

# VERITAS

## SMALL PLATES

<b>WARM BURRATA CHEESE</b>	11
Local Greens, North Country Bacon, Olives, Overnight Tomatoes, Grilled Bread	
<b>LOBSTER ARANCINI (3)</b>	12
Saffron Risotto, Green Goddess, Lobster Nage	
<b>VERITAS BOARD</b>	14
New England Cheeses, Bread and Butter Pickles, Cured olives, Fruit Preserve, Grilled Bread	
<b>OLIVE OIL POACHED SHRIMP (4)</b>	10
Black Olive Aioli, Arugula Pesto, Aleppo Pepper	

## SOUP

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

## SALADS

<b>SOUTHWESTERN COBB SALAD</b>	12
Chopped Egg, Avocado, Red Onion, Bacon, Black Bean and Corn Salsa, Cheddar, Chipotle Ranch Dressing	
<b>BABY KALE SALAD</b>	10
Dried Cranberries, Candied Walnuts, Vermont Goat Cheese, Maple Emulsion	
<b>VERITAS FARM SALAD</b>	9
Local Mixed Greens, Radish, Heirloom Tomatoes, Cucumbers, Champagne Vinaigrette	
<b>HEARTS OF ROMAINE</b>	9
Caesar Dressing, White Anchovies, Grana Padano Parmesan	
<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 ENTREES

<b>*PRIME BURGER</b>	13	<b>BLACKENED SALMON SANDWICH</b>	17
Vermont Cheddar, Lettuce, Tomato, Brioche Bun Add Foie Gras 10		Toasted Ciabatta Roll, Smashed Avocado, Old Bay Aioli, Fresh Arugula	
<b>NEW ENGLAND LOBSTER ROLL</b>	23	<b>ROAST BEEF SANDWICH</b>	14
Freshly Shucked Lobster, Boston Lettuce, Buttered Brioche Bun		Caramelized Onions, Sauteed Mushrooms, Swiss Cheese, Horseradish Aioli, Toasted Baguette	
<b>GRILLED CHICKEN SANDWICH</b>	12	<b>THE HARVARD CLUB</b>	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	
<b>BAY OF FUNDY SALMON</b>	25	<b>SOUP AND SANDWICH</b>	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	
<b>GRILLED CHICKEN AND SPINACH BOWL</b>	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**