



Academe

Maine Brasserie & Tavern

Our Signature Dish

Lobster Pot Pie

Academe exclusive, seen on The Food Network's "Best Thing I Ever Ate" & The Travel Channel's "Food Paradise", with poached lobster including tail, knuckle and claw meat, peas, corn, potatoes and Shanna's hand rolled puff pastry \$22.00

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 \$9.50

Blue Cheese Salad

Chilled iceberg lettuce, smoked applewood bacon and croutons \$8.50

Caesar Salad

Romaine lettuce, shaved Parmigiano Reggiano, croutons, and lemon, garlic, anchovy dressing \$9.00

Butternut Squash Soup

Roasted and pureed smooth with fresh ginger and garnished with sage infused cream \$6.00 cup \$8.50 bowl

Course Overloads: Extras

Smoked Sweet Potato "Soufflé" \$5.00
Avocado Fritters with Tamarind Dipping Sauce \$5.00
Fried Brussels Sprouts \$4.50
Brian's Parmesan "Tater Tots" \$4.00

Celebration at *Academe* means bringing together friends, old and new, with innovative cuisine and libations.

Our New Year's Eve design, this year, draws from the past of familiar flavors with our modern interpretation.

Our loyal clientele has come to love our authentically simple take on comfort foods from around the globe.

In this spirit of simple pleasures, *Academe* at The Kennebunk Inn offers **Comfort Food Classics** for your New Year's Eve celebration.

*Shanna and Brian O'Hea, Innkeepers ~ Chefs and the entire staff here at The Kennebunk Inn
Wish you the very happiest New Year!*

Foundation Courses: Appetizers

Fried Mozzarella

Double Barreled breading with marinara sauce \$8.50

Sloppy Joe Nachos

Our original nachos amped up with fresh corn salsa, our house pickled jalapenos, avocado and our sloppy joe over the top \$16.00

Jumbo Shrimp Cocktail

Three large chilled shrimp served with homemade cocktail sauce and lemon \$13.00

Grilled Pizzas

Smaller than our traditional pizza and perfect for sharing

Margherita Pizza

Classic cheese pizza with tomato sauce, mozzarella, and fresh basil \$6.50

Oprah's "O" List Lobster White Pizza

Lobster, spinach, roasted tomatoes, herb infused cream and havarti, drizzled with truffle \$19.50

Meatball Pizza

Brian's signature meatball pizza with mozzarella, parmesan cheese and fresh basil \$8.50

Filet and Mashed Potato Grilled Pizza

Roasted filet (medium rare) sliced over mashed potatoes, caramelized onions, Havarti cheese and vanilla port wine reduction \$19.50



“*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; and the culinary educational opportunities offered at The Inn.

Majors: Entrées

Steak Frites House Smoked NY Strip Steak

House made French fries served with side of herbed aioli, and stuffed tomato roasted with parmesans cheese and bread crumbs \$29.00

Lobster Lo’Maine

Cold lemon miso noodles with fresh Maine lobster and warm Asian pork belly. Garnished with scallions, cilantro, toasted sesame seeds and ginger vinegar \$30.00

Beer Battered Fish n’ Chips

A local’s favorite, eight ounces of fresh haddock fried to perfection, French fries, cole slaw and side of tartar \$19.00

Seven Hour Roasted Vegetable Tart

Layers of zucchini, squash, eggplant, tomatoes and caramelized onions, with cider mixed greens, blue cheese and reduced balsamic drizzle \$15.00

Swedish Meatballs

Rich brown gravy over hand cut egg noodles and lingonberry jam \$22.00

Duck Confit Cassoulet

Layers of Andouille sausage, northern beans, duck confit and rich duck jus with seasoned breadcrumbs. Served with celery, apple salad on the side \$26.00

Fish Tacos

Grilled Cod in handmade corn tortillas, tomatillo sauce, black bean and corn relish, fruit salsa and avocado fritters with tamarind pineapple dipping sauce \$25.00

Pork Saltimboca

Breaded and stuffed with prosciutto, Gruyere cheese and fresh sage with brown gravy over roasted garlic and Parmesan polenta \$25.00

Veggie Lasagna

Spinach pasta with roasted garlic and lemon ricotta with tomato sauce with red and yellow peppers, fennel, olives and capers, Finished with fresh mozzarella & Pecorino Romano \$17.00

Academe Burger

Half-Pound Black Angus Hamburger

Comes with lettuce, tomato, onion and pickle spear on toasted brioche bun. Two toppings included: American, Swiss, cheddar, mozzarella or bleu cheese Sautéed onions, house pickled jalapeños, applewood smoked bacon, or sautéed mushrooms \$14.00

Additional toppings are \$1.00 each

Our burger is 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

Desserts

Apple Tart

Golden delicious apples slow baked over puff pastry and warm apricot sauce \$9.00

Vanilla Crème Brulee

Vanilla Bean custard with “burnt” sugared top served with cookie \$9.00

Make you own Sundae

Choose your ice cream flavor and toppings from the list below: \$6.00

Ice Creams

- French Vanilla
- Salted Caramel
- Chocolate
- Strawberry
- Toasted Coconut
- Mint Chip

Toppings

- Peanuts
- Sprinkles
- Crushed Oreos
- Peanut Butter Cups
- Whipped Cream
- Hot Fudge
- Caramel
- Homemade Marshmallow Topping
- Maraschino Cherry

