

# VERITAS

## STARTERS

### **CHEF BALCHAN'S LENTIL SOUP / 7.00 VEGAN**

*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*

### **HARISSA SHRIMP TACOS / 14.00**

*Pickled Red Onions, Fresh Cabbage Slaw, Orange Segments,  
Avocado Lime Crema*

## LUNCH SALADS

### **SOUTHWESTERN COBB SALAD / 14.00**

*Chopped Egg, Avocado, Red Onion, Bacon, Black Bean and Corn Salsa,  
Chipotle Ranch Dressing*

### **FARM SALAD / 10.00 VEGAN 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.*

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## ENTRÉES

### **BRIOCHE FRENCH TOAST / 13.00**

Thick Cut Brioche Bread, Maple Syrup, Home Fries

### **AVOCADO TOAST / 11.00 V**

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

### **\*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 / 21.00**

Grilled Brioche Bun, Soft Poached Eggs, Lobster Salad,  
Lemon Hollandaise, Home Fries

### **\*KETO BENEDICT / 14.00**

Thick Sliced Tomato, Sauteed Baby Spinach, Grilled Canadian Bacon,  
Poached Eggs, Classic Hollandaise, Radish "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