

# VERITAS

## SOUPS & SALADS

<b>GAZPACHO</b> <i>Vegan, GF</i> Heirloom Tomatoes, Olive Oil, Aged Balsamic and Fresh Herbs	9
<b>HCB LOBSTER BISQUE</b> Finished with Sherry	14
<b>NEW ENGLAND CLAM CHOWDER</b>	10
<b>VERITAS FARM SALAD</b> <i>Vegan, GF</i> Heirloom Tomatoes, Cucumber, Crisp Carrots, Honey & Herb House Dressing	10
<b>CRIMSON CAESAR SALAD</b> Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	11
<b>BABY SPINACH SALAD</b> <i>V, GF</i> Warm Bacon Vinaigrette, Hard Boil Egg, Vermont Goat Cheese, Dried Cranberries	12
<b>BLACKENED GRILLED CHICKEN SOUTHWEST COBB</b> <i>GF</i> Boston Bibb Lettuce, Heirloom Tomatoes, Grilled Corn & Avocado Salad, North Country Bacon, Egg and Red Onion, Chipotle Ranch	23
<b>ASIAN BUDDHA BOWL</b> <i>Vegan, GF</i> Mixed Greens, Napa Cabbage, Shredded Carrots, Snow Peas, Fresh Edamame, Roasted Shiitake Mushrooms, Cucumber, Heirloom Tomatoes, Watermelon Radish, Soy & Apple Dressing	16
<b>CREATE AN ENTRÉE SALAD:</b>	
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

<b>HCB BLT</b>	13
Apple-Wood Smoked Bacon, Baby Arugula, On the Vine Tomatoes, Aged Balsamic, Sun Dried Tomato Aioli, Toasted Focaccia	
<b>GRILLED CHICKEN ON BRIOCHE</b>	15
Fresh Avocado, Arugula, Tomato, Roasted Garlic Aioli, Buttered Brioche Bun	
<b>TRADITIONAL ITALIAN SANDWICH</b>	12
Soft Sub Roll, Pepperoni, Genoa Salami, Hot Dry Capocollo, Provolone Cheese, Lettuce, Tomato, Red Onion, Pickled Banana Peppers, Oil & Vinegar	
<b>HCB TURKEY CLUB</b>	14
Grilled Focaccia, Beefsteak Tomatoes, Bibb Lettuce, Applewood Smoked Bacon, Dijon Aioli	
<b>THAI CHICKEN LETTUCE WRAPS</b>	15
Ground Chicken, Sweet Chili Marinade, Shredded Carrots, Fresh Lime, Peanut Sauce	
<b>GRILLED SALMON SANDWICH</b>	17
Served Open-Faced on Toasted Focaccia Bread, Lemon Aioli, Baby Arugula, Heirloom Tomatoes, Watermelon Radish, Honey Dijon Dressing	
<b>MAINE STYLE LOBSTER ROLL</b>	36
Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster tossed in Aioli with Truffle Parmesan Fries	
<b>*PRIME BURGER</b>	18
Topped with Vermont Cheddar Cheese, Grilled Brioche Bun	

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.