

VERITAS

STARTERS

LENTIL SOUP VEGAN GF Roasted Mushrooms and Fresh Herbs	9
HCB LOBSTER BISQUE Finished with Sherry	14
NEW ENGLAND CLAM CHOWDER	10
VERITAS FARM SALAD VEGAN GF Baby Arugula, Heirloom Tomatoes, Cucumbers, Watermelon Radish, Champaign Vinaigrette	10
CRIMSON CAESAR SALAD Classic Caesar Dressing, Grana Padano Cheese, Herbed Croutons, White Anchovies	11
BABY SPINACH SALAD GF V Vermont Goat Cheese, Candied Walnuts, Dried Cranberries, Lemon Peppercorn Dressing	12
CREATE AN ENTRÉE SALAD:	
Bell & Evans Chicken Breast	8
Grilled Shrimp	10
Grilled Bay of Fundy Salmon	12
Fresh Shucked Lobster Salad	26

LUNCH SALADS

CHICKEN QUINOA BURRITO BOWL GF Baby Arugula, White Quinoa, Guacamole, Pickled Red Onion, Black Bean and Corn Salsa, Crumbled Cotija Cheese, Chipotle Ranch Dressing	21
SESAME SHRIMP POKE BOWL Steamed Jasmine Rice, Sweet Soy Glazed Shrimp, Shredded Carrots, Snow Peas, Fresh Edamame, Roasted Shiitake Mushrooms, Soy & Apple Dressing	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

AVOCADO TOAST V	12
Thick Cut Whole Grain Toast, Smashed Avocado, Lemon Ricotta, Watermelon Radish, Everything Bagel Seasoning, Small Veritas Salad	
*ADD TWO POACHED EGGS 4	
TOMATO & SPINACH QUICHE	14
Served with The Veritas Salad and Brunch Potatoes	
*THE CLASSIC BENEDICT	15
Artisan English Muffin, Grilled Canadian Bacon, Poached Eggs, Hollandaise Sauce, Brunch Potatoes	
*THE CAMBRIDGE BREAKFAST	13
Two Eggs or Egg Whites Any Style with choice of Pork Sausage, Ham or Bacon, Home Fries & Choice of Toast	
MONTE CRISTO	15
Two Slices French Toast, Roasted Turkey, Smoked Ham, Melted Swiss Cheese, Sunny Side Egg, Maple Cream, Brunch Potatoes	
OPEN-FACED CAPRESE SANDWICH V	16
Grilled Three Cheese Bread, Basil Pesto, Sliced Beefsteak Tomatoes, Dressed Arugula, Burrata Cheese, Aged Balsamic and Olive Oil	
*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