

SHARED 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

\$16

*** Charcuterie Plate**

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

\$20

Grilled Halloumi Cheese

served with marinated olives &
roasted tomatoes

\$12

Mediterranean Mix

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

\$20

Grilled Octopus

with potato, celery, and lemon

\$18

Campagne Pâté

pork/mushroom
served with cornichons and crostini

\$12

GREENS

Roasted Beets Salad

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

\$15

Caesar Salad

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

\$11

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
pomegranates in a coriander vinaigrette

\$18

Grilled Shrimp Salad w/Pepitas

Romaine, zucchini ribbons, hearts of palm,
jicama, tomatoes with lemon caper vinaigrette

\$18

VEGETABLE SIDES

Honey and Lemon Thyme Roasted Heirloom Carrots \$12

Braised Brussel Sprouts, Bacon and Dates \$12

Grilled Vegetables \$10

Glazed Sweet Potatoes with Beluga Lentils \$11

ENTREES

Beef Bourguignon

filet of beef, carrots, celery, and onions, served on garlic mashed potatoes \$18

Roasted Half Chicken with Pan Jus

with smashed baby red potatoes and vegetable medley \$25

Chicken Pot Pie

poached chicken, spring vegetables, and shitake mushrooms baked in a delicate sauce topped with puff pastry \$18

*** Grilled Top Sirloin**

with bordelaise, garlic mashed potatoes and sautéed spinach \$22

Seared Salmon with Thai Red Curry Sauce

basmati rice and snap peas \$22

Seared Sea Scallops

orzo pasta, oven roasted tomatoes & sautéed spinach \$32

*** Ribeye with Porcini/ Port Compound Butter**

crispy fried onion rings, roasted potatoes & braised greens \$38

***Lamb Chops Scottadito**

grilled rack of lamb, charred tomatoes, asparagus, onions & rosemary hash browns \$40

*** Duck Two Ways**

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

Espresso Glazed Baby Back Ribs

served with glazed sweet potatoes and Beluga lentils \$26

Fennel Crusted Pork Tenderloin with Balsamic Reduction

grilled asparagus and Ancient Grain polenta \$22

PASTA

Penne Bolognese

beef, pork & veal in a tomato sauce \$20

Spinach/Cheese Ravioli Marina

served with broccolini \$18

Angle Hair with Clams & Mussels

in a light seafood broth \$22

Baked Ziti with Sausage Meatballs

Layered with ricotta and mozzarella \$22

Shrimp Linguini

champagne sauce, pinons, tomatoes & capers \$20

PIZZA

Margherita- \$16

tomato sauce, buffalo mozzarella and basil

Sausage/Mushroom- \$18

smoked mozzarella and Fresno chilis

Goat Cheese/Basil Pesto-\$18

mushroom ragout and prosciutto

Pepperoni- \$17

tomato sauce and cheese

Vegetarian-\$17

brie, leeks, cherry tomatoes & artichokes

SERVED AFTER 12:00 NOON

Mediterranean Mix – chicken souvlaki, dolmas, hummus, tabbouleh, and tzatziki, served with pita bread	17.00
Chicken Pot Pie - poached chicken, spring vegetables, shitake mushrooms baked in a delicate sauce topped with puff pastry	15.00
Chicken Enchiladas - smothered in green chili, served with Spanish rice, black beans & sour cream	14.00
Add 2 fried eggs *	3.00
Fish Tacos – two fish tacos in corn tortillas, avocado relish, shredded cabbage, chipotle aioli, with black beans & Spanish rice	13.00
Grilled Ribeye – shaved, marinated ribeye on housemade bread, chipotle aioli, lettuce, tomato, served with onion rings & greens *	14.00
Crab Cake Salad – on a bed of mixed greens topped with tomatoes, red onions & basil aioli	16.00
Grilled Salmon Salad – served on mixed greens & butter lettuce, baby red potatoes, tomatoes and fresh asparagus*	15.00

BEVERAGES

Craven’s Organic Coffee	3.50	Republic of Tea Iced Tea	4.00
Illy Gourmet Espresso	3.50	Raspberry Lemonade	3.00
Republic of Tea Hot Tea	3.50	Coke, Diet Coke	3.00
Cappuccino	4.00	Sprite, Mr. Pibb	3.00
Hot Chocolaté	4.00	Zuberfizz Rootbeer	3.00
Café Latte	4.50	Small Juice	3.00
Republic of Tea Chai Latte	4.00	Medium Juice	4.00
Café Mocha	5.00	Large Juice	6.00
Iced Latte	4.00	Milk	4.00
Iced Mocha	5.00		

BUBBLES

Artelatio, Brut Cava, Spain, NV	8
Ruffino Proseco, Italy, NV	9
Vietti Moscato d’Asti, Italy, 2012	10



COCKTAILS

Mimosa	8
Kir Royale	8
Housemade Bloody Mary	8
Paloma Mimosa	9
Champagne Mule	9
Tequila Sunrise Mimosa	9
Beermosa	9
Michelata	9
Cranberry Sparkle	10
Cosmopolitan	10

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.
 A service charge of 18% may be added to parties of 6 or more. Please no separate checks.
 We gladly accept Visa, MasterCard, American Express and Discover.

