BRUNCH

All Sandwiches served with your choice

of side

DUNSTER ST CLASSIC

House ground blend of short rib and sirloin. 13

BISON

Grass fed extra lean bison. 15

LOBSTER ROLL

`Fresh maine lobster, romaine lettuce, chipotle orange dressing. 20

SLOW ROASTED BRISKET

Slow cooked corn beef, spicy russian dressing, coleslaw, swiss on ciabatta. 14

CAPRESE

herb focaccia, chickpea almond spread, heirloom tomatoes, avocado, upland cress, smoked mozzarella. 12

DUCK PANINI

Confit duck, rosemary cherry jam, arugula, swiss. 14

COBB SALAD

Romaine, crispy pancetta, deviled eggs, pear tomatoes, haricot vert, falafel, smoked blue cheese, olives, avocado, red wine vinaigrette. 16

HEIRLOOM BREAD SALAD

Buffalo mozzarella, cucumber, heirloom tomatoes,ciabatta croutons, roasted tomato vinaigrette. 14

SIDES - 5

Hand-cut fries.
Truffle fries.
Mixed greens.
Sweet potato fries.
Seasonal vegetable.

BRUNCH

PORK BELLY BENEDICT

Chipotle braised, poached eggs, bloody mary hollandaise,

home fries, seasonal fruit. 13

SOUTH WESTERN BENEDICT

Guacamole, turkey bacon, poached eggs, corn salsa, home fries, seasonal fruit. 11

VANILLA COGNAC FRENCH TOAST

Challah, peach compote, fresh whipped cream. 11

BUTTERMILK PANCAKES

Chocolate chip or berry. bourbon butter, sweet mint powder. 10

EGGS YOUR WAY

Two eggs, bacon or sausage, home fries, toast seasonal fruit. 10

CORNED BEEF HASH

House made, peppers, onions home-fries, over easy eggs. 14

CREATE AN OMELETTE

Three eggs, home fries, toast, seasonal fruit. 10

Cheddar, mozzarella, goat cheese, mushroom, onion. peppers, tomato, arugula, bacon, andouille sausage.

Add .50¢

SIDES - 3

Bacon Sausage Home-fries Seasonal fruit Toast

Kennedy's

ON THE SOUARE

STARTERS

DEVILED EGGS onion|garlic|paprika|mustard 7

FRITO MISTO shrimp| scallops|calamari|garlic butter| peppadew|grilled sourdough 14

SIZZLING PEI MUSSELS hickory|sea salt|sun-dried marinara| grilled sourdough 11

Wings

hot|asian|bbq |sweet & sour cukes ranch|bleu cheese 12

MEDITERRANEAN SAMPLER hummus|baba ganoush|eggplant salad| falafel|house-made pickles|olives| mint pita chips 14

SMOKY MEATBALLS house aged ground beef|veal|pork| sun-dried marinara|shaved parmesan 11

Nachos

4 cheese blend | white beans | avocado cream | haberno pico de gallo 10 add lamb chili - 6 buffalo chicken - 6

BUFFALO CHICKEN WONTONS dipping sauces | sweet & sour cukes 10

NEW ENGLAND CLAM CHOWDER fresh clams | quahogs | bacon | cream | herbs [gf] 8

LAMB CHILI onion | peppers | hard cider | feta | scallions | mint pita chips 8

SALAD

Совв

romaine | crispy bacon | deviled eggs | pear tomatoes | haricot vert | falafel | smoked bleu cheese | olives | avocado | red wine vinaigrette 16

Caesar

romaine hearts | anchovy | parmesan garlic brioche 10

Beet

red and yellow beets | arugula | candied walnuts | goat cheese | roasted peppers 12

SNAP PEA, WHITE BEAN & TRUFFLE arugula | shaved parmesan | lemon thyme vinaigrette [gf] 14 add chicken - 6 *salmon - 9 shrimp - 9

Pizzas

CHEESE

sun-dried tomato sauce | buffalo mozzarella | grilled red onion | parmesan | herbs 12

Sausage

spiced lamb sausage | feta | mozzarella | pomegranate | molasses glaze | fried mint 13

SEAFOOD

fresh Maine lobster | baby shrimp | lobster cream | mozzarella | parmesan | herbs | ricotta salata 16

WILD MUSHROOM & ARTICHOKE garlic oil | mozzarella | arugula | capers | truffle oil 14

SMALL PLATES

SPAGHETTI & MEATBALLS smoky meatballs | sun-dried tomato sauce | gluten free pasta | shaved parmesan [gf] 14

FISH TAGOS grilled blackened haddock | habanero pico de gallo | avocado cream 12

BBQ PORK RIBS aso sauce onion strings apple jicama slaw 14

*GRASS FED AGED BEEF SLIDERS kimchi ketchup|house made pickles|
american cheese 14

