

The KENNEBEC



RESTAURANT ▫ WINE BAR ▫ EVENTS

SMALL PLATES

Frito Misto
with salsa quemada
\$9

Zucchini-Gruyere Panini
with potato crisps
\$8

Seasonal Flatbread
ask your server for today's selection
\$11

Mussels
Prince Edward Island and green lip
mussels steamed in Durango wheat beer
\$9

Sweet Potato - Polenta Gallettes
with spicy rock shrimp &
jicama-carrot salad
\$9

Salmon Rillette
with chive crêpe chips
\$9

Avocado Blinis
with crispy crawfish and cilantro-lime aioli
\$10

Trio of Bruschetta
with tapenade, Tuscan bean, & mushroom
\$7

SALADS

Grilled Shrimp Piri-Piri
with fennel, apple, and sunchoke salad
\$10

Hazelnut Crusted Goat Cheese
on mixed baby greens with shaved
prosciutto in an orange-basil vinaigrette
\$10

Warm Spaghetti Squash Salad
with seared sea scallops
\$10

Caesar Salad
hearts of romaine, housemade dressing,
garlic croutons and shaved asiago
\$7

Crab Cake Salad
on a bed of mixed greens with a lemon
vinaigrette and basil aioli
\$12

House Salad
mixed greens, tomatoes, cucumbers, red onions
and choice of dressing
\$5

Roasted Beets
on butter lettuce with fresh horseradish
cream and crisp prosciutto
\$9

A service charge of 18% may be added to parties of 6 or more. Please no separate checks.
We gladly accept Visa, MasterCard and Discover.

LIGHTER FARE

Grilled Flank Steak

with fregola - orange salad \$14

Shrimp Linguini

in champagne sauce with pinons, fresh tomatoes, and capers \$14

Sherry Braised Beef

on creamy herbed polenta \$12

Chicken Pot Pie

poached chicken, spring vegetables, shitake mushrooms baked in a delicate sauce topped with puff pastry \$12

Oven Roasted Chicken

with apricot-onion pan sauce and garlic mashed potatoes \$14

Lamb Ragú

served over pappardella \$14

Mediterranean Mix

chicken souvlaki, hummus, dolmas, tabbouleh, pita bread, and tzatziki \$14

Poached Salmon

with fennel-leek fondue and walnut pesto \$14

Baked Orecchiette

with braised pork sugo \$12

ENTRÉES

served with a side salad

Seared Sea Scallops

with roasted vegetable cous cous, butternut squash purée and sautéed spinach \$25

Grilled Pork Tenderloin

with brandy-cider sauce, mustard spaetzle and sweet & sour Cabbage \$24

Fresh Horseradish Rubbed Ribeye

with cipollini agrodolce, garlic mashed potatoes and braised greens \$29

Lamb Chops Scottadito

grilled rack of lamb, with charred tomatoes, onions, and rosemary hashbrowns \$30

Duck Two Ways

seared breast and confit with a pomegranate glaze, roasted potatoes, and braised greens \$29

Grilled Salmon Filet with Thai Red Curry

served with basmati rice and sugar snap peas \$24

Roast Quail, Stuffed with Focaccia

served on a Tuscan bean ragú \$26

Buckwheat Crêpes with Roasted Butternut Squash

with smoked tomato coulis and lemony quinoa salad \$20