



# The Kennebec

## SHARED PLATES

SEASONAL FLATBREAD.....	\$18
Ask your server for today's selection	
GRILLED HALLOUMI CHEESE.....	\$14
served with marinated olives & roasted tomatoes	
PEI MUSSELS.....	\$18
steamed in Blue Moon Beer	
MEDITERRANEAN MIX.....	\$25
chicken souvlaki, hummus, dolmas, tabouli, tzatziki, feta, and pita bread	
*FENNEL POLLEN DUSTED SEA SCALLOPS.....	\$18
cauliflower, capers, raisins, white wine sauce	
GRILLED OCTOPUS.....	\$20
with potato, celery, and lemon	
*CHARCUTERIE PLATE.....	\$20
a selection of cured meats, fine cheeses, pickled vegetables and condiments	
GRILLED ARTICHOKE.....	\$12
chevre, orange zest, and olive oil	
BASKET OF HOMEMADE ARTISAN BREAD.....	\$6

## SALADS

ROASTED BEET SALAD.....	\$18
mixed greens, warm goat cheese, hazelnuts, prosciutto with basil/orange dressing	
*CAESAR SALAD.....	\$14
hearts of romaine, house-made dressing, garlic croutons and shaved Asiago	
CRAB CAKE SALAD.....	\$20
served with mixed greens in a lemon-caper vinaigrette, balsamic marinated tomato and onion, and basil aioli	
HOUSE SALAD.....	\$8
mixed greens, tomatoes, cucumbers, red onions and choice of dressing	
WARM SCALLOP SALAD.....	\$20
romaine, red onion, oranges, candied walnuts and pomegranates in a coriander vinaigrette	

## VEGETABLE FEATURES

BRAISED BRUSSEL SPROUTS, AVOCADO, APPLE DRESSING.....	\$14
JAPANESE SWEET POTATO, SCALLION SPREAD, EVERYTHING SPICE, CRISPY SHALLOT, CHILI OIL.....	\$16
ROASTED CARROTS, TRUFFLED YOGURT, CHIMICHURRI AND PISTACHIO DUKKA.....	\$15
SIDE OF ASPARAGUS, SUGAR SNAP PEAS, OR BROCCOLINI.....	\$6

## ENTREES

CHICKEN POT PIE.....	\$22
poached chicken, spring vegetables, and shitake mushrooms baked in a delicate sauce topped with puff pastry	
ROASTED HALF CHICKEN WITH PAN JUS.....	\$28
smashed baby red potatoes and a side salad	
*GRILLED TOP SIRLOIN.....	\$30
with bordelaise, garlic mashed potatoes and sautéed spinach	
*SEARED SALMON WITH THAI RED CURRY SAUCE.....	\$30
basmati rice and snap peas	
*SEARED SEA SCALLOPS.....	\$36
orzo pasta, oven roasted tomatoes and sautéed spinach	
*RIBEYE WITH PORCINI / PORT COMPOUND BUTTER.....	\$42
crispy fried onion rings, roasted potatoes and braised greens	
*LAMB CHOPS SCOTTADITO.....	\$50
grilled rack of lamb, charred tomatoes, asparagus, onions and rosemary hash browns	
*DUCK TWO WAYS.....	\$44
seared duck breast and leg confit with a pomegranate glaze, roasted potatoes, and braised greens	
*PORK TENDERLOIN WITH MARSALA SAUCE.....	\$32
garlic mashed potatoes and grilled asparagus	

## PASTA

PAPPARDELLE POMODORO.....	\$22
roman artichokes, mushrooms and Castelvetrano olives	
DUCK RAGU ON A BED OF FARFALLE.....	\$25
HOUSE MADE CANNELLONI WITH MARINARA.....	\$24
filled with ricotta, spinach and mozzarella w/ broccolini	
PASTA DEL MARE.....	\$30
shrimp, mussels, white fish, linguine and champagne sauce	
SHRIMP LINGUINE.....	\$28
with tomatoes, capers, pine-nuts, and champagne sauce	
NIGHTLY GNOCCHI SPECIAL.....	\$28
ask server for tonight's feature	

\*Sorry, no split plates.

\*A 20% gratuity added for parties of 5 or more

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.*

