



# 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** \$24.00

### 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** \$9.00

#### Caesar Salad\*

Romaine lettuce, shaved Parmigiano Reggiano, **croutons**, and lemon, garlic, anchovy dressing \$9.50

#### Heirloom Tomato Gazpacho

Chilled chopped tomatoes with zucchini, yellow squash, carrots, jalapeños and **basil chip**  
\$7.00 cup \$9.00 bowl

*Add grilled chicken \$5.00, salmon\* \$9.00, or lobster \$22.00 to any salad*

### Course Overloads: Extras

Kung Pao Cauliflower \$6.00  
Haricot Verts \$4.50  
KBI Side Salad \$5.00  
**Brian's Parmesan "Tater Tots"** \$5.00  
Mashed Potatoes \$4.50  
**Avocado Fritters** \$6.00

### Foundation Courses: Appetizers

#### Nachos

House made tomato salsa, Mediterranean mixed olives and cheddar jack cheese served with sour cream and medium salsa  
\$12.00  
Half order: \$8.00

#### Roasted Vegetable Quesadilla

Whole-wheat flour tortilla with tomato, eggplant, yellow squash, zucchini, sautéed onions, and goat cheese \$11.00  
*Add house pickled jalapeños \$1.50, shredded chicken \$5.00 or BBQ pulled pork \$6.00 to our Nachos or Quesadilla*

#### Mini Sampler

Two mini cheeseburgers, two mini pulled pork **buns**, one mini lobster **roll** and a crudité shot with blue cheese dressing \$25.00

#### Traditional Buffalo Wings

Jumbo crispy fried chicken wings with blue cheese dressing, carrot and celery (For a twist try sweet chili sauce) \$15.50

#### Beer Battered Green Beans

French haricot verts fried the healthy way with whole grain mustard sauce \$10.00

#### Jumbo Shrimp Cocktail

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

#### Prince Edward Island Mussels

Steamed in white wine with fresh rosemary, lemon juice, roasted garlic and butter (**grilled bread**) \$11.50

### Double Minors: Composed Salads

#### Seven Hour Roasted Vegetable Tart

Layers of zucchini, squash, eggplant, tomatoes and caramelized onions, with cider mixed greens, blue cheese and reduced balsamic drizzle \$16.00

#### Chopped Green Salad

Diced tomato, cucumber, bacon, hardboiled egg, crumbled blue cheese and sherry vinaigrette \$12.50

#### Chicken Croquettes

Creamy poached chicken **breaded** and fried beside romaine lettuce, cucumbers, and tomatoes with ranch dressing \$15.00

#### Steak and Blue Salad\*

Grilled house smoked NY strip with crumbled blue cheese, roasted beets, sherry vinaigrette and **sea-salt vinegar beet chips** \$19.50

#### 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 \$16.00

*Add grilled chicken \$5.00, salmon\* \$9.00, or lobster \$22.00 to any salad*

“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**

#### **Organic Atlantic Salmon**

Sesame crusted salmon with soy lavender honey, kung pao cauliflower and roasted spiced cashews \$31.00

#### **Surf & Turf**

Eleven-ounce house smoked NY strip steak and grilled shrimp with broccoli rabe pesto, **Brian’s parmesan cheese “tater tots”** and haricot verts \$35.00

#### **Roasted Chicken Breast**

Ten-ounce chicken breast finished by fresh tomato sauce with cilantro lime butter, corn and snow pea relish and **avocado fritters** \$26.00

#### **Personal Meatloaf**

Bacon wrapped with mustard mashed potatoes, haricot verts and truffle ginger BBQ sauce \$24.00

#### **Pan Seared Filet Mignon**

Center cut filet finished with bordelaise sauce, grilled asparagus and mashed potatoes \$41.00

#### **Rigatoni Bolognese**

Slow braised rich tomato sauce with ground veal, pork and beef over house made rigatoni with parmesan cheese and Italian herbs \$25.00

#### **Cachio e Pepe**

Simply “cheese and toasted peppercorn” fresh **bucatini pasta**, snow peas, butter, Parmesan and Pecorino Romano \$23.00

*Even simpler substitute fresh tomato sauce and **bucatini** \$21.00*

#### **Lobster Lo’Maine**

Chilled lobster and **lo’mein** noodles with a white miso dressing accented by sambal oelek for heat, garnished with crispy pork belly, toasted sesame seeds, cilantro and ginger vinegar \$32.00

*Not a seafood lover substitute **Poached Chicken for Lobster** \$21.00*

#### **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

#### **Citrus Crab Ravioli**

Four shrimp sautéed with mussels over Brian’s homemade crab ravioli and a Cointreau citrus alfredo sauce with a hint of curry \$28.00

### **Minors: Thin Grilled Pizzas**

#### **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 \$33.00

#### **Steak ‘n Cheese Pizza**

Shaved steak, mashed potatoes, sautéed onions, mozzarella cheese and vanilla port reduction \$14.50

#### **Margherita Pizza**

Classic cheese pizza with tomato sauce, mozzarella, and basil \$11.50

#### **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, mozzarella or bleu cheese Sautéed onions, house pickled jalapeños, applewood smoked bacon, or sautéed mushrooms \$15.00

*Additional toppings are \$1.00 each*

#### **Cilantro Lime Chicken Club**

Grilled chicken breast with lettuce, tomatoes, bacon, cilantro lime sauce and **seven grain bread** \$12.00

#### **Organic Atlantic Salmon Panini**

Broiled salmon with roasted tomato and horseradish goat cheese, spinach, and bacon \$15.00

#### **BBQ Pulled Pork**

Slow braised pork, shredded and topped with cole slaw on **toasted brioche roll** \$12.00

#### **Pepper Mill Smoked Turkey Wrap**

Smoked turkey with havarti cheese, biscuit and **challah bread stuffing** and cranberry relish \$11.50

#### **Triple Burger Panini**

Three mini burgers topped with American cheese, sautéed onions, thousand island dressing and sauerkraut \$13.00

#### **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 \$29.00

*Our 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*