



Academe

Maine Brasserie & Tavern

Our Signature Dish

Lobster Pot Pie

Academe exclusive, seen on The Food Network's "Best Thing I Ever Ate," with poached lobster including tail, knuckle and claw meat, peas, corn, potatoes and Shanna's hand rolled puff pastry \$25.00

Cold Topics: Starter Salads

The Kennebunk Inn Salad

House specialty hand torn mixed greens with dried cranberries, roasted pistachios goat cheese and cider vinaigrette \$10.00

Blue Cheese & Beet Salad

Romaine lettuce, roasted beets, smoked applewood bacon, buttermilk blue cheese dressing and croutons \$11.00

Caesar Salad*

Romaine lettuce, shaved Parmigiano Reggiano, croutons, and lemon, garlic, anchovy dressing \$10.00

Add grilled chicken \$5.50, chicken croquette \$4.50, three chilled or grilled jumbo shrimp \$12.00, or lobster \$25.00 to any salad

Course Overloads: Extras

Haricot Verts \$5.00
 Sweet Potato Soufflé with Marshmallow Topping \$7.00
 KBI Side Salad \$5.00
 Brian's Parmesan "Tater Tots" \$6.50
 Mashed Potatoes \$5.00
 House Made French Fries \$5.00

Foundation Courses: Appetizers

Nachos

House made tomato salsa, Mediterranean mixed olives and cheddar jack cheese served with sour cream and medium salsa \$14.00
 Half order: \$10.00

Roasted Vegetable Quesadilla

Whole-wheat flour tortilla with tomato, eggplant, yellow squash, zucchini, sautéed onions, and goat cheese \$12.50

Add house pickled jalapeños \$1.50, shredded chicken \$5.00 to our Nachos or Quesadilla

Buffalo Style Chicken Meatballs

Chicken meatballs tossed in spicy buffalo sauce with pickled celery, buttermilk blue cheese dressing and celeriac chips on the side \$15.50

Beer Battered Green Beans

French haricot vert fried in whole grain batter garnished with citrus salt and side of lime date mustard \$12.00

Jumbo Shrimp Cocktail

Three large chilled shrimp served with homemade cocktail sauce and lemon \$13.50

Prince Edward Island Mussels

Steamed in white wine with fresh rosemary, lemon juice, roasted garlic and butter \$14.00

Double Minors: Composed Salads

Seven Hour Roasted Vegetable Tart

Layers of zucchini, squash, eggplant, tomatoes and caramelized onions, and reduced balsamic drizzle \$18.00

Chopped Green Salad

Diced tomato, cucumber, bacon, hardboiled egg, crumbled blue cheese and sherry vinaigrette \$14.00

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 \$18.00

Add grilled chicken \$5.50, chicken croquette \$4.50, three chilled or grilled jumbo shrimp \$12.00 or lobster \$25.00 to any salad

Majors: Entrées

Pan Seared Filet Mignon*

Center cut filet finished with bordelaise sauce, haricot verts and mashed potatoes \$46.00

Roasted Chicken Breast

Ten-ounce chicken breast with fried Brussels sprouts, sweet potato soufflé with marshmallows and apple pan jus. \$30.00

Personal Meatloaf

Bacon wrapped with mustard mashed potatoes, haricot verts and truffle ginger BBQ sauce \$27.00

Cachio e Pepe

Simply "cheese and toasted peppercorn" fresh bucatini pasta, snow peas, butter, Parmesan and Pecorino Romano \$25.00

Beer Battered Fish n' Chips

A locals' favorite, eight ounces of fresh haddock fried in whole grain batter, house made French fries and side of tartar sauce \$21.00

Citrus Crab Ravioli

Three jumbo shrimp sautéed with mussels over Brian's homemade crab ravioli and a Cointreau citrus alfredo sauce with a hint of curry \$33.00

Bolognese

Slow braised rich tomato sauce with ground veal, beef and pork over fresh maccheroni pasta, parmesan cheese and Italian herbs \$28.00

Lobster Lo'Maine

Chilled lobster and lo'mein noodles with white miso & sambal oelek dressing, Asian marinated pork belly, garnished with cilantro, scallions and toasted sesame seed \$36.00

Baked Mezzi Rigatoni

Sweet and hot Italian sausage ragu, braised fennel, fresh peas baked with mozzarella and seasoned breadcrumbs \$27.00

Minors: Thin Grilled Pizzas

Gluten Free Pizza Available – Ask Your Server

Lobster White Pizza

As featured on the "O" List in Oprah Magazine with fresh lobster, spinach, roasted tomatoes, herb infused cream and havarti, drizzled with truffle oil \$34.00

Margherita Pizza

Classic cheese pizza with tomato sauce, mozzarella, and basil \$12.00

Pizza of the Week

So many good combinations we wanted to keep you guessing. Ask your server for our weekly special and price

Short Courses: Sandwiches

Half-Pound Black Angus Hamburger

Comes with lettuce, tomato, onion and pickle spear on toasted brioche bun. Two toppings included: American, Swiss, Cheddar Jack, Mozzarella or Bleu cheese Sautéed onions, house pickled jalapeños, applewood smoked bacon, or sautéed mushrooms \$15.50

Additional toppings are \$1.00 each

Grilled Chicken Panini

Chicken breast, applewood smoked bacon, broccoli rabe pesto, marinara sauce and mozzarella cheese \$13.50

Blackened Haddock Sandwich

Cajun spiced baked haddock on toasted brioche bun, pickled celery, lettuce and tomato with buttermilk ranch \$14.50

Traditional Maine Lobster Roll

Fresh picked Maine lobster including tail, knuckle and claw meat in toasted hot dog bun. Choose either mayonnaise dressed lobster or butter drawn on the side \$30.00

Our sandwiches are served with French fries.

Choose a Side Salad for \$1.00 additional.

Revised: 11/16/21