

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*

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

Traditional Buffalo Wings

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

Ginger Butternut Squash Soup

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

Chopped Green Salad

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

***Drops & Adds:** Add grilled chicken \$4.5 or lobster \$14 to any salad listed in Hot and Cold Topics*





St. Patrick's Day Specials

Split Pea Soup

Pureed smooth and garnished with ham cracklings Cup \$5.5 Bowl \$8

Fish n' Chips

Eight ounce beer-battered haddock fried to perfection with French fries and cole slaw \$15

Corned Beef and Cabbage

Guinness braised corned beef with steamed green cabbage and herbed potatoes \$16.5

Irish Lamb Stew

Slow cooked with mashed potatoes, English peas, pearl onions and bacon \$14.5

Shepherd's Pie

Double braised fresh beef brisket with scalloped potatoes and baby carrots \$15

Soda Bread

Family recipe served warm \$3.5

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

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

