

VERITAS

SOUP & SALADS

GAZPACHO VEGAN GF	9
Heirloom Tomatoes, Olive Oil, Aged Balsamic and Fresh Herbs	
HCB LOBSTER BISQUE	14
Finished with Sherry	
NEW ENGLAND CLAM CHOWDER	10
VERITAS FARM SALAD VEGAN GF	10
Local Mixed Greens, Heirloom Tomatoes, Cucumbers, Watermelon Radish, Champagne Vinaigrette	
CRIMSON CAESAR SALAD	11
Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	
BABY ARUGULA SALAD GF V	12
Fresh Strawberries, Vermont Goat Cheese, Marcona Almonds, Balsamic Vinaigrette	
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	
ASAIN BUDDHA BOWL VEGAN GF	16
Mixed Greens, Napa Cabbage, Shredded Carrots, Snow Peas, Fresh Edamame, Roasted Shiitake Mushrooms, Cucumber, Heirloom Tomatoes, Watermelon Radish, Soy & Apple Dressing	

Create an Entrée Salad:

Fresh Shucked Lobster Salad	26
Grilled Shrimp	10
Bell & Evans Chicken Breast	8
Grilled Bay of Fundy Salmon	12

*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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SANDWICHES

HCB BLT 13

Apple-Wood Smoked Bacon, Baby Arugula, On the Vine Tomatoes, Aged Balsamic, Sun Dried Tomato Aioli, Toasted Focaccia

GRILLED CHICKEN ON BRIOCHE 15

Fresh Avocado, Arugula, Tomato, Roasted Garlic Aioli, Buttered Brioche Bun

TRADITIONAL ITALIAN SANDWICH 12

Soft Sub Roll, Pepperoni, Genoa Salami, Hot Dry Capocollo, Provolone Cheese, Lettuce, Tomato, Red Onion, Pickled Banana Peppers, Oil & Vinegar

HCB TURKEY CLUB 14

Grilled Focaccia, Beefsteak Tomatoes, Bibb Lettuce, Applewood Smoked Bacon, Dijon Aioli

THAI CHICKEN LETTUCE WRAPS 15

Ground Chicken, Sweet Chili Marinade, Shredded Carrots, Fresh Lime, Peanut Sauce

GRILLED SALMON SANDWICH 17

Served Open-Faced on Toasted Focaccia Bread, Lemon Aioli, Baby Arugula, Heirloom Tomatoes, Watermelon Radish, Honey Dijon Dressing

MAINE STYLE LOBSTER ROLL 36

Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster tossed in Aioli

***PRIME BURGER** 18

Topped with Vermont Cheddar Cheese, Grilled Brioche Bun

All sandwiches are served with your choice of: French Fries, Cape Cod Chips, 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.