

# VERITAS

## STARTERS

<b>TOMATO BASIL SOUP</b> Sourdough Croutons	9
<b>HCB LOBSTER BISQUE</b> Finished with Sherry	14
<b>NEW ENGLAND CLAM CHOWDER</b>	10
<b>VERITAS FARM SALAD VEGAN GF</b> Baby Arugula, Heirloom Tomatoes, Cucumbers, Watermelon Radish, Champaign Vinaigrette	10
<b>CRIMSON CAESAR SALAD</b> Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	11
<b>CREATE AN ENTRÉE SALAD:</b>	
Bell & Evans Chicken Breast	8
Grilled Shrimp	11
Grilled Bay of Fundy Salmon	14
Fresh Shucked Lobster Salad	26

## LUNCH SALADS

<b>BLACKENED GRILLED CHICKEN SOUTHWEST COBB GF</b> Boston Bibb Lettuce, Heirloom Tomatoes, Grilled Corn & Avocado Salad, North Country Bacon, Egg and Red Onion, Chipotle Ranch	23
<b>*ASIAN SHRIMP BUDDHA BOWL GF</b> Couscous, Cucumber, Edamame, Red Onion, Avocado, Slivered Almond, Carrots, Pickled Ginger Teriyaki Glazed Shrimp, Sriracha Aioli	25

\*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 18% 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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## ENTRÉES

<b>AVOCADO TOAST VEGAN</b>	13
Smashed Avocado, Heirloom Tomatoes, Watermelon Radish served on Toasted Sourdough Bread, Small Veritas Salad	
*ADD TWO POACHED EGGS 4	
<b>OPENFACE SMOKED SALMON SANDWICH</b>	15
Toasted Sourdough Bread, Sliced Avocado, Scrambled Eggs, Smoked Salmon, Chive and Cream Cheese Spread, Home Fries	
<b>*THE CLASSIC BENEDICT</b>	15
Artisan English Muffin, Grilled Canadian Bacon, Poached Eggs, Hollandaise Sauce, Brunch Potatoes	
<b>*THE CAMBRIDGE BREAKFAST</b>	13
Two Eggs or Egg Whites Any Style with choice of Pork Sausage, Ham or Bacon, Home Fries & Choice of Toast	
<b>BANANA BREAD PANCAKES</b>	15
Fresh Berries, Vermont Maple Syrup	
<b>*VERITAS BREAKFAST BURGER</b>	22
8oz Prime Burger, Sunny Side Egg, North-Country Bacon, Vermont Cheddar Cheese, Roasted Tomato Aioli, Grilled Brioche Bun	
<b>*PRIME BURGER</b>	18
Topped with Vermont Cheddar Cheese, Grilled Brioche Bun	
<b>MAINE STYLE LOBSTER ROLL</b>	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