

**VERITAS**  
  
**TAKEOUT**

**LUNCH**

**SOUP & STARTERS**

**BALCHAN'S LENTIL SOUP / 7.00 V**

*Roasted Mushrooms and Fresh Herbs*

**HCB LOBSTER BISQUE / 14.00**

*Finished with Sherry*

**NEW ENGLAND CLAM CHOWDER / 10.00**

**SPINACH SALAD / 10.00 GF**

*Dried Cape Cod Cranberries, Vermont Goat Cheese,  
Candied Walnuts with Lemon Peppercorn Dressing*

**FARM SALAD / 8.00 V GF**

*Watermelon Radish, Heirloom Tomatoes, Cucumbers,  
Champagne Vinaigrette*

**ENHANCE YOUR SALAD:**

**BELL AND EVANS CHICKEN BREAST / 7.00**

**GRILLED BAY OF FUNDY SALMON / 9.00**

**FRESH SHUCKED LOBSTER SALAD / 23.00**

*\*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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TAKEOUT

## LUNCH

### SANDWICHES

#### **GRILLED REUBEN SANDWICH / 14.00**

*Marble Rye, Sliced Corned Beef, Sauerkraut, Swiss Cheese  
Reuben Dressing*

#### **GRILLED SALMON SANDWICH / 16.00**

*Grilled Focaccia, Avocado Crema, Sliced Cucumber,  
Tomato, Boston Bibb Lettuce*

#### **MAINE STYLE LOBSTER ROLL / 33.00**

*Buttered Brioche Bun topped with Freshly Shucked Chilled  
Lobster tossed in Aioli with Truffle Parmesan Fries*

#### **\*PRIME BURGER / 15.00**

*Topped with Vermont Cheddar Cheese,  
Grilled Brioche Bun*

## DESSERTS

#### **WARM CHOCOLATE CAKE / 8.00**

*Chocolate Ganache Center, Raspberry Coulis  
Salted Caramel Gelato*

#### **COCONUT PANNA COTTA / 8.00**

*Served with Fresh Berries, Banana Passion Fruit Broth and  
Macadamia Nut Crumble*

#### **FRESH BAKED COOKIES / 8.00**

*Two warm Chocolate Chip Cookies*

#### **HONEY ALMOND MACAROONS / 8.00 GF**

*A Harvard Club favorite for over 50 years*

#### **SELECTION OF GELATOS / 6.00**

*Choice of: Chocolate, Vanilla, Salted Caramel Chunk*

*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