

VERITAS

MORNING FAVORITES

AVOCADO TOAST / 11.00 V

Whole Grain Toast, Sundried Tomatoes, Feta Cheese,
Aged Balsamic & Olive Oil

***ADD TWO POACHED EGGS / 4.00**

CHEFS DAILY OMELET / 13.00

Choice of Bacon, Ham, Pork Sausage, Home Fries,
Choice of Toast

***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

***BRAISED BEEF HASH / 16.00 GF**

Poached Farm Fresh Egg, Roasted Sweet Potatoes,
Bell Pepper, Roasted Tomatoes, Hollandaise Sauce

***EGGS BENEDICT / 15.00**

Canadian Bacon, Artisan English Muffin,
Classic Hollandaise, Home Fries

BRIOCHE FRENCH TOAST / 13.00

Thick Cut Brioche Bread, Maple Syrup, Home Fries

STRAWBERRY BANANA SMOTHIE BOWL / 14.00

Vermont Yogurt, Fresh Berries, Honey, Slivered Almonds,
Organic Rolled Oat Granola

**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

GRAINS & CEREALS

STEEL CUT OATMEAL / 7.00 VEGAN

Brown Sugar and Dried Fruits

COLD CEREALS / 4.00 VEGAN

*All-Bran
Cheerios
Frosted Flakes
Raisin Bran
Rice Krispies
Special K*

ADD SLICED BANANA / 2.00

ADD FRESH SEASONAL BERRIES / 3.00

A LA CARTE

FRENCH YOGURT / 4.00 GF

DAILY SMOOTHIE / 9.00 GF

MIXED FRUIT CUP / 5.00 V GF

***FARM FRESH EGG / 3.00**

APPLE-WOOD SMOKED BACON / 4.00

PORK SAUSAGE / 4.00

CANADIAN BACON / 4.00

HOME FRIED POTATOES / 3.00

TOASTED ENGLISH MUFFIN / 3.00

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