

# VERITAS

## STARTERS

<b>FRENCH ONION SOUP</b> Brioche Croutons & Swiss Cheese	12
<b>HCB LOBSTER BISQUE</b> Finished with Sherry	14
<b>NEW ENGLAND CLAM CHOWDER</b>	10
<b>VERITAS FARM SALAD VEGAN GF</b> Local Mixed Greens, Heirloom Tomatoes, Cucumbers, Watermelon Radish, Champagne Vinaigrette	10
<b>CRIMSON CAESAR SALAD</b> Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	11
<b>Create an Entrée Salad:</b>	
Fresh Shucked Lobster Salad	26
Grilled Shrimp	11
Bell & Evans Chicken Breast	8
Grilled Bay of Fundy Salmon	14
<b>MEDITERRANEAN FLATBREAD V</b> Spinach Pistou, Mozzarella Cheese, Feta, Artichoke Hearts, Heirloom Tomatoes, Black Olives	16
<b>SPECK HAM CROSTINI (3)</b> Grilled French Bread, Vermont Chevre, Fig Jam, Aged Balsamic, Olive Oil, Arugula	18

\*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.

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## BOWLS & SANDWICHES

<b>BLACKENED GRILLED CHICKEN SOUTHWEST COBB</b> GF	23
Boston Bibb Lettuce, Heirloom Tomatoes, Grilled Corn & Avocado Salad, North Country Bacon, Egg and Red Onion, Chipotle Ranch	
<b>SHRIMP AND KALE BUDDHA BOWL</b>	25
Baby Kale, Roasted Delicata Squash, Chickpeas, Toasted Farro, Red Bell Pepper, Heirloom Tomatoes, Sliced Apple, Maple Dressing	
<b>GRILLED CAPRESE PANINI</b> V	13
House Made Focaccia, Fresh Mozzarella, Sliced Tomatoes, Basil Pesto Aioli and Arugula	
<b>MEDITERRANEAN WRAP</b> VEGAN	14
Spinach Wrap, Grilled Zucchini, Eggplant, Roasted Peppers, Kalamata Olives, Hummus, Balsamic and Olive Oil	
<b>HCB TURKEY CLUB</b>	14
Grilled Focaccia, Sliced Tomatoes, Bibb Lettuce, Applewood Smoked Bacon, Dijon Aioli	
<b>MAINE STYLE LOBSTER ROLL</b>	36
Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster tossed in Aioli	
<b>BLACKBEAN &amp; QUINOA BURGER</b> V	16
Topped with Piquillo Pepper and Almond Romesco, Black Olive Aioli, Grilled Brioche Bun	
<b>*PRIME BURGER</b>	18
Topped with Vermont Cheddar Cheese, Grilled Brioche Bun	
<b>All sandwiches are served with your choice of: French Fries, Cape Cod Chips, Side Salad or Fruit Cup</b>	

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.