

# VERITAS

## SOUPS AND STARTERS

<b>CHEFS SEASONAL SOUP SELECTION</b>	8
<b>HARVARD CLUB MAINE LOBSTER BISQUE</b> Finished with Sherry	10
<b>NEW ENGLAND CLAM CHOWDER</b>	9
<b>LOBSTER ARANCINI (3)</b> Saffron Risotto, Green Goddess, Lobster Nage	12
<b>VERITAS BOARD</b> New England Cheeses, Bread and Butter Pickles, Cured olives, Fruit Preserve, Grilled Bread	14
<b>OLIVE OIL POACHED SHRIMP (4)</b> Black Olive Aioli, Arugula Pesto, Aleppo Pepper	10

## SALADS

<b>SOUTHWESTERN COBB SALAD</b> Chopped Egg, Avocado, Red Onion, Bacon, Black Bean and Corn Salsa, Cheddar, Chipotle Ranch Dressing	12
<b>WARM BURRATA CHEESE</b> Local Greens, North Country Bacon, Olives, Overnight Tomatoes, Grilled Bread	11
<b>BABY KALE SALAD</b> Dried Cranberries, Candied Walnuts, Vermont Goat Cheese, Maple Emulsion	10
<b>VERITAS FARM SALAD</b> Local Mixed Greens, Radish, Heirloom Tomatoes, Cucumbers, Champagne Vinaigrette	9
<b>HEARTS OF ROMAINE</b> Caesar Dressing, White Anchovies, Grana Padano Parmesan	9
<b>ENHANCE YOUR SALAD</b>	
Bell and Evans Chicken Breast	7
Grilled Bay of Fundy Salmon	9
Fresh 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.

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## SANDWICHES AND BOWLS

<b>*PRIME BURGER</b> Vermont Cheddar, Lettuce, Tomato, Brioche Bun Add Foie Gras 10	13	<b>VERITAS TUNA MELT</b> House Made Bread and Butter Pickles, Smoked Grafton Cheddar, Three Cheese Bread	12
<b>NEW ENGLAND LOBSTER ROLL</b> Freshly Shucked Lobster, Boston Lettuce, Buttered Brioche Bun	23	<b>ROAST BEEF &amp; SMOKED GOUDA SANDWICH</b> Fresh Cabbage Slaw, Thick Cut Whole Wheat Bread, Grain Mustard and Honey Spread	14
<b>GRILLED CHICKEN FLATBREAD SANDWICH</b> Beefsteak Tomatoes, Shaved Red Onion, Herbed Boursin Cheese, Red Chili Ranch	12	<b>THE HARVARD CLUB</b> Oven Roasted Turkey, Beefsteak Tomatoes, Apple-Wood Smoked Bacon, Bibb Lettuce, Dijon Aioli, Toasted Whole Grain Bread	13
<b>ASIAN SALMON AND SPINACH BOWL</b> Chickpeas, Cucumber, Pickled Carrot, Avocado, Garden Radish, Boiled Egg, Toasted Sesame, Miso Vinaigrette	19	<b>SOUP AND SANDWICH</b> Choice of Half Sandwich and Cup of Soup, Choose From One of The Following: Veritas Tuna Melt, Roasted Beef or The Harvard Club	12
<b>GRILLED SHRIMP AND BABY KALE BOWL</b> Toasted Grains, Fresh Herbs, Orange Supremes, Cherry Tomatoes, Corn Nuts, Bell Pepper, Lemon Peppercorn Dressing	18		

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**