

VERITAS

STARTERS

CHEF 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

MEXICAN STREET CORN / 9.00 V GF

Grilled Corn on the Cob, Chipotle Aioli, Avocado Lime Crema, Pickled Sweet Peppers, Cotija Cheese

SLICED FRUIT BOARD / 14.00 V

French Yogurt, Assorted Berries

LUNCH SALADS

BLACKENED SHRIMP BOWL / 19.00

*Toasted Farro, Edamame Beans, Roasted Plum Tomato, Baby Spinach
Grilled Corn and White Bean Salsa, Roasted Fennel, Zucchini,
Marinated Artichokes, Balsamic Dressing*

SUBSTITUTE WITH TOFU FOR VEGETARIAN OPTION

FARM SALAD / 10.00 V GF

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

***CAESAR SALAD / 10.00**

*Romaine lettuce, Classic Caesar Dressing, Herbed
Croutons, White Anchovies*

CREATE AN ENTRÉE SALAD:

GRILLED SHRIMP (5) / 13.00

BELL AND EVANS CHICKEN BREAST / 8.00

GRILLED BAY OF FUNDY SALMON / 12.00

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.

VERITAS

ENTRÉES

BELGIAN WAFFLES / 15.00

Toasted Pecans, Bananas Foster Maple Syrup, Home Fries

AVOCADO TOAST / 11.00 V

Whole Grain Toast, Herb Marinated Tomatoes, Mixed Greens, Champagne Vinaigrette, Everything Seasoning

***ADD TWO POACHED EGGS / 4.00**

***THE CAMBRIDGE BREAKFAST / 13.00**

Two Eggs or Egg Whites Any Style with choice of Pork Sausage, Ham or Bacon, Home Fries & Choice of Toast

***THE VERITAS BENEDICT / 15.00**

Candied Black Pepper Bacon, Toasted Sourdough Bread, Lemon Hollandaise, Home Fries

HCB TURKEY CLUB / 13.00

Grilled Focaccia, Beefsteak Tomatoes, Bibb Lettuce, Applewood Smoked Bacon, Dijon Aioli

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 served on a Grilled Brioche Bun

All sandwiches are served with your choice of French Fries, Side Salad, or Fruit Cup

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