

– THE –
HAYES

RESTAURANT WEEK 2026

\$20

CHOOSE 2 COURSES

STARTERS

FRENCH ONION SOUP

Caramelized Onions, Crostini, Gruyere

BUTTERNUT SQUASH SOUP

Candied Walnuts, Balsamic Reduction

MARINATED BEET + MIXED GREEN SALAD

Sliced Apples, Blue Cheese Crumble, Sherry Vinagrette

BAKED FETA

Toamto Sauce, Olives, Capers, Rosemary, Garlic Bread

ROASTED BONE MARROW

Red Onion Jam, Grilled Sourdough Bread

CAESAR SALAD

Romaine lettuce, Parmigiano Reggiano
foccacia croutons

SECOND COURSE

DOUBLE CHEESEBURGER

shredded lettuce, special sauce, pickles
brioche bun, french fries

FISH + CHIPS

beer-battered fried cod, fries
tartar sauce, malt vinegar, dill

PENNE alla VODKA

prosciutto, peas, Parmigiano Reggiano
vodka-cream-tomato sauce

GUINNESS SHEPARD'S PIE

Guinness braised beef
peas + carrots, gratineed potatoes

DESSERT

CHEESECAKE

blueberry compote, graham cracker crust

CHOCOLATE CHIP BROWNIE

whipped cream

COCKTAILS \$15

KNOB CREEK OLD FASHIONED

HORNITOS MARGARITA

– THE –
HAYES

RESTAURANT WEEK 2026

\$45

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