



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

Beet Tartare

Roasted red beets with capers, olives, red onion and hummus with yellow pepper aioli "egg yolk" and fried taro chips \$8.50

Charcuterie Board

House made duck pastrami, prosciutto, fennel salami, tasso ham, duck rilette with cranberry dijon mustard, blood orange marmalade, gherkins and pickled vegetables \$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 House Smoked NY Strip Steak

Potato pancake, roasted mushroom and onions, tomato butter, and Worcestershire cotton candy \$28.00

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

Swedish Meatballs

Rich brown gravy over hand cut egg noodles and lingonberry jam \$22.00

Chicken Marsala

Mushroom dusted chicken breast with marsala wine sauce, roasted wild mushrooms and tomato rigatoni \$26.00

Lobster Gyros

Handmade pita with tomato, onions, tzatziki sauce and fried yukon gold potatoes with Greek spice mix served with traditional Greek Feta salad \$27.00

Braciolo

Slow braised steak with prosciutto, provolone cheese, parmesan, hardboiled egg, basil, Italian parsley and breadcrumbs over Parmigiano Reggiano creamy orzo \$28.00

Asian Classic Sampler

Hawaiian Tuna poke, Shanna's ginger sesame shrimp toast, Brian's pork fried rice "ball" and Kim's chicken shu-mai accompanied by soy sauce \$29.00

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

Banana Cream Pie

Banana curd filling with fresh whip cream, sweet dough crust and caramelized bananas \$9.00

“Pop Tart” Trio

Chocolate, Strawberry, and Cinnamon “Pop Tarts” served warm, with a shot of ice cold milk \$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 Oreos
- Peanut Butter Cups
- Whipped Cream
- Hot Fudge
- Caramel
- Homemade Marshmallow Topping
- Maraschino Cherry