MAC & CHESE crumbled kerry gold cheese | elbow noodles | ritz cracker crust 12 add lamb sausage - 6 lobster - 9

KENNEDY'S

ON THE SQUARE

SANDWICHES

ROAST TURKEY BLT cranberry mayo | dill havarti | brioche bun 12

BEAL STREET BRISKET slow cooked corned beef|spicy russian dressing|coleslaw|swiss|sourdough 12

DUCK PANINI confit duck | rosemary cherry jam | arugula | swiss | sourdough 14

CAPRESE roasted peppers | tomato jam | smoked mozzarella | avocado | pesto | focaccia 12

LOBSTER ROLL fresh Maine lobster | romaine lettuce | chipoltle orange dressing 20

BBQ PULLED PORK onion strings | apple jicama slaw | brioche bun 14

KENNEDY'S GRILLED CHEESE Kerry gold Irish cheddar | rustic rye | tomato dipping sauce 12

SMOKED MEATBALL SUB smoked meatballs | buffalo mozzarella | sun-dried tomato sauce 14

Burgers

LTO, brioche bun, pickle. Choice of side. Gluten-free bun available

*DUNSTER ST. CLASSIC house ground blend|short rib|sirloin 13

*BISON grass fed extra lean bison 15

GRILLED TURKEY fresh ground turkey | cranberry | sage 14

VEGGIE gluten & dairy free patty|chick peas| black beans|corn|herbs 12

TOPPINGS
american | wermont cheddar | swiss |
smokey bleu | coffee & bourbon bacon jam |
truffle aioli | jalapeno relish | add \$1 for each

Entrees

*SEARED WILD SALMON crab parmesan couscous | roasted corn cream | bitter greens 24

*GRASS FED AGED RIBEYE (Maine Family Farms) truffle red bliss mash | grilled asparagus | demi glace [gf] 28

MAINE LEMONCELLO LOBSTER pan roasted 1 1/4 lb lobster | lobster cornbread | lemoncello veloute | grilled asparagus 30

VEGETARIAN PASTA
wild mushrooms | asparagus |
pear tomatoes | peas | baby spinach |
brussel sprouts | angel hair |
parmesan white wine sauce 20

LOBSTER SEAFOOD LINGUINI lobster tail | shrimp | mussels | pear tomatoes | lobster saffron cream sauce 28

HALF ROAST CHICKEN (Murray's Farms) orange sage rub| winter stuffing | pan gravy 22

Sides

HAND CUT FRIES 6

TRUFFLE FRIES 6

SWEET POTATO FRIES 6

MIXED GREENS 6

Caesar Salad 6

SEASONAL VEGETABLE 6

RED BLISS MASH 6

Join us for brunch on Saturdays & Sundays from 10am - 2pm



Bar Bites

FRIED PICKLED VEGGIES
cucumbers | carrot | onion |
artichoke | mushrooms | daikon |
garlic & chipotle dipping sauces 7

SMOKY MEATBALL

house aged ground beef|veal|pork| sun-dried tomato marinara| shaved parmesan 7

DEVILED EGGS onion|garlic|paprika|mustard 7

*Grass Fed Aged Beef Sliders

kimchi ketchup|house made pickles| american cheese 14

LOADED FRENCH FRIES
4 cheese blend | bacon | habanero pico de
gallo | lamb chili | avocado sour cream 7

Wings

hot|asian|bbq |sweet & sour cukes| ranch|bleu cheese 7

Caesar

romaine hearts | anchovy | parmesan garlic brioche 10

Cheese Pizza

sun-dried tomato sauce|buffalo mozzarella|grilled red onion| parmesan|herbs 12

WILD MUSHROOM & ARTICHOKE PIZZA garlic oil|mozzarella|arugula| capers|truffle oil 14

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions* **Before placing your order, please inform your server if a person in your party has a food allergy"** [gf]denotes gluten-free. Please note a 20% gratuity will be applied to parties of six or more.

