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 “Souffle” $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 Sauteed onions, house pickled jalapeños, applewood smoked bacon, or sautéed mushrooms

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

Revised: 12/9/15

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 Oreoos
• Peanut Butter Cups
• Whipped Cream
• Hot Fudge
• Caramel
• Homemade Marshmallow Topping
• Maraschino Cherry