

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)

Roasted Vegetable Quesadilla

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

Drops & Adds: Add house pickled jalapeños \$1.5, shredded chicken \$3.5 or BBQ pulled pork \$6

Traditional Buffalo Wings

Jumbo crispy fried chicken wings with blue cheese dressing, carrot and celery
(For a twist try sweet chili sauce) \$12

Beer Battered Green Beans

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

Colossal Shrimp Cocktail

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

Prince Edward Island Mussels

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

Steamed Asian Pork Dumplings

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

Mini Sampler

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

BBQ Brisket Steamed Buns

Slow braised beef brisket “sandwich” inside hand crafted steamed roll with house pickled jicama and jalapeños \$12

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

Heirloom Tomato Gazpacho Soup

Chilled tomato soup with diced carrots squash, red onions, jalapeño and basil chip \$5.5 Cup \$8.5 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 cider mixed greens, 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

Greek Steak Salad

Grilled coulotte steak with European cucumber, local tomatoes, red onion, kalamata olives, Greek feta cheese, mint oil and white balsamic lemon 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 or lobster \$14 to any salad listed in Double Minors or Topics

Majors: Entrées

Roast Chicken Breast

Sous Vide 10 oz chicken breast
over black truffle rainbow orzo
grilled asparagus and tomato fondue \$19

Pan Seared Filet Mignon

Creamed corn and grilled asparagus
with bordelaise sauce \$34

Organic Atlantic Salmon

Honey, sesame and almond crusted salmon
with Shanna's warm artichokes and lemon
white balsamic vinaigrette \$22

Surf & Turf

Grilled coulotte steak with lobster corn
croquette, arugula pine nut salad, shaved
Parmigiano- Reggiano and grape must \$24

Braised Beef Short Rib

Slow cooked bistro cut short rib with Brian's
garlic & cheese "tater-tots" and haricot verts \$24

Personal Meatloaf

Bacon wrapped with mustard mashed potatoes
haricot verts and truffle ginger BBQ sauce \$17.5

Beer Battered Fish n' Chips

A locals favorite, eight ounces of fresh haddock fried to perfection
French fries, cole slaw and side of tartar \$15

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 cheese
Sautéed onions, house pickled jalapeños, 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

Pepper Mill Smoked Turkey Wrap

Smoked turkey with havarti cheese, biscuit and
challah bread stuffing and cranberry relish \$10

Cilantro Lime Chicken Club

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

BBQ Pulled Pork Bun

Slow braised pork, shredded and
topped with cole slaw \$11

Black Forest Ham and Cheese

Ham, Swiss cheese, spicy mustard
tomato and toasted whole grain bread \$9

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 White Pizza

Lobster, spinach, roasted tomatoes,
herb infused cream and havarti, drizzled
with truffle oil \$19

Citrus Crab Ravioli

Four shrimp sautéed with mussels
over crab ravioli and a cointreau citrus
alfredo sauce with a hint of curry \$17

Margherita Pizza

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

Steak 'n Cheese Pizza

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

Cheese Tortellini & Chicken

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

Maine Crab Melt Pizza

Sliced tomatoes, fresh crab meat and havarti
cheese garnished with chopped bacon \$13

Course Overloads: Extras

Mashed Maine Potatoes ~ Creamed Corn ~ Haricot Verts ~ KBI Side Salad \$3.5

* Substitutions for sides \$2 charge