

VERITAS

STARTERS

FRENCH ONION SOUP Brioche Croutons & Gruyere Cheese	12
HCB LOBSTER BISQUE Finished with Sherry	14
NEW ENGLAND CLAM CHOWDER	10
VERITAS SALAD VEGAN GF Heirloom Tomatoes, Cucumbers, Crisp Carrots, Honey & Herb Dressing	10
CRIMSON CAESAR SALAD Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	11
BABY KALE SALAD VEGAN GF Maple Tahini Dressing, Roasted Butternut Squash, Dried Cranberries, Toasted Pistachios	12

LUNCH SALADS

SOUTHWESTERN CHICKEN COBB SALAD GF Chopped Egg, Avocado, Red Onion, Bacon, Black Bean and Corn Salsa, Chipotle Ranch Dressing	21
SWEET CHILI SALMON BUDDHA BOWL Baby Arugula, Soba Noodle & Peanut Salad, Fresh Edamame, Cabbage Slaw, Crisp Carrots, Red Bell Pepper, Heirloom Tomatoes, Pickled Cucumber	23

CREATE AN ENTRÉE SALAD:

Bell & Evans Chicken Breast	8
Grilled Bay of Fundy Salmon	12
Fresh Shucked Lobster Salad	26

*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.

VERITAS

ENTRÉES

AVOCADO TOAST VEGAN	12
Thick Cut Whole Grain Toast, Smashed Avocado, Roasted Beets, Watermelon Radish, Honey & Herb Dressing, Everything Bagel Seasoning, Small Veritas Salad	
*ADD TWO POACHED EGGS 4	
*THE VERITAS BENEDICT	18
Jumbo Lump Maryland Crab Cakes, Baby Spinach, Poached Eggs, Hollandaise Sauce, Old Bay Seasoning, Home Fries	
*THE CLASSIC BENEDICT	15
Artisan English Muffin, Grilled Canadian Bacon, Poached Eggs, Hollandaise Sauce, Home Fries	
*THE CAMBRIDGE BREAKFAST	13
Two Eggs or Egg Whites Any Style with choice of Pork Sausage, Ham or Bacon, Home Fries & Choice of Toast	
THE HARVARD LAMPOON	13
Funfetti Pancakes with Rainbow Sprinkles, Maple & Berry Syrup, Whipped Vanilla Cream	
KOREAN BBQ SHORT RIB GRILLED CHEESE	18
Thick Cut Sour Dough, Vermont Cheddar Cheese, Kimchi	
*PRIME BURGER	18
Topped with Vermont Cheddar Cheese, Grilled Brioche Bun	
MAINE STYLE LOBSTER ROLL	36
Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster tossed in Aioli	

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