

# Academe Maine Brasserie & Tavern

“Academe” – a place of dialogue and learning

“brasserie” – an unpretentious restaurant

“Tavern” – original name of The Kennebunk Inn

Every Item in Red has Gluten

\*We are happy to customize for dietary restrictions and personal preference; please consult your server

## 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 (grilled bread)

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 (Rolls Only)

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 (Toasted Kaiser Roll)**

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