



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 \$22.00

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 \$8.50

Caesar Salad*

Romaine lettuce, shaved Parmigiano Reggiano, croutons, and lemon, garlic, anchovy dressing \$9.00

Ginger Butternut Squash Soup

Roasted butternut squash soup, pureed smooth and garnished with sage cream \$6.00 cup \$8.50 bowl

Add grilled chicken \$5.00, salmon \$9.00, or lobster \$21.00 to any salad*

Course Overloads: Extras

Creamed Spinach \$5.00
Haricot Verts \$4.00
KBI Side Salad \$4.00
Brian's Parmesan "Tater Tots" \$4.00
Mashed Potatoes \$4.00
Sweet Potato Soufflé \$5.00

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 \$10.00
Add house pickled jalapeños \$1.50, shredded chicken \$4.00 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 \$24.00

Traditional Buffalo Wings

Jumbo crispy fried chicken wings with blue cheese dressing, carrot and celery (For a twist try sweet chili sauce) \$15.00

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 \$11.00

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 \$15.00

Chopped Green Salad

Diced tomato, cucumber, bacon, hardboiled egg, crumbled blue cheese and sherry vinaigrette \$10.00

Chicken Croquettes

Creamy poached chicken breaded and fried beside romaine lettuce, cucumbers, and tomatoes with ranch dressing \$14.00

Steak and Blue Salad*

Grilled house smoked NY strip with crumbled blue cheese, roasted beets, sherry vinaigrette and sea-salt vinegar beet chips \$18.50

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 \$14.00

Add grilled chicken \$5.00, salmon \$9.00, or lobster \$21.00 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

Personal Meatloaf

Bacon wrapped with mustard mashed potatoes haricot verts and truffle ginger BBQ sauce \$23.00

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

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 \$30.00

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

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 \$31.00

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 \$10.50

Pizza of the Week

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

Maine Lobster Pot Pie
Now Shipping Nationwide
kennebunk.foodydirect.com



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 \$14.00

Additional toppings are \$1.00 each

Cilantro Lime Chicken Club

Grilled chicken breast with lettuce, tomatoes, bacon, cilantro lime sauce and seven grain bread \$11.00

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

\$11.50

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

\$12.00

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 \$28.00

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