

VERITAS

SMALL PLATES

WARM BURATTA CHEESE	11
Local Greens, North Country Bacon, Olives, Overnight Tomatoes, Grilled Bread	
CURED PORK BELLY	12
Salted Almond Puree, Apple Butter, Ginger Bread Crumbs, Dried Pomegranate Seeds	
VERITAS BOARD	12
Pickled Vegetables, Roasted Garlic Hummus, House Made Crackers	
OLIVE OIL POACHED SHRIMP	14
Black Olive Aioli, Arugula Pesto, Aleppo Pepper	
MARINATED BEETS	10
Roasted Root Vegetables, Balsamic Beet Puree, Ash Goat Cheese, Marcona Almonds	

SOUP

CHEF'S SEASONAL SOUP SELECTION	8
HARVARD CLUB MAINE LOBSTER BISQUE	10
Finished with Sherry	
NEW ENGLAND CLAM CHOWDER	9

SALADS

SOUTHWESTERN COBB SALAD	12
Chopped Egg, Avocado, Red Onion, Bacon, Black Bean and Corn Salsa, Cheddar, Chipotle Ranch Dressing	
VERITAS FARM SALAD	9
Local Mixed Greens, Radish, Heirloom Tomatoes, Cucumbers, Champagne Vinaigrette	
HEARTS OF ROMAINE	9
Caesar Dressing, White Anchovies, Grana Padano Parmesan	

ENHANCE YOUR SALAD

Bell and Evans Chicken Breast	7
Grilled Salmon	9
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

SANDWICHES AND ENTREES

*PRIME BURGER	13	BLACKENED SALMON SANDWICH	17
Vermont Cheddar, Lettuce, Tomato, Brioche Bun Add Foie Gras 10		Toasted Ciabatta Roll, Smashed Avocado, Old Bay Aioli, Fresh Arugula	
NEW ENGLAND LOBSTER ROLL	23	ROAST BEEF SANDWICH	14
Freshly Shucked Lobster, Boston Lettuce, Buttered Brioche Bun		Caramelized Onions, Sautéed Mushrooms, Swiss Cheese, Horseradish Aioli, Toasted Baguette	
GRILLED CHICKEN SANDWICH	12	THE HARVARD CLUB	13
North Country Bacon, Avocado Slices, Pepper Jack Cheese		Oven Roasted Turkey, Beefsteak Tomatoes, Apple-Wood Smoked Bacon, Bibb Lettuce, Dijon Aioli, Toasted Whole Grain Bread	
BAY OF FUNDY SALMON	25	SOUP AND SANDWICH	12
Beet Risotto, Maple Roasted Vegetables, Fresh Arugula		Choice of Half Sandwich and Cup of Soup, Choose From One of The Following: Blackened Salmon, Roasted Beef or The Harvard Club	
GRILLED CHICKEN AND SPINACH BOWL	17		
Quinoa, Green Apples, Pistachio, Fresh Herbs, Orange-Sesame Dressing			

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**