DESSERT

VANILLA BEAN CREME BRÛLÉE Fresh berries - 8

FLOURLESS CHOCOLATE CAKE

Vanilla ice cream, chocolate ganache - 8

Entertainment

MUSIC SUNDAYS

Acoustic Open Mic Hosted By Tim Ko Starts At 8PM

- * sign up begins at 8pm
- * music ends at 11.30pm
- * full PA system provided
- * set is approx. 3 songs, 13 minutes
 - * all smiles & styles welcome
- * Questions? www.timkomusic.com

KENNEDY'S ON THE SQUARE

15 Dunster st, Harvard Square

BEER

Draught

BLUE POINT

Toasted Lager, NY - 6.5

LONG TRAIL

Local IPA, VT - 7

YUENGLING

Lager, PA - 4.5

STOWAWAY IPA

Local IPA, ME - 7

ANGRY ORCHARD CIDER

Apple Cider, Cinn - 6.5

HOEGAARDEN

White Ale, Belgium - 7

GOOSE ISLAND 312

Pale Ale, IL - 7

GUINNESS

Stout Dublin, Ireland - 7

BASS

Ale, England - 6

PAULANER

Octoberfest Munchen, Germany - 6.5

SAMUEL ADAMS

Seasonal, Boston, MA - 7

PRETTY THINGS

Rotating Selection, Cambridge, MA - 8

NOTCH SESSION

Session Pilsner, MA - 6

STELLA ARTOIS

Pale Lager, Leuven, Belgium - 7

BLUE MOON

Belgian Witbier, Golden, CO - 7

BROOKLYN LAGER

American Amber, Brooklyn, NY - 6

BEER

Bottle

AMSTEL LIGHT

American Pale Lager, Amsterdam, Netherlands - 6

CORONA

Mexican Style Lager,-6

RED STRIPE

Jamaican Style Lager,-6

SIERRA NEVADA

American Pale Ale, Chico, CA - 6

HEINEKEN

Brewed in Holland, Dutch - 6

MAGNERS CIDER

Brewed in Clonmel, Ireland - 6

CRABBIES GINGER BEER

John Crabbies & Co. Glasgow, UK - 6

BUD LIGHT

Light Lager, Saint Louis, MO - 4.5

ST PAULI GIRL

Non-Alcoholic, Pilsner, Germany - 6

CLAUSTHALER

Non-Alcoholic Amber, Frankfurt, Germany - 6

Canned

NARRAGANSETT

American Adjunct Lager, Narragansett, RI - 4.5 Shock Top, Honeycrisp Apple Wheat, MO-5 Johnny Appleseed, Hard Cider, NY, - 4.5

WINE

Whites

Francis Coppola Diamond Chardonnay, California 8/30

Barone Fini Pinot Grigio, Italy 9/32

Joe Dobbes Wines by Joe Pinot Gris, Oregon 9/32

Brancott Sauvignon Blanc, New Zealand 9/32

Upppercut Sauvignon Blanc, New Zealand 11/34

Sokol Blosser Evolution Blend, Oregon 9/32

Francis Coppola Diamond Pinot Grigio, California 9/32

Campo Viejo Cava, Spain 9/32

Enza Prosecco, Spain 11/36

Da Luca Prosecco, Italy 9/34

Gazela Rose, Portugal 8/30

Reds

Ruta 22 Malbec, Argentina 8/30

Wine by Joe Pinot Noir, Oregon 9/32

Fleur Du Cap Merlot, South Africa 8/30

Barone Fini Merlot, Italy 12/36

Campo Viejo Tempranillo, Spain 9/32

Velvet Crush Blend, California 8/30

Geyser Peak Cabernet Sauvignon, California 10/36

Uppercut Cabernet Sauvignon, California 13/42

Coppola Claret Meritage, California 10/36

Navarro Correas Syrah, Argentina 10/36

Drink

Cocktails

MOJITO

Rum, muddled mint, simple, fresh lime, soda water - 12

HIGHBALL

Chartreuse, lillet, hard cider, mint leaves, simple syrup - 10

LYNCHBURG LEMONADE

Rye whiskey, triple sec, sour mix, sprite - 10

PIMMS CUP

Gin, cucumber, ginger beer, bitters, soda water - 12

MOSCOW MULE

Vodka, ginger liquor, ginger beer, fresh lime juice - 10

ANY THYME

Vodka, lime juice, simple syrup, raspberries, thyme, peach bitters - 12

HOT LIPS

Fireball whiskey & hard cider - 10

SANGRIA

House-made - 8

DRINK

Martinis

THE MONROE

Honey vodka, luxardo cherry, simple syrup, lime - 13

BEET RED

Gin, beet puree, lemon juice, mint - 12

THE VAULT

Gin, St. Germain, ginger liquor, fresh lemon & lime juice, muddled mint - 12

AIRFORCE ONE

Brandy, lillet, agave syrup, cucumber slices - 12

FOX ROSE

Rye whiskey, agave syrup, orange bitters, angostura bitters, orange slices - 12

CATCHER & RYE

Silver whiskey, fresh lemon juice, simple, sour mix - 12

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Apple vodka, watermelon pucker, watermelon puree, lemon juice - 12

JACKIE O

Tequila, domaine de canton, lime juice, hot sauce, mango, simple syrup - 12

TIRAMISU

Vodka, coffee liquor, creme de coco, milk - 12