

The McNinch House Restaurant

Charlotte's Landmark for Fine Dining since 1989

<u>Grand Menu – 7 courses</u> <u>\$115</u> Choice of 3 “Opening Courses” House made Sorbet, Choice of Main, Cheese & Dessert	<u>Chef's Tasting</u> <u>6 Chef's choice courses \$185</u> <u>(whole table must participate)</u> <u>Note: CHEF'S Tasting Menu Includes Wine Pairings</u>	<u>Premier Menu – 5 courses</u> <u>\$95</u> Choice of 2 “Opening courses” House made Sorbet, Choice of Main, & Dessert
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Our Story

The McNinch House was built in 1892. The house that stands on was built by Mr. Liddell, and was the residence of the McNinch family for most of its history. Mr. Sam McNinch served as Mayor of Charlotte from 1905 to 1907. The house stayed in the McNinch Family until 1978. The current owner, Ellen Davis, purchased the house and spent a decade restoring it.

The house currently stands on the National Historic Register and is a Mecklenburg County Historic Site. The restaurant opened in 1989 and has been serving multiple course dinners since.

Our Farmers

Green Pastures Urban Farm, Mount Holly NC

Urban Gourmet Farms, Charlotte NC

Tega Hills Farm, Tega Cay SC

Uno Alla Volta Cheese, Charlotte NC

Bosky Acres, Waxhaw NC

Lucky Clay Farms, Norville NC

Middle Ground Farms, Monroe NC

Executive Chef Matthew Shepard

Sous Chef Corey Thomas

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Instagram @TheMcNinchHouseRestarant

Opening Courses

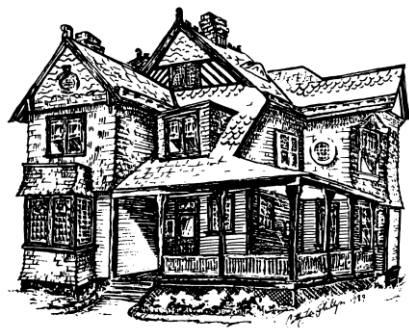
Jumbo Lump Crab Cake *with Louisiana-Style Remoulade, Lemon Ash, Apple-Carrot Salad,*

Fall Medley *Shredded Brussels Sprouts, Shaved Tri-Colored Carrots, Hay Smoked Mozzarella, Candied Pecans, Shaved Candy Stripe Beets, Poppy Seed Vinaigrette*

Apple Braised NC Cheshire Pork Belly *Pan Sauce Reduction*

She Crab Soup *with Splash of Dry Sherry and Black Pepper*

Soup of the Day



Fall 2017

Main Courses

Rosemary & Dijon Crusted Rack of New Zealand Lamb* *Sweet Potato Puree, Roasted Turnips, Asparagus*

***Spiced Duck** *Cranberry & Mushroom Stuffing, Fried Polenta Bites, Green Beans, Demi-Glace*

***NC Cheshire Pork Tenderloin** *Whole Grain Mustard Sauce, Roasted Butternut Squash, Apple Butter*

***Filet Mignon** *Hot German Potato Salad, Cognac Bordelaise*

The Catch *Apple Risotto, Garlic Croutons, Sautéed Spinach, Nutmeg Béchamel*

Sweet Potato Ravioli *Carrot-Parsnip Succotash, Brown Butter/Sage Cream Sauce*

Shepherd's Pie *Seasoned Pomme Puree, Beef Tips, Vegetable Medley, Topped with Puff Pastry*

Dessert Course

Pumpkin Tiramisu *Sponge cake, Spiced Chantilly, Gingerbread Tuile, Cinnamon Ice Cream*

Apple Galette *Spiced Caramel, Candied Applewood Bacon, Smoked Ice Cream*

Frangelico Mousse *Flourless Chocolate Cake, Chocolate Pot De Crème, Amaretto Ice Cream*

***PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES.**

THESE ITEMS MAY BE SERVED RAW OR UNDERCOOED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.