

—THE—
HAYES

RESTAURANT WEEK 2025
\$20

STARTERS

SOUP OF THE DAY

CAESAR

Romaine, shaved Parmesan
brioche croutons

BEET SALAD

mixed greens, Honeycrisp apple
Baley Hazen Blue, toasted tistachio
Sherry vinaigrette

SECOND COURSE

8 oz TAVERN BURGER

Cooper Sharp, brioche bun, french fries

GRILLED SALMON FILET

white beans, roasted Savoy cabbage
lemon-thyme butter

GRILLED CHICKEN BREAST

cherry tomato, cucumber, red bell pepper, arugula
sherry-chicken jou

COCKTAILS

ROKU GIN NEGRONI

JIM BEAM BLACK GINGER JAWN



—THE—
HAYES

RESTAURANT WEEK 2025
\$40

STARTERS

SOUP OF THE DAY

CAESAR

Romaine, shaved Parmesan
brioche croutons

BEET SALAD

mixed greens, Honeycrisp apple
Baley Hazen Blue, toasted tistachio
Sherry vinaigrette

CHILI con CARNE

housemade chili, Cheddar, sour cream

CHEESESTEAK SPRINGROLL

Shaved Ribeye, Cooper Sharp

SECOND COURSE

8 oz TAVERN BURGER

Cooper Sharp, brioche bun, french fries

GRILLED SALMON FILET

white beans, roasted Savoy cabbage
lemon-thyme butter

GRILLED CHICKEN BREAST

cherry tomato, cucumber, red bell pepper, arugula
sherry-chicken jou

EGGPLANT PARMIGIANA

crisp eggplant, mozzarella, tomato sauce, arugula

DESSERT

CHEESECAKE

blueberry-rosemary compote

OLIVE OIL CAKE

strawberry, cultured cream, mint

CHOCOLATE PARFAIT

banana custard, shortbread cookie, whipped cream

COCKTAILS

ROKU GIN NEGRONI

JIM BEAM BLACK GINGER JAWN

