

# SEASONAL SET LUNCH

Two Courses 55 Add Dessert +10

## APPETIZERS

### Kale Waldorf Salad 🌿🌍

shropshire blue cheese,  
candied walnut,  
celery, granny smith  
100KM Foods, ON

### Seafood Chowder 🌍

sourdough croutons,  
swiss chard, bottarga  
Nova Scotia

### Ruby Beetroot Salad 🌿🌍

citrus dressing, smoked  
almonds, fromage frais  
100KM Foods, ON

## MAINS

### Braised Beef Cheek

creamy mash, braised kale,  
red wine jus  
Penokean Hills Farm, ON

### Squash Ravioli 🌿

brown butter, pine nuts,  
aged balsamic  
Dragon Acres, ON

### Lobster Thermidor Mac'n Cheese

tarragon, gruyere, espelette  
Gidney Fisheries, NS

## À LA CARTE STARTERS

### Burrata 🌿🌍

fermented pepper, honey vinegar,  
yellow beet  
Gioiella, IT

35

### Wedge Salad 🌍

spicy ranch, cherry tomato,  
bacon, toasted seed crumble  
Tanjo Farms, ON

small 23  
large 28

### Beef Tartare

einkorn waffle, elderberry capers,  
egg yolk sauce  
Penokean Hills Farm, ON

31

### Park Caesar

baby gem, confit pork belly,  
puffed sourdough  
Tanjo Farms, ON

small 24  
large 29

### Shrimp Rolls

brioche buns, celery, old bay, yuzu kosho  
Newfoundland

35

### Add Chicken Breast

14

### Add Jumbo Shrimp

16

### Add Trout

16

### Add 6oz Striploin Steak

30

### Wild Mushroom Soup 🌿

36 month parmesan, black garlic, baby leek  
Marc's Mushrooms, ON

23

### Fried Brussels Sprouts

xo vinaigrette  
Salinas, CA

19

### Power Bowl 🌍

quinoa, grilled chicken, sesame, hummus,  
chickpeas, cucumber, za'taar dressing,  
feta, pickled onion, arugula  
100KM Foods, ON

35

## CHARCUTERIE 33

Made entirely in-house using time-honoured  
techniques, our charcuterie honors the art  
of slow curing.

Crafted exclusively from heritage breed  
animals sourced from local, ethical farms,  
each cut tells a story of tradition, care,  
and artisanal skill.

# À LA CARTE MAINS

<b>Charred Cabbage</b> 	39	<b>Ontario Trout</b> 	41
<i>cauliflower, kombu butter, mushrooms</i> 100KM Foods, ON		