

# VERITAS

## SOUPS AND STARTERS

<b>CHEF'S SEASONAL SOUP SELECTION</b>	8
<b>HARVARD CLUB MAINE LOBSTER BISQUE</b> Finished with Sherry	10
<b>NEW ENGLAND CLAM CHOWDER</b>	9
<b>CRAB &amp; ATLANTIC COD CAKES</b> 2ea Malt Vinegar Aioli, Fresh Arugula, Lemon Dressing	12
<b>VERITAS CLAMS CASINO</b> 4ea Veal and Pork Filling, Herbed Focaccia Crumbs	10
<b>ROASTED BRUSSELS SPROUTS</b> Grilled Chorizo, Parmesan Aioli, Pickled Mustard Seeds	8

## SALADS

<b>COBB SALAD</b> Boston Lettuce, Heirloom Tomatoes, Avocado, Jasper Hill's Blue Cheese, Egg, Smoked Bacon	12
<b>BABY SPINACH SALAD</b> Candied Walnuts, Vermont Goat Cheese, Dried Cranberries, Bacon Vinaigrette	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>	13	<b>VERITAS TUNA MELT</b>	12
Vermont Cheddar, Lettuce, Tomato, Brioche Bun Add Foie Gras 10		Bread and Butter Pickles, Smoked Grafton Cheddar, Toasted Sour Dough Bread	
<b>NEW ENGLAND LOBSTER ROLL</b>	23	<b>OPEN-FACED SALMON SANDWICH</b>	14
Freshly Shucked Lobster, Boston Lettuce, Buttered Brioche Bun		House Made Focaccia Bread, Arugula, Slow Roasted Tomatoes, Grain Mustard Aioli	
<b>CLASSIC CHICKEN CAESAR WRAP</b>	12	<b>THE HARVARD CLUB</b>	13
Honey Wheat Wrap, Crisp Romaine, Grana Padano, Garlic Croutons, Caesar Dressing		Oven Roasted Turkey, Beefsteak Tomatoes, Apple-Wood Smoked Bacon, Bibb Lettuce, Dijon Aioli, Toasted Whole Grain Bread	
<b>GRILLED SALMON NICOISE BOWL</b>	19	<b>SOUP AND SANDWICH</b>	12
Baby Kale, Frenched Green Beans, Egg, Herbed Baby Potatoes, Cherry Tomatoes, Kalamata Olives, Truffle Vinaigrette		Choice of Half Sandwich and Cup of Soup, Choose From One of The Following: Veritas Tuna Melt, Salmon Sandwich or The Harvard Club	
<b>GRILLED SHRIMP AND ARUGULA BOWL</b>	18		
Toasted Grains, Roasted Beets, Salted Pepitas, Spaghetti Squash, Cherry Tomatoes, Maple-Cider Vinaigrette			

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**