

## Academe Maine Brasserie & Tavern

“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; the careers of Inn owners, Sue and David Horner, as university professor and president, and the culinary educational opportunities offered at The Inn.

### Foundation Courses: Appetizers

#### Colossal Nachos

House made tomato salsa, black olives and cheddar jack cheese served with sour cream and medium salsa \$11.5  
(1/2 order \$6)

Cheddar Jack Cheese Quesadilla \$6.5

#### Roasted Vegetable Quesadilla

Tomato, eggplant, yellow squash, zucchini and goat cheese \$8

#### Drops & Adds:

Add our signature fresh made Guacamole for \$4

*Add shredded chicken \$3.5, turkey chili \$5.5 or BBQ pulled pork \$6 to any item listed above*

#### Maine Crab Cake and Guacamole

Fresh local crab panko crusted and fried with seaweed salad and citrus honey drizzle \$12

#### Blackened Shrimp & Sausage Quesadilla

Cheddar jack cheese, garnished with ranch sour cream and salsa \$14

#### Colossal Shrimp Cocktail

Three large chilled shrimp served with homemade cocktail sauce and lemon \$9

#### Beer-Battered Green Beans

French haricot verts fried the healthy way with whole grain mustard sauce \$9.5

#### Steamed Asian Pork Dumplings

Sesame, cucumber iceberg salad and sweet and spicy dipping sauce \$11

#### Prince Edward Island Mussels

Steamed in white wine with fresh rosemary, lemon juice, roasted garlic and butter \$10

#### Mini Sampler

Two mini cheeseburgers, two mini pulled pork buns, one mini lobster roll and a crudité shot with blue cheese dressing \$18

#### Traditional Buffalo Wings

Jumbo crispy fried chicken wings with blue cheese dressing, carrot and celery (For a twist try sweet chili sauce) \$12

### 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 \$8

#### Lobster Pot Pie

Academe exclusive with poached lobster meat, peas, corn, potatoes and hand rolled puff pastry \$17

#### Caesar Salad

Romaine lettuce, shaved Parmigiano-Reggiano, croutons, and lemon, garlic, anchovy dressing \$7.5

#### Heirloom Tomato Gazpacho Soup

Chilled tomato soup with diced carrots, squash, red onions, jalapeño and fresh basil \$5.5 cup - \$8.5 bowl

#### Blue Cheese Salad

Chilled iceberg lettuce, smoked applewood bacon and croutons \$7.5

#### Turkey Chili

Ground turkey, kidney beans, stewed tomatoes, cumin chili spice and topped with cheese \$10.5

### Double Minors: Composed Salads

#### Seven Hour Roasted Vegetable Tart

Layers of zucchini, squash, eggplant, tomatoes and caramelized onions, with romaine, blue cheese and reduced balsamic drizzle \$16.5

#### Chopped Green Salad

Diced tomato, cucumber, bacon, hardboiled egg, crumbled blue cheese and sherry vinaigrette \$9.5

#### Chicken Croquettes

Creamy poached chicken breaded and fried paired beside romaine lettuce, cucumbers, and tomatoes with ranch dressing \$11.5

#### Steak and Blue Salad

Grilled coulotte steak with crumbled blue cheese, heirloom tomatoes, roasted beets and sherry vinaigrette \$17

#### 5 Spice Chicken Burger Lettuce Wraps

Hand ground all white chicken meat pan-fried, sautéed shitake mushrooms, cucumbers, and carrot with three dipping sauces sweet chili, mustard soy, and sesame mandarin orange \$12

#### Lobster Corn Croquettes

Corn infused cream with poached lobster meat, breaded and fried paired with heirloom tomatoes, greens and balsamic dressing \$17

**Drops & Adds:** Add grilled chicken \$4.5, crab meat \$5 or lobster \$16 to any salad listed in Double Minors or Topics

## **Majors: Entrées**

### **Roast Chicken Breast**

Frenched 10 oz chicken breast accompanied by creamed corn, grilled asparagus and pineapple sage, lime pan jus \$19

### **Surf & Turf**

Three jumbo shrimp, with fruit salsa, grilled coulotte steak, sautéed wild mushrooms, mashed potatoes, roasted garlic cream sauce \$22

### **Braised Beef Short Rib**

Slow cooked bistro cut short rib with garlic mashed potatoes and haricot verts \$24

### **Pan Seared Filet Mignon**

Brian's signature potato pancake, creamed spinach and bordelaise sauce \$34

### **Pistachio Crusted Atlantic Salmon**

Grilled plum and scallion chutney, roasted asparagus and a vanilla port reduction \$22

### **Fish n' Chips**

Tilapia beer battered and fried crisp with French fries and coleslaw \$16

### **Personal Meatloaf**

Bacon wrapped meatloaf with mustard mashed potatoes, haricot verts and truffle ginger BBQ sauce \$17.5

## **Short Courses: Sandwiches & Burgers**

**Free Electives:** All 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

### **Academe Black Angus Hamburger**

8 ounce ground beef with lettuce, tomato, onion and pickle spear. Two toppings included: American, Swiss, cheddar, mozzarella or bleu. Sautéed onions, applewood smoked bacon, or sautéed mushrooms \$11

**Drops and Adds:** Additional toppings are .75 cents each

### **Triple Burger Panini**

Three mini burgers topped with American cheese, sautéed onions, thousand island dressing and sauerkraut \$10

### **Atlantic Salmon Panini**

Broiled salmon with roasted tomato and horseradish goat cheese, spinach, and bacon \$13.5

### **Pepper Mill Smoked Turkey Wrap**

Smoked turkey with havarti cheese, biscuit and challah bread stuffing and cranberry relish \$10

### **Crab Roll**

Mixed with paprika mayonnaise served in a toasted hot dog bun \$12.5

### **BBQ Pulled Pork Bun**

Slow braised pork, shredded and topped with fruit salsa \$11

### **Mango Chicken Sandwich**

Grilled chicken breast with spinach, black forest ham, curried mango chutney and seven grain bread \$10

### **Maine Lobster Roll**

Fresh picked Maine lobster in toasted hot dog bun. Choose either mayonnaise dressed lobster or butter drawn on the side \$21

## **Minors: Thin Grilled Pizza & Pasta**

### **Margherita Pizza**

Tomato sauce, mozzarella, and basil pesto \$9

### **Shrimp Scampi with Zucchini & Squash Ribbons**

Five shrimp sautéed in white wine, parsley, roasted garlic and squash ribbons \$17

### **Mandarin Sesame Chicken Pizza**

Shredded chicken with orange sauce, cheddar jack and mozzarella cheese \$10

### **Cheese Tortellini & Chicken**

Oven roasted tomatoes, basil pesto, grilled chicken and parmesan \$11

### **Lobster White Pizza**

Lobster, spinach, roasted tomatoes, herb infused cream and havarti, drizzled with truffle oil \$21

## **Course Overloads: Extras**

Potato Pancake ~ Creamed Corn ~ Haricot Verts ~ Grilled Asparagus ~ KBI Side Salad \$4.5

\* Substitutions for sides \$2 charge