

VERITAS

STARTERS

FRENCH ONION SOUP 12
Brioche Croutons & Swiss Cheese

HCB LOBSTER BISQUE 14
Finished with Sherry

NEW ENGLAND CLAM CHOWDER 10

VERITAS FARM SALAD VEGAN GF 10
Baby Arugula, Heirloom Tomatoes, Cucumbers, Watermelon Radish, Champaign Vinaigrette

CRIMSON CAESAR SALAD 11
Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies

CREATE AN ENTRÉE SALAD:

Bell & Evans Chicken Breast 8
Grilled Shrimp 11
Grilled Bay of Fundy Salmon 14
Fresh Shucked Lobster Salad 26

LUNCH SALADS

BLACKENED GRILLED CHICKEN SOUTHWEST COBB GF 23
Boston Bibb Lettuce, Heirloom Tomatoes, Grilled Corn & Avocado Salad, North Country Bacon, Egg and Red Onion, Chipotle Ranch

SHRIMP AND KALE BUDDHA BOWL 25
Baby Kale, Roasted Delicata Squash, Chickpeas, Toasted Farro, Red Bell Pepper, Heirloom Tomatoes, Sliced Apple, Maple Dressing

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

Prices subject to a 17% Club Charge and 7% Meals Tax. Any fee or charge imposed by the Harvard Club for meal or beverage service, private functions or use of the Club's facilities, including the Club charge, pays for regular maintenance and restoration of the Club and other costs incurred by the Club. No Fee or Charge added to your statement for meal or beverage service, private functions or use of the Club's facilities is a tip, gratuity or service charge for the Club's wait staff, service bartenders or service employees.

VERITAS

ENTRÉES

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| AVOCADO TOAST VEGAN | 13 |
| Smashed Avocado, Heirloom Tomatoes, Watermelon Radish served on Toasted Sourdough Bread, Small Veritas Salad | |
| *ADD TWO POACHED EGGS 4 | |
| OPENFACE SMOKED SALMON SANDWICH | 15 |
| Toasted Sourdough Bread, Sliced Avocado, Scrambled Eggs, Smoked Salmon, Chive and Cream Cheese Spread, Home Fries | |
| *THE CLASSIC BENEDICT | 15 |
| Artisan English Muffin, Grilled Canadian Bacon, Poached Eggs, Hollandaise Sauce, Brunch Potatoes | |
| *THE CAMBRIDGE BREAKFAST | 13 |
| Two Eggs or Egg Whites Any Style with choice of Pork Sausage, Ham or Bacon, Home Fries & Choice of Toast | |
| BLUEBERRY RICOTTA PANCAKES | 15 |
| Mixed Berry Compote & Vermont Maple Syrup | |
| BLACKBEAN & QUINOA BURGER V | 16 |
| 8oz Prime Burger, Sunny Side Egg, North-Country Bacon, Vermont Cheddar Cheese, Roasted Tomato Aioli, Grilled Brioche Bun | |
| *PRIME BURGER | 18 |
| Topped with Vermont Cheddar Cheese, Grilled Brioche Bun | |
| MAINE STYLE LOBSTER ROLL | 36 |
| Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster tossed in Aioli | |

All sandwiches are served with your choice of French Fries, Side Salad, or Fruit Cup

The culinary team at the Harvard Club of Boston offers a seasonal menu that reflects the innovation of contemporary cooking, combined with great respect for culinary traditions, sourcing local product and utilizing the bounty from coastal waters are the inspiration for the dishes on the menu.

Dean Moore - Executive Chef

Adam Burnham - Chef de Cuisine