SERVED UNTIL 11:30 AM

Brioche French Toast – in a rich custard batter topped with strawberries	10.00
Farmers Breakfast – one pancake, two eggs any style & bacon*	9.00
Three Buttermilk Pancakes - served with butter and syrup	8.00
Short Stack	6.00
Apple Walnut Pancake Stack	9.00
Short Stack	7.00
Chicken Apple Sausage	4.00
Traditional Breakfast - two eggs any style with choice of Miguel's home fries, hash browns, black beans, or fresh fruit, and choice of toast, English muffin or tortilla*	8.00
Add bacon or sausage	3.00
Add Canadian bacon	4.00

THREE EGG OMELETTES

Served with choice of Miguel's home fries, hash browns, black beans or fresh fruit, choice of toast, English muffin or tortillas

Capricciosa Omelette – prosciutto, mushrooms, artichokes, tomatoes & fontina	11.00
Lorraine Omelette – bacon, mushrooms and havarti cheese	11.00
Greek Omelette – artichoke, feta cheese, green onion, tomato and fresh oregano	11.00
Crab Omelette – crab and spinach topped with Hollandaise *	13.00
Canyon Omelette - ham, red peppers, onion, and cheddar cheese	11.00
Smoked Salmon Omelette - salmon, cream cheese, dill and capers	12.00

SERVED ALL DAY

Vanilla Bean Crepes – filled with sweetened ricotta, topped with warm cherry compote	10.00
Kennie Bennies – two poached eggs on puff pastry, topped with asparagus and Hollandaise, choice of Canadian bacon or smoked salmon served with fresh fruit*	13.00
Crab Cake Bennies – two crab cakes on sautéed spinach, poached eggs, topped with Hollandaise and served with hash browns	18.00
Huevos Kennebec – two corn tortillas, black beans, green chili, two eggs, queso fresco and pico de gallo	11.00
Steak and Eggs – 6 oz top sirloin, eggs any style, hash browns and green chili	16.00
Breakfast Burrito – eggs, chorizo, potato, pepper-jack cheese served green chili and pico de gallo	12.00
Housemade Scone – served with butter, whipped cream and raspberry jam	6.00

BURGERS

with choice of house-cut fries and green salad

Classic – grilled to order, topped with lettuce, tomato, onion and pickle*	10.00
Veggie – housemade veggie burger topped with lettuce, tomato, onion and pickle	10.00
Zoe Style – green chili, avocado and pepper-jack	3.00
French – topped with caramelized onions, mushrooms, bacon and a roasted garlic-blue cheese spread	14.00
Southwest – topped with green chile, avocado and pepper jack cheese	13.00
Additional Toppings – mushrooms, caramelized onions, cheddar, pepper jack, havarti	

The KENNEBEC



RESTAURANT • WINE BAR • EVENTS

Mexican Night Specials

Created and presented by
Miguel Carrillo

- Fish Tacos** ~ grilled fish, chipotle mayonnaise, avocado relish and shredded cabbage, served with Spanish rice and black beans **\$13**
- Green Chile Chicken Enchiladas** ~ chicken-cheese filled tortillas smothered in green chile, served with Spanish rice, black beans and sour cream **\$14**
- Enchiladas Tampico** ~ sirloin steak grilled to order with either two cheese or chicken enchiladas, served with avocado relish, Spanish rice and black beans **\$20**
- Chile Relleno** ~ poblano chile filled with NY strip and potatoes, topped with a tomato-oregano sauce, served with black beans and Spanish rice **\$15**

Drink Specials

Kennebec Gold Margarita **\$9**

Negra Modelo , Pacifico, Dos Equis Lager, Corona **\$4**

The KENNEBEC



RESTAURANT ♣ WINE BAR ♣ EVENTS

DESSERTS

Tiramisu ... Lady's fingers dipped in coffee, layered with a whipped mixture of sugar, eggs and mascarpone, flavored with cocoa.

Chocolate Mousse Cake ... Dark and rich chocolate cake with chocolate mousse filling

Lemon Mousse Cake ... Tart and light lemon cake with lemon mousse filling

Sour Cream Apple Pie ... Sweetened sour cream and apple filling with a Streusel topping

Chocolate Custard ... Super silky and rich, dark chocolate baked custard

Panna Cotta ... Sweetened cream thickened with gelatin and molded, topped with candied pecans and a flavored topping

Carrot Cake with Cream Cheese Frosting ... Full of rich flavor, spicy and moist

Bailey's Cheesecake ... Boozy, sinful and decadent, loaded with Bailey's Irish Cream

Flourless Chocolate Torte ... Dense and fudgy with a chocolate ganache glaze