

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

Butternut Squash Soup

Roasted butternut squash pureed smooth, garnished with sage infused 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

Mashed Potatoes	\$4.00
Haricot Verts	\$4.00
KBI Side Salad	\$4.00
Brian's Parmesan "Tater Tots"	\$4.00



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

Half order:

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 crudités shot with blue cheese dressing

\$23.00

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

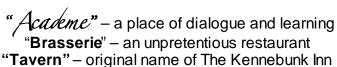
Grilled coullotte steak with crumbled blue cheese, roasted beets, sherry vinaigrette and sea-salt vinegar beet chips

\$18.00

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 (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.

Our Signature Dish

Lobster Pot Pie

Academe exclusive, featured on the Food Network show "Best Thing I Ever Ate", with poached lobster including tail, knuckle and claw meat, peas, corn, potatoes and Shanna's hand rolled puff pastry \$21.50

Majors: Entrées

Personal Meatloaf

Bacon wrapped with mustard mashed potatoes haricot verts and truffle ginger BBQ sauce \$22.00

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 \$17.50

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

Minors: Thin Grilled Pizza & Pasta

Lobster White Pizza

Lobster, spinach, roasted tomatoes, herb infused cream and havarti, drizzled with truffle oil \$27.00

Steak 'n Cheese Pizza

Shaved steak, mashed potatoes, sautéed onions, mozzarella cheese and vanilla port reduction \$14.00

Margherita Pizza

Classic cheese pizza with tomato sauce, mozzarella, and basil pesto \$10.00

Cheese Tortellini & Chicken

Cheese filled pasta with oven roasted tomatoes, basil pesto, grilled chicken and parmesan \$12.50

The Kennebunk Inn, built in 1799, is a year round property with 26 guest rooms and suites and a 100 seat restaurant, anchoring Main Street in one of Maine's most popular tourist destinations. Academe Maine Brasserie and Tavern is the on-site restaurant open for lunch and dinner, Tuesday – Saturday 11:30 a.m. – 9:00 p.m. Academe features a broad menu and an informal style of service catering to both local, year-round residents and patrons from around the world.

Short Courses: Sandwiches

Triple Burger Panini

Three mini burgers topped with American cheese, sautéed onions, thousand island dressing and sauerkraut \$10.50

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 \$11.00

Black Forest Ham and Cheese

Ham, Swiss cheese, spicy mustard tomato and toasted whole grain bread. \$9.50

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 \$25.00

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

Revised: 10/27/13