

VERITAS

SMALL PLATES AND SHARES

ROASTED BRUSSEL SPROUTS	8
Grilled Chorizo, Parmesan Aioli, Pickled Mustard Seeds	
CRAB & ATLANTIC COD CAKES <i>2ea</i>	12
Malt Vinegar Aioli, Fresh Arugula, Lemon Dressing	
VERITAS CLAMS CASINO <i>4ea</i>	10
Veal and Pork Filling, Herbed Focaccia Crumbs	

VEGAN OFFERINGS

CRISPY CAULIFLOWER TACOS	10
Peanut and Cornmeal Crusted Cauliflower, Red Cabbage Slaw, Red Pepper Yum Yum Sauce	
WHITE BEAN BRUSCHETTA	9
Toasted French Bread, Piquillo Peppers, Olive Oil	
VEGETABLE THAI CURRY	23
Red Thai Chili, Coconut Milk, Cauliflower, Carrots Roasted Potatoes, Jasmine Rice	

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	
BABY SPINACH SALAD	10
Candied Walnuts, Vermont Goat Cheese, Dried Cranberries, Bacon 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	
COBB SALAD	12
Boston Lettuce, Heirloom Tomatoes, Avocado, Jasper Hill's Blue Cheese, Egg, Smoked Bacon	
SALAD ENTREES	
<i>Pair any salad with any protein listed below</i>	
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.



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SANDWICHES & ENTREES

EAST COAST HALIBUT	34
Saffron Creamed Corn, Braised Leeks, Roasted Cauliflower, Purple Potatoes	
PAPPARDELLE BOLOGNESE	16/24
Three Meat Bolognese, Buffalo Mozzarella, Crispy Basil	
*8oz FILET MIGNON	38
Potato Leek Hash, Acorn Squash, Foraged Mushrooms, Bordelaise Sauce	
ROASTED BELL & EVANS CHICKEN BREAST	25
Whipped Potatoes, Shishito Peppers, Roasted Roots, Red Wine Demi	
BAY OF FUNDY SALMON	27
Stone Ground Polenta, Baby Spinach, Olive Tapenade, White Wine Lemon Sauce	
SEARED GEORGE'S BANK SCALLOPS	32
Creamy Bacon Risotto, English Peas, Apple Butter, Roasted Delicata Squash	
BRAISED LAMB SHANK	31
Sweet Potato Puree, Tuscan Kale, Glazed Cipollini Onions, Citrus Gremolata	
*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.