



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 \$24.00

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 \$9.00

Caesar Salad
Romaine lettuce, shaved Parmigiano Reggiano, croutons, and lemon, garlic, anchovy dressing \$9.50

Ginger Butternut Squash Soup
Roasted butternut squash soup, pureed smooth and garnished with sage cream \$6.50 cup \$8.50 bowl

Chestnut Bisque
with brown butter & chive croutons \$10.00 cup \$15.00 bowl

Add grilled chicken \$5.00, salmon \$9.00, or lobster \$22.00 to any salad

Course Overloads: Extras

- Creamed Spinach \$6.00
- Kung Pao Cauliflower \$6.00
- Haricot Verts \$4.50
- KBI Side Salad \$5.00
- Brian's Parmesan "Tater Tots" \$5.00
- Mashed Potatoes \$4.00
- Sweet Potato Soufflé \$6.00

Christmas Eve Specials

- Chestnut Bisque**
With brown butter & chive croutons – \$10.00 cup \$15.00 bowl
- Osso Bucco**
Braised veal shank over Gloucester cheddar and chive cheese polenta, with glazed baby carrots and a date and citrus peel gremolata \$38.00
- Crème Brûlée**
Egg nog custard with caramelized sugar top served with nutmeg cookie log \$9.50
Enjoy all three specials for \$49.50 (includes cup of bisque)

Foundation Courses: Appetizers

- Nachos**
House made tomato salsa, Mediterranean mixed olives and cheddar jack cheese served with sour cream and medium salsa
Full order: \$12.00 - Half order: \$8.00
- Roasted Vegetable Quesadilla**
Whole-wheat flour tortilla with tomato, eggplant, yellow squash, zucchini, sautéed onions, and goat cheese \$11.00
Add house pickled jalapeños \$1.50, shredded chicken \$5.00 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 \$25.00

Traditional Buffalo Wings
Jumbo crispy fried chicken wings with blue cheese dressing, carrot and celery (For a twist try sweet chili sauce) \$15.50

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 \$11.50

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 \$16.00

Chopped Green Salad
Diced tomato, cucumber, bacon, hardboiled egg, crumbled blue cheese and sherry vinaigrette \$12.50

Chicken Croquettes
Creamy poached chicken breaded and fried beside romaine lettuce, cucumbers, and tomatoes w/ ranch dressing \$15.00

Steak and Blue Salad
Grilled house smoked NY strip with crumbled blue cheese, roasted beets, sherry vinaigrette and sea-salt vinegar beet chips \$19.50

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 \$16.00

Add grilled chicken \$5.00, salmon \$9.00, or lobster \$22.00 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

Organic Atlantic Salmon

Sesame crusted salmon with soy lavender honey, kung pao cauliflower and roasted spiced cashews \$31.00

Surf & Turf

Eleven-ounce house smoked NY strip steak and grilled shrimp with broccoli rabe pesto, Brian’s parmesan cheese “tater tots” and haricot verts \$35.00

Roasted Chicken Breast

Ten-ounce chicken breast finished by whiskey, apple and bacon pan jus, fried Brussels sprouts and smoked sweet potato “soufflé” topped with house made marshmallow \$26.00

Personal Meatloaf

Bacon wrapped with mustard mashed potatoes, haricot verts and truffle ginger BBQ sauce \$24.00

Pan Seared Filet Mignon

Center cut filet finished with bordelaise sauce, creamed spinach and mashed potatoes \$41.00

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

Spinach and Artichoke Ravioli

Stuffed with ricotta cheese and basil finished with roasted garlic oil, red pepper flakes and parmesan cheese \$23.00

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 \$32.00

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

Citrus Crab Ravioli

Four shrimp sautéed with mussels over Brian’s homemade crab ravioli and a Cointreau citrus alfredo sauce with a hint of curry \$28.00

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 \$33.00

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 \$11.50

Pizza of the Week

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

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 \$15.00

Additional toppings are \$1.00 each

Cilantro Lime Chicken Club

Grilled chicken breast with lettuce, tomatoes, bacon, cilantro lime sauce and seven grain bread \$12.00

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 \$12.00

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 \$13.00

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 \$29.00

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: 12/13/17