

PLANT-BASED

In harmony with the season, and inspired by the region, we are focused on fostering the finest ingredients and products of our land. Through thoughtful sourcing, a focus on sustainability, and careful intent behind every dish, Joni Restaurant exemplifies the best of Canadian Farm-to-Table cuisine.

Marinated Olives ③ 9

chili, tangerine

Piedmont, IT

Fries 12

sundried tomato ketchup

Prince Edward Island

Fried Brussels Sprouts ③ 19

fermented chili vinaigrette

Salinas, CA

Spicy Greens Salad ③ 16

lemon vinaigrette

Mighty Harvest, ON

Heirloom Tomato 24

seaweed dressing, shallot, shiso

White Lily Farms, ON

③ *Gluten-free*

Roasted Corn Soup	23
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corn miso, espelette

Welsh Bros Farm , ON

Cavatelli	34
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sunflower seed miso, summer squash

100km Foods, ON

Charred Sweet Potato 🌱	34
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peanut miso, togarashi vinaigrette

100km Foods, ON

Roasted “Salmon”	42
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wakame potatoes, pickled fennel,

cashew “beurre blanc”

New/School Foods, Toronto ON

DESSERTS

Raspberry Sorbet 🌱	9
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Coconut Lime Sorbet 🌱	9
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