



# 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 \$21.50

## **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 \$9.00

### **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 \$8.50

### **Fisherman's Stew**

Haddock, clams, mussels, shrimp and lobster in spicy tomato cream broth garnished with tarragon \$9.00 cup \$12.00 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**

### **Duck Confit and Anjou Pear Strudel**

Mixed greens with balsamic dressing and cherry glaze \$9.00

### **Gumbo Croquette**

Smoked chicken, crab and Andouille sausage with classic New Orleans flavors over basmati rice and a side car of gravy \$9.50

### **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 basil pesto \$6.50

### **Oprah's "O" List Lobster White Pizza**

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

### **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



  
HAPPY NEW YEAR  
**2014**

*“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**

#### **Bucatini Bolognese**

Ground veal, pork, and beef seared and then slow simmered in flavorful tomato gravy served over homemade bucatini with Parmesan cheese and fresh basil

\$21.00

#### **Thanksgiving on a Plate**

Turkey roulade with challah and biscuit stuffing, mashed potatoes and gravy, haricot verts and cranberry relish

\$22.00

#### **Surf and Turf Tostado’s**

Chipotle braised pork shoulder and grilled roasted garlic and lime shrimp with fried homemade tortillas. Shanna’s signature guacamole, pico de gallo and black bean and corn salad

\$21.00

#### **Steak House Smoked NY Strip Steak**

Potato pancake, roasted mushroom and onions, tomato butter, and Worcestershire cotton candy

\$28.00

#### **Triple Threat Fried Chicken**

Brined, buttermilk sous vide, and fried to perfection with porkbelly and BBQ baked beans, green apple and avocado slaw

\$24.00

#### **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

\$27.00

#### **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

\$16.50

#### **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

### ***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

\$13.50

*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**

#### **Lemon Meringue Cheesecake**

Tart lemon cheese filling in graham cracker pie crust with Shanna’s lemon marshmallow

\$8.00

#### **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

#### **Chocolate Fudge Bread Pudding**

Served warm with cherry mousse and fresh berries

\$8.00

