

VERITAS

STARTERS

FRENCH ONION SOUP Brioche Croutons & Gruyere Cheese	12
HCB LOBSTER BISQUE Finished with Sherry	14
NEW ENGLAND CLAM CHOWDER	10
VERITAS SALAD VEGAN GF Heirloom Tomatoes, Cucumbers, Crisp Carrots, Honey & Herb Dressing	10
CRIMSON CAESAR SALAD Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	11
BABY WEDGE SALAD GF Iceberg Lettuce, Smoked North Country Bacon, Heirloom Tomatoes, Red Onions, Blue Cheese Dressing	12

LUNCH SALADS

SOUTHWESTERN CHICKEN COBB SALAD GF Chopped Egg, Avocado, Red Onion, Bacon, Black Bean and Corn Salsa, Chipotle Ranch Dressing	21
GRILLED SALMON BUDDHA BOWL quinoa, Arugula, Red Grapes, Roasted Delicata Squash, Shaved Red Onion, Toasted Walnuts Vermont Goat Cheese, Champagne Vinaigrette	23

CREATE AN ENTRÉE SALAD:

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

*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

AVOCADO TOAST VEGAN	12
Thick Cut Whole Grain Toast, Smashed Avocado, Roasted Beets, Watermelon Radish, Honey & Herb Dressing, Everything Bagel Seasoning, Small Veritas Salad	
*ADD TWO POACHED EGGS 4	
BRAISED BEEF HASH	18
Poached Egg, Potato and Bell Peppers, Caramelized Onions, Hollandaise Sauce	
*THE CLASSIC BENEDICT	15
Artisan English Muffin, Grilled Canadian Bacon, Poached Eggs, Hollandaise Sauce, Home Fries	
*THE CAMBRIDGE BREAKFAST	13
Two Eggs or Egg Whites Any Style with choice of Pork Sausage, Ham or Bacon, Home Fries & Choice of Toast	
STUFFED FRENCH TOAST	13
Sliced Brioche Bread, Nutella & Cream Cheese Stuffing, Corn Flake Crust, Vermont Maple, Fresh Berries	
THE NORTH SHORE	15
Grilled Brioche Bun, Thin Sliced Roasted Beef, James River BBQ, Vermont Cheddar, Herbed Aioli	
*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