

THE KENNEBEC

SMALL PLATES

Seasonal Flatbread

ask your server for today's selection

\$12

Mussels & Clams

PEI mussels and Littleneck Clams
steamed in Durango Wheat Beer

\$14

*Fennel Pollen Dusted Sea Scallops

cauliflower, capers, raisins white wine sauce

\$15

*Charcuterie Plate

a selection of cured meats, fine cheeses,
pickled vegetables and condiments

\$16

Grilled Halloumi Cheese

served with marinated olives &
roasted tomatoes

\$12

Mediterranean Mix

chicken souvlaki, hummus, dolmas, tabbouleh,
pita bread, and tzatziki

\$18

Grilled Artichokes

served with chevre, orange zest, & olive oil

\$10

Garlic Parmesan Souffle

topped with a warm mushroom medley
and lemon beurre blanc

\$13

SALADS

Roasted Beets Salad

mixed greens, warm goat cheese, hazelnuts,
prosciutto with basil/ orange dressing

\$14

Caesar Salad

hearts of romaine, housemade dressing,
garlic croutons and shaved parmesan

\$9

Crab Cake Salad

served with mixed greens in a lemon-caper
vinaigrette, balsamic marinated tomato and
onion, and basil aioli

\$16

House Salad

mixed greens, tomatoes, cucumbers, red
onions and choice of dressing

\$6

*Warm Scallop Salad

Romaine, red onion, oranges, candied walnuts, and
pomegranates in a coriander vinaigrette

\$16

Enjoy a complimentary basket of house made bread

\$5 for additional basket

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.
An 18% gratuity may be applied to parties 5 or more.

LOCALS APPRECIATION

NO SUBSTITUTIONS

Beef Bourguignon

filet of beef, carrots, celery, and onions, with garlic mashed potatoes 15

Roasted Cornish Hen with Sauce Chasseur

topped with mushroom and tomato white wine cream sauce, served with oven roasted potatoes 15

*Shrimp Linguine

in champagne sauce with pinons, fresh tomatoes and capers 15

Chicken Pot Pie

poached chicken, spring vegetables, shitake mushrooms baked in a delicate sauce topped with puff pastry 15

*Grilled Top Sirloin

with bordelaise, garlic mashed potatoes and sautéed spinach 15

Cannelloni Marinara

served with broccolini 15

Fennel Crusted Pork Tenderloin

With a pancetta and balsamic sauce, served with polenta and grilled asparagus 15

*Pan Seared Hoisin Glazed Salmon

served with Basmati rice and sautéed Shitake mushrooms 15

*Grilled Calamari with Cannellini Beans

served with braised spinach 15

Confit of Chicken

leg and thigh served with roasted beets and carrots & ancient grain polenta 15

ENTRÉES

*Seared Sea Scallops

orzo pasta, oven roasted tomatoes & sautéed spinach with a lemon vinaigrette 32

*Ribeye with Blue Cheese Compound Butter

grilled onions and braised greens 36

*Lamb Chops Scottadito

grilled rack of lamb, charred tomatoes, asparagus, onions & rosemary hash browns 36

*Duck Two Ways

seared breast and leg confit with a pomegranate glaze, roasted potatoes & braised greens 32

*Seared Salmon with Thai Red Curry Sauce

served with basmati rice and sugar snap peas 26