

Academe Maine Brasserie & Tavern

“*Academe*” – a place of dialogue and learning

“**brasserie**” – an unpretentious restaurant

“**Tavern**” – original name of The Kennebunk Inn

Academe (ak a deem) takes its name from the rich educational heritage of New England; the training of Chef-Owners, Brian and Shanna Horner O’Hea, at the Culinary Institute of America; the careers of Inn owners, Sue and David Horner, as university professor and president, and the culinary educational opportunities offered at The Inn.

Foundation Courses: Appetizers

Colossal Nachos

House made tomato salsa, black olives and cheddar jack cheese served with sour cream and medium salsa \$11.5
(1/2 order \$6)

Cheddar Jack Cheese Quesadilla \$6.5

Roasted Vegetable Quesadilla

Tomato, eggplant, yellow squash, zucchini, sautéed onions, and goat cheese \$8

Drops & Adds: Add shredded chicken \$3.5 or BBQ pulled pork \$6 to any item listed above

Lamb Lollipop

Grilled lamb chop with cucumber, watermelon radish hay and a curried yogurt sauce \$10

Mini Sampler

Two mini cheeseburgers, two mini pulled pork buns, one mini lobster roll and a crudités shot and blue cheese dressing \$18

Colossal Shrimp Cocktail

Three large chilled shrimp served with homemade cocktail sauce and lemon \$9

Beer-Battered Green Beans

French haricot verts fried the healthy way with whole grain mustard sauce \$9.5

Steamed Asian Pork Dumplings

Sesame, cucumber iceberg salad and sweet and spicy dipping sauce \$11

Prince Edward Island Mussels

Steamed in white wine with fresh rosemary, lemon juice, roasted garlic and butter \$10

Hot & Cold Topics: Soups and Starter Salads

The Kennebunk Inn Salad

House specialty hand torn mixed greens with dried cranberries, roasted pistachios, goat cheese and cider vinaigrette \$8

Blue Cheese Salad

Chilled iceberg lettuce, smoked applewood bacon and croutons \$7.5

Caesar Salad

Romaine lettuce, shaved Parmigiano-Reggiano, croutons, and lemon, garlic, anchovy dressing \$7.5

Ginger Butternut Squash Soup

Roasted squash pureed smooth and garnished with a toasted pecan cream
\$5.5 cup - \$8 bowl

Lobster Pot Pie

Academe exclusive with poached lobster meat, peas, corn, potatoes and hand rolled puff pastry \$16

Double Minors: Composed Salads

Seven Hour Roasted Vegetable Tart

Layers of zucchini, squash, eggplant, tomatoes and caramelized onions, with romaine, blue cheese and reduced balsamic drizzle \$15

Chopped Green Salad

Diced tomato, cucumber, bacon, hardboiled egg, crumbled blue cheese and sherry vinaigrette \$9.5

Chicken Croquettes

Creamy poached chicken breaded and fried beside romaine lettuce, cucumbers, and tomatoes with ranch dressing \$11.5

Steak and Blue Salad

Grilled coulotte steak with crumbled blue cheese, watermelon radishes, roasted beets and sherry vinaigrette \$17

Maine Crab Cake and Citrus Salad

Fresh local crab panko crusted and fried over jicama, cucumber and citrus supremes with a white balsamic lemon vinaigrette \$12

Drops & Adds: Add grilled chicken \$4.5 to any salad listed in Double Minors or Topics

Majors: Christmas Entrées

Balsamic Glazed Diver Scallop

Carrot ginger puree, steamed baby bok choy, garnished with citrus seaweed salad and sesame chip \$21

Roast Chicken Breast

Frenched 10 oz chicken breast and pan au jus accompanied by smoked sweet potato soufflé
brussel sprouts with apples and bacon \$19

Seafood Cioppino

Tomato seafood stew including lobster, shrimp, crab, mussels, scallops and mahi mahi
Served with a side of basamati rice \$25

Pan Seared Filet Mignon

Creamed spinach and mashed potatoes, bordelaise sauce \$34

Organic Atlantic Salmon

Cashew crusted salmon, with apple cranberry chutney, and asparagus \$22

Surf & Turf

Three jumbo shrimp with grilled coulette steak, wild mushroom risotto
and roasted garlic cream sauce \$22

Braised Osso Buco

Slow cooked in Chianiti with goat cheese polenta and haricot verts \$24

Australian Roasted Rack of Lamb

Garlic and rosemary crusted lamb, Brian's homemade perogies with traditional garnishes including apple
sauce, sour cream and pancetta, accompanied by braised cider red cabbage \$29

Short Courses: Sandwiches & Burgers

Free Electives: All sandwiches are served with your choice of cole slaw, ranch house fried potato chips,
French fries, beer battered onion rings, or a little of both rings & fries

Academe Black Angus Hamburger

8 ounce ground beef with lettuce, tomato, onion and pickle spear
Two toppings included: American, Swiss, cheddar, mozzarella or bleu
Sautéed onions, applewood smoked bacon, or sautéed mushrooms \$11

Drops and Adds: Additional toppings are .75 cents each

Triple Burger Panini

Three mini burgers topped with American
cheese, sautéed onions, thousand island
dressing and sauerkraut \$10

Organic Atlantic Salmon Panini

Broiled salmon with roasted tomato and
horseradish goat cheese, spinach, and bacon \$13.5

Cilantro Lime Chicken Club

Grilled chicken breast with lettuce,
tomatoes, bacon, cilantro lime sauce
and seven grain bread \$10

Maine Lobster Roll

Fresh picked Maine lobster in toasted hot
dog bun. Choose either mayonnaise dressed
lobster or butter drawn on the side \$19

Minors: Thin Grilled Pizza & Pasta

Lobster Pizza

Spinach, roasted tomatoes, herb
infused cream and havarti, drizzled
with black truffle oil \$19

Cheese Tortellini & Chicken

Oven roasted tomatoes, basil pesto,
grilled chicken and parmesan \$11

Steak 'n Cheese Pizza

Shaved steak, mashed potatoes, sautéed
onions, mozzarella cheese and vanilla
port reduction \$11

Margherita Pizza

Classic cheese pizza with tomato sauce,
mozzarella, and basil pesto \$9

