

ACC2026: Self-Organized Dinner Recommendations

Compiled with the help of Claude. Please check out their websites or call ahead for the most up to date information or specific questions. **Please double check and call ahead for any dietary restrictions.**

All walk times are from 415 Main Street.

Eastern Edge Food Hall — 290 Main St

- **Walk:** ~3–4 min
- **Cost:** \$ – \$\$ (most items \$10–20)
- Nine vendors under one roof — burgers, bibimbap, bánh mì, tacos, and more, including Lone Star Taco Stand and Bacaro Café & Bar.
- **Dietary:** Because it's multi-vendor, this is probably your easiest stop for mixed dietary needs — Clover (vegetarian, mostly vegan/vegan-adaptable, some GF) has a stall here, plus Korean, Vietnamese, and taco vendors that typically offer vegetarian/GF swaps. No kosher certification for any vendor.
- **Vibe:** Quick counter service, high ceilings, industrial-chic — great for a group where everyone wants something different.

Mamaleh's Delicatessen — 15 Hampshire St, One Kendall Square

- **Walk:** ~5–6 min
- **Cost:** \$ – \$\$ (sandwiches/plates mostly \$12–24)
- A Jewish deli serving pastrami, corned beef, Reubens, matzah ball soup, bagels, and chopped liver.
- **Dietary:** Not certified kosher. Offers vegan items and gluten-free bagels (note: these still contain wheat and the kitchen isn't allergen-free, so may want to call ahead if you have a celiac dietary restriction). Vegetarian sandwich options too. See more information [here](#) about their allergen information.
- **Vibe:** Bright, lively, classic deli energy — casual and fast-moving, good for breakfast/lunch, closes at 8pm so less of a dinner spot.

Area Four — 500 Technology Square

- **Walk:** ~6–8 min
- **Cost:** \$\$ (pizzas/mains roughly \$15–25)
- Wood-fired pizza, breakfast, lunch, and dinner with a scratch bakery and coffee program.
- **Dietary:** Offers **gluten-free** pizza crust and **vegan** topping options; plenty of **vegetarian** pies. Not kosher-certified.
- **Vibe:** Casual, trendy, moderate noise, good for groups — bright industrial-loft feel with a patio.

Shy Bird — 390 Third St

- **Walk:** ~5–6 min
- **Cost:** \$ – \$\$ (most plates \$20–30)
- Rotisserie chicken, sandwiches, salads, weekend brunch.
- **Dietary:** **Vegetarian** options (Impossible Burger, Halloumi wrap) and a track record of careful **gluten-free** handling (a dedicated GF fryer has been mentioned by GF diners). **Does not offer halal or kosher** options. Vegan is more limited.
- **Vibe:** Modern, hip space with emerald subway tiles — comfortable counter-service-meets-full-bar feel.

Flat Top Johnny's — 238 Main St

- **Walk:** ~6–7 min
- **Cost:** \$ (burgers/hot dogs mostly under \$15–18)
- Pub food — burgers, hot dogs, bar snacks — built around pool, darts, and pinball.
- **Dietary:** This one's the weakest fit for dietary restrictions — it's a meat-and-fryer-forward pub menu with no advertised vegan, gluten-free, or kosher accommodations. You could likely piece together a vegetarian meal from sides/salads/fries, but there's no dedicated GF fryer or vegan menu that we found. Best to call ahead if anyone has a strict restriction.
- **Vibe:** Retro, lively dive-bar energy with 12 pool tables and a heavy MIT/researcher crowd — more "hang out and play" than sit-down dinner.

Row 34 — 314 Main St

- **Walk:** ~3–4 min
- **Cost:** \$\$\$ (oysters, seafood mains ~\$25–40)
- Seafood-focused: raw bar/oysters, fish stew, lobster rolls, a strong beer and cocktail list.
- **Dietary:** Has vegan and gluten-free dishes, but vegetarian options are limited given the seafood focus — expect a handful of choices, not a full menu. Not kosher .
- **Vibe:** Two levels, seasonal patio, polished-but-not-stuffy — a nice step-up option for a client dinner.