

# VERITAS

## STARTERS

<b>HCB LOBSTER BISQUE</b> Finished with Sherry	14
<b>NEW ENGLAND CLAM CHOWDER</b>	10
<b>VERITAS SALAD</b> Vegan GF Heirloom Tomatoes, Cucumbers, Crisp Carrots, Honey & Herb Dressing	10
<b>CRIMSON CAESAR SALAD</b> Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	10

## LUNCH SALADS

<b>SOUTHWESTERN COBB SALAD</b> GF Chopped Egg, Avocado, Red Onion, Bacon, Black Bean and Corn Salsa, Chipotle Ranch Dressing	12
<b>ASIAN CHICKEN BUDDHA BOWL</b> Sweet Chili Chicken, Mixed Greens, Soba Noodle with Soy Peanut Dressing, Chipotle Ranch Dressing	21
<b>CAJUN SALMON BUDDHE BOWL</b> Baby Arugula, Pinto Bean and Hominy Salad, Fresh Avocado, Cucumber, Heirloom Tomatoes, Red Onion, Baked Naan Crisps, House Dressing	23

### CREATE AN ENTRÉE SALAD:

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

<b>BRIOCHE FRENCH TOAST</b>	13
Thick Cut Brioche Bread, Maple Syrup, Home Fries	
<b>AVOCADO TOAST V</b>	11
Whole Grain Toast, Sundried Tomatoes, Feta Cheese, Aged Balsamic & Olive Oil	
<b>*ADD TWO POACHED EGGS 4</b>	
<b>*THE CAMBRIDGE BREAKFAST</b>	13
Two Eggs or Egg Whites Any Style with choice of Pork Sausage, Ham or Bacon, Home Fries & Choice of Toast	
<b>*THE VERITAS BENEDICT</b>	21
Grilled Brioche Bun, Soft Poached Eggs, Lobster Salad, Lemon Hollandaise, Home Fries	
<b>*KETO BENEDICT</b>	14
Thick Sliced Tomato, Sautéed Baby Spinach, Grilled Canadian Bacon, Poached Eggs, Classic Hollandaise, Radish “Home Fries”	
<b>HCB TURKEY CLUB</b>	13
Grilled Focaccia, Beefsteak Tomatoes, Bibb Lettuce, Applewood Smoked Bacon, Dijon Aioli	
<b>*PRIME BURGER</b>	15
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