom carrots, braising jus 17.00
50Z. NATURAL BEEF TENDERLOIN potato gratin stuffed vidalia onion, asian greens 20.00

[WEEKLY SPECIALS]

4-7PM 2.00 PINTS OF DRAFT
SUNDAY NIGHT SUPPERS

[TASTING MENU]

WHOLE TABLE MUST PARTICIPATE

30.00 **4 COURSE** chefs choice

45.00 **6 COURSE** chefs choice

Allow our chefs to take you on a journey of sights, aromas and flavors with a hand selected menu of our best, local, organic ingredients. Please let your server know of any allergies or preferences.

[WINE BY THE GLASS SPECIALS]

- 7.00 **PINOT GRIGIO** nobilissima, della venezie, italy
6.50 **TREBBIANO** vina esmeralda, catalunya, spain
7.50 **CHARDONNAY** hess, monterey, california
8.00 **GEWURZTRAMINER** columbia valley, washington
6.00 **PINOT NOIR** laboure-roi reserve, france
7.00 **MERLOT** mcwilliams, southeastern, Australia
8.00 **CABERNET SAUVIGNON** calina, colchagua, chile

[DESSERTS]

- 6.00 **ESPRESSO CRÈME BRULEE** hazelnut toffee
8.00 **VALHRONA CHOCOLATE “SMORE”** ganache cake, marshmallow, graham cracker, smoked chocolate ice cream
5.00 **WHITE CHOCOLATE CHERRY BREAD PUDDING** white chocolate evergreen with red currant garland ice cream
8.00 **CARAMEL NUT TART** pear and cherry compote, blackstrap praline ice cream
7.00 **ASSORTED ICE CREAM AND COOKIES** seasonal offerings from jeni’s splendid

[BOTTLED CRAFT BEER]

- 7.00 **STONE** ruination
5.00 **BRECKENRIDGE** avalanche Amber Ale
5.00 **LEFT HAND** Milk Stout
5.00 **DOGFISH** head 60 minute IPA
9.00 **TWO BROTHERS** domain du page french country ale
9.00 **DELIRIUM** tremens
7.00 **REISSDORF** koelsch
7.00 **WEIHENSTEPHANER** original pilsner

[DRAFT BEERS]

- 4.00 **GOOSE ISLAND** seasonal
4.00 **BELLS** two hearted ale
4.00 **GREAT LAKES** dortmunder
3.75 **BLUE MOON** wheat
3.75 **COLUMBUS BREWING COMPANY** pale ale

[INSPIRED COCKTAILS]

- 7.00 **TUSCAN LEMONADE**, grey goose citron, licor 43, freshly squeezed lemon juice, thyme
8.00 **GRILLED PINEAPPLE MOJITO**, 10 cane rum, mint, pineapple infused simple syrup
10.00 **POMEGRANITE MARTINI**, pama liqueur, blueberry stoli, pomegranate juice
9.00 **LEMON DROP MARTINI**...an ordinary name for an extraordinary drink...absolut citron, freshly squeezed lemon juice and a splash of simple syrup
6.00 **MOROCCAN SPECIAL**, bacardi light rum, triple sec, pineapple juice and freshly squeezed lime juice
7.00 **SPICY BLOODY MARY**, ketel one vodka and cornell’s secret mix

A *Dean James Mac* DESTINATION RESTAURANT

LATITUDE 41 RESTAURANT | www.Latitude41restaurant.com | 50 NORTH 3RD STREET | 614. 233. 7541

EXECUTIVE CHEF | DAVID MACLENNAN
RESTAURANT MANAGER | ROGER VIVAS