

Academe Tavern Menu

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

Hot & Cold Topics: Soups and Salads

Blue Cheese Salad

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

French Onion Bisque

Caramelized onions simmered in chicken broth pureed smooth and garnished with a gruyère cheese sandwich \$5.5 cup \$8.5 bowl

Volcano Salad

Breaded breast of chicken, hardboiled egg, tomato, cucumber, mixed greens with sherry vinaigrette \$9

Caesar Salad

Romaine lettuce, shaved parmigiano-reggiano croutons, and lemon, garlic, and anchovy dressing \$7.5

The Kennebunk Inn Salad

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

Drops & Adds: Add grilled chicken \$4.5, crab meat \$5 or lobster meat \$14 to any salad listed above

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 applewood smoked bacon, sautéed mushrooms or onions \$11

Drops and Adds: Additional toppings are .75 cents each

Cilantro Lime Chicken Club

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

Ham and Cheese Sandwich

Black forest ham, spicy mustard, melted swiss cheese and tomato on toasted whole grain bread \$9

Pepper Mill Smoked Turkey Wrap

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

Organic Atlantic Salmon & Bacon Panini

Broiled Salmon with fresh spinach, roasted tomato and horseradish goat cheese \$13.5

Italian Chicken Wrap

Breaded chicken breast with pesto, marinara sauce, and mozzarella \$9

BLT Sandwich

Applewood smoked bacon, lettuce, tomato, mayonnaise on toasted ciabatta bread \$8

BBQ Pulled Pork Bun

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

Shaved Steak Sandwich

Sautéed steak with caramelized onions, barbecue sauce and American cheese \$9.5

Crab Roll

Mixed with paprika mayonnaise served in a toasted hot dog bun \$12.5

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 Flatbreads & Pasta

Margherita Flatbread

Tomato sauce, mozzarella, and basil pesto \$9

Cheese Tortellini & Chicken

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

Roasted Vegetable Quesadilla

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

Crab Melt Flatbread

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