



SMALL PLATES AND SHARES

ROASTED ASPARAGUS	9
Crispy Prosciutto, Grain Mustard Aioli, Preserved Egg Yolk	
STUFFED PIQUILLO PEPPERS (3)	10
Manchego Cheese, Herbed Jerez Vinegar, Shaved Shallots	
CRAB SPRING ROLLS (2)	12
Mango Emulsion, Pickled Sweet Peppers, Seaweed Salad	
VERITAS BOARD	14
New England Cheeses, Bread and Butter Pickles, Cured Olives, Fruit Preserve, Grilled Bread	

SOUPS & SALADS

CHEF'S SEASONAL SOUP SELECTION OF THE DAY	8
NEW ENGLAND CLAM CHOWDER	9
HARVARD CLUB MAINE LOBSTER BISQUE	10
Finished with Sherry	
ARUGULA SALAD	10
Pickled Strawberries, Queso Fresco, Toasted Pistachios, Basil Vinaigrette	
VERITAS FARM SALAD	9
Local Mixed Greens, Heirloom Tomatoes, Cucumber, Radish, Champagne Vinaigrette	
*HEARTS OF ROMAINE	9
Caesar Dressing, White Anchovies, Grana Padano Parmesan	
SOUTHWEST COBB SALAD	12
Sliced Egg, Avocado, Red Onion, Bacon, Cheddar, Black Bean and Corn Salsa, Chipotle Ranch Dressing	
ENHANCE YOUR SALAD	
Bell and Evans Chicken Breast	7
Grilled Bay of Fundy Salmon	9
Freshly Shelled Lobster Salad	16

*May Contain raw or under cooked ingredients. Consuming Raw or under cooked meats, poultry, fish, shellfish and eggs may increase your risk of a food borne 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

ENTREES & SANDWICHES

PROSCIUTTO WRAPPED MONKFISH	29
Braised Lentils, Pine Nut and Piquillo Pepper Relish, Chive Beurre Blanc	
ROASTED BELL & EVANS CHICKEN BREAST	24
Braised Chicken Thigh Croquette, Smoked Carrot Puree, Charred Broccolini, Sauce Charcutière	
RICOTTA AND BASIL AGNOLOTTI	31
Baby Spinach, Roasted Tomatoes, Parmesan Cream, Toasted Garlic Chips, Black Truffle Shavings	
*8oz FILET MIGNON	38
Wild Mushroom Stuffed Tomato, Grilled Asparagus, Glazed Cipollini Onions, Sea Salt & Lemon Zest	
BAY OF FUNDY SALMON	26
Fregola & Zucchini Risotto, Grilled Green Onions, Charred Nardello Peppers, Avocado Crema	
SEARED SCALLOPS	32
English Pea Gnocchi, Sunchoke Puree, Wild Mushrooms, Fennel Pollen, Crispy Lotus Root	
SLOW ROASTED RACK OF LAMB	35
Mint Raita, Chickpea Falafel, Roasted Cauliflower, Harissa	
DOUBLE CUT PORK CHOP	28
Rosemary Roasted Potatoes, Fava Bean Succotash, Vidalia Onion Puree, Morel Mushroom Demi	
*PRIME BURGER	13
Vermont Cheddar, Lettuce, Tomato, Brioche Bun	
*VERITAS BURGER	23
Seared Foie Gras, Smoked Grafton Cheddar, Caramelized Onion Aioli	
NEW ENGLAND LOBSTER ROLL	23
Freshly Shucked Lobster, Boston Lettuce, Buttered 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.