

VERITAS

STARTERS

CHEF BALCHAN'S LENTIL SOUP V	7
Roasted Mushrooms and Fresh Herbs	
HCB LOBSTER BISQUE	14
Finished with Sherry	
NEW ENGLAND CLAM CHOWDER	10
MEXICAN STREET CORN V GF	9
Grilled Corn on the Cob, Chipotle Aioli, Avocado Lime Crema, Pickled Sweet Peppers, Cotija Cheese	
HARISSA SHRIMP TACOS	14
Pickled Red Onions, Fresh Cabbage Slaw, Orange Segments, Avocado Lime Crema	

LUNCH SALADS

SOUTHWESTERN COBB SALAD	14
Chopped Egg, Avocado, Red Onion, Bacon, Black Bean and Corn Salsa, Chipotle Ranch Dressing	
FARM SALAD Vegan GF	10
Mixed Greens, Watermelon Radish, Heirloom Tomatoes, Cucumbers, Champagne Vinaigrette	
*CAESAR SALAD	10
Romaine lettuce, Classic Caesar Dressing, Herbed Croutons, White Anchovies	
CREATE AN ENTRÉE SALAD:	
Grilled Shrimp [5]	13
Bell & Evans Chicken Breast	8
Grilled Bay of Fundy Salmon	12
Fresh Shucked Lobster Salad	23

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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 Thick Cut Brioche Bread, Maple Syrup, Home Fries	13
AVOCADO TOAST V Whole Grain Toast, Sundried Tomatoes, Feta Cheese, Aged Balsamic & Olive Oil *ADD TWO POACHED EGGS 4	11
*THE CAMBRIDGE BREAKFAST Two Eggs or Egg Whites Any Style with choice of Pork Sausage, Ham or Bacon, Home Fries & Choice of Toast	13
*THE VERITAS BENEDICT Grilled Brioche Bun, Soft Poached Eggs, Lobster Salad, Lemon Hollandaise, Home Fries	21
*KETO BENEDICT Thick Sliced Tomato, Sautéed Baby Spinach, Grilled Canadian Bacon, Poached Eggs, Classic Hollandaise, Radish “Home Fries”	14
HCB TURKEY CLUB Grilled Focaccia, Beefsteak Tomatoes, Bibb Lettuce, Applewood Smoked Bacon, Dijon Aioli	13
MAINE STYLE LOBSTER ROLL Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster tossed in Aioli with Truffle Parmesan Fries	33
*PRIME BURGER Topped with Vermont Cheddar Cheese served on a Grilled Brioche Bun	15

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