



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 \$25.00

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 \$10.00

Blue Cheese Salad

Chilled iceberg lettuce, smoked applewood bacon and croutons \$9.50

Caesar Salad

Romaine lettuce, shaved Parmigiano Reggiano, croutons, and lemon, garlic, anchovy dressing \$10.00

Butternut Squash Soup

Roasted and pureed smooth with fresh ginger and garnished with sage infused cream \$7.50 cup \$9.50 bowl

Course Overloads: Extras

Kung Pao Cauliflower \$6.50
Haricot Verts \$5.00
KBI Side Salad \$5.00
Brian's Parmesan
"Tater Tots" \$5.00
Mashed Potatoes \$5.00
Sweet Potato Soufflé \$6.50

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

Chicken Croquettes – Locals' Favorite

Smaller version of our classic creamed chicken breaded and fried with tomato fig chutney \$12.00

Prince Edward Island Mussels

Steamed in white wine with fresh rosemary, lemon juice, roasted garlic and butter \$12.00

Jumbo Shrimp Cocktail

Three large chilled shrimp served with homemade cocktail sauce and lemon \$13.50

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 \$20.50

Pepperoni Pizza

Marinara, mozzarella and parmesan cheese \$8.00

Filet and Mashed Potato Grilled Pizza

Roasted filet (medium rare) sliced over mashed potatoes, caramelized onions, Havarti cheese and vanilla port wine reduction \$21.00



“*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

Chicken Marsala

Roast ten-ounce chicken breast with Marsala gravy, wild Maine mushrooms and herbed dumplings \$27.00

Baked Walu and Crab Gratin

Jumbo lump crab with buttered seasoned breadcrumbs and crystal cave cheddar cheese gratin on baked Walu white fish, over apple, Brussels sprout and celeriac slaw with whole grain mustard cream sauce \$31.00

Roast Rack of Lamb

Rosemary and roasted garlic crusted lamb, harissa spiced baby carrots, mint pea puree and lemon honey yogurt \$40.00

Eggplant Parmesan

Breaded and baked Eggplant Parmesan with fresh bucatini pasta tomato sauce and whipped ricotta \$23.00

Scallops and Pork Ravioli

Pan-seared diver scallops, pork belly raviolis with a black truffle Alfredo sauce and roasted patti-pan squash \$34.00

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

Pan Seared Filet Mignon*

Center cut filet finished with bordelaise sauce, haricot verts and mashed potatoes \$42.00

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

\$33.00

Not a seafood lover? Substitute Poached Chicken for Lobster \$21.00

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

\$15.50

Additional toppings are \$1.00 each

Seven Hour Roasted Vegetable Tart

Layers of zucchini, squash, eggplant, tomatoes and caramelized onions, with cider mixed greens, blue cheese and reduced balsamic drizzle

\$18.00

Desserts

Warm Dutch Apple Cake

Warm Dutch Apple Cake with Butterscotch Glaze and Vanilla Ice Cream \$9.00

Chocolate Pudding

with Fresh Whip Cream and Nutmeg Cookie Log \$9.00

Make you own Sundae

Choose your ice cream flavor and toppings from the list below: \$7.50

Ice Creams

- French Vanilla
- Coffee
- Salted Caramel
- Mint Chip
- Peanut Butter
- Maple Walnut
- Strawberry Sorbet

Toppings

- Peanuts
- Sprinkles
- Fried Oreo
- Peanut Butter Cups
- Whipped Cream
- Hot Fudge
- Caramel
- Homemade Marshmallow Topping
- Maraschino Cherry

