



# Academe

## Maine Brasserie & Tavern

### 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

**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 coulotte 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*” – 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.

### ***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

### ***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*

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.