

Academe

Maine Brasserie & Tavern



Our Signature Dish

Lobster Pot Pie

Academe exclusive, seen on the Food Network's "Best Thing I ever Ate" & 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

Foundation Courses: Appetizers

Nachos

House made tomato salsa, Mediterranean olives, cheddar jack cheese served with side of sour cream & salsa \$8.00

Roasted Vegetable Quesadilla

Whole-wheat flour tortilla with tomato, eggplant, yellow squash, zucchini, sautéed onions, & 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

Prince Edward Island Mussels

Steamed in white wine, fresh rosemary, lemon juice, roasted garlic and butter, **toast** \$11.50

Mini Sampler

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

Hot & Cold Topics: Soup and Salads

Heirloom Tomato Gazpacho

Cold chopped tomatoes, squash, zucchini, carrots, zucchini, jalapeños & herb **garden chip**
\$7.00 cup \$9.00 bowl

Blue Cheese Salad

Chilled iceberg lettuce, smoked applewood bacon and **croutons** \$9.00

Caesar Salad*

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

The Kennebunk Inn Salad

House specialty hand torn mixed greens with dried cranberries, roasted pistachios, goat cheese and cider vinaigrette \$9.50

Heirloom Tomato Salad

Mixed greens with sherry vinaigrette, hardboiled eggs, cucumbers, olives, pickled shallots, shaved Parmigiano-Reggiano, tomatoes drizzled with balsamic & extra virgin olive oil & basil \$14.50

Drops & Adds: Add fried or grilled chicken \$5, roasted salmon \$9, grilled NY Strip steak* \$10.00 or lobster meat \$22 to any salad listed above*

Short Courses: Sandwiches & Burgers

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** & cranberry relish \$11.50

BLT Sandwich

Applewood smoked bacon, lettuce, tomato, mayonnaise on toasted **ciabatta bread** \$9.00

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

Haddock Sandwich

Fried haddock fish sandwich on **toasted brioche roll** with lettuce and tomato served with side of tartar sauce. \$14.00

Triple Burger Panini

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

*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*

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 & 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 specials and price