

# The McNinch House Restaurant

*Charlotte's Landmark for Fine Dining since 1989*

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

## 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**

*McNinchhouse@gmail.com*

*704-332-6159*

*511 N. Church St. Charlotte, NC 28202*

*Instagram @TheMcNinchHouseRestarant*



*Summer 2017*

### Opening Courses

**Jumbo Lump Crab Cake** *with Louisiana-Style Remoulade, Lemon Aioli, Cucumber-Tomato Salad,*

**Cucumber Vase Salad** *Sliced Cucumber, Radicchio, Beech Mushrooms, Sprouts, Mixed Greens, Curry-Chutney Dressing*

**Seared Marinated Octopus** *Dijon-Thyme Vinaigrette and Mixed Greens*

**Shrimp and Grits** *Fried Grit Cake, Tasso Ham Gravy*

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

**Soup of the Day**

### Main Courses

**Rosemary & Dijon Crusted Rack of New Zealand Lamb\*** *Blistered Cherry Tomatoes, Carrot Spirals, Chiffonade Cabbage, Roasted Purple Potatoes, Chimichurri*

**Pan Seared Duck** *\*Sage and Mushroom Farro, Swiss Chard, Blackberry Demi*

**Pan Seared Rabbit** *Orzo Pasta, Brussels Sprouts, Roasted Tri-Colored Carrots, Roasted Tomato Puree*

**Filet Mignon\*** *Sautéed Zucchini, Horseradish Spaetzle, Cognac Bordelaise*

**The Catch** *Balsami Rice, Avocado Puree, Exotic Mushrooms, Fig and Honey Sauce*

**Pesto Pasta** *Rigatoni Pasta, Concasse Tomatoes, Exotic mushrooms, Tri-Colored Carrots, Sweet Corn, Spring Peas, Parsley, Parm, House made Pesto Sauce*

**Garden Symphony** *a Composed Collection of Seasonal and Local Vegetables Over Toasted Wild Rice*

### Dessert Course

**Key Lime Pie** *White Chocolate Ganache, Chantilly Cream*

**Blackberry Cobbler** *Vanilla Bean Ice Cream*

**Southern Chocolate Chess Pie** *Chantilly, Chocolate Sauce, Vanilla Bean 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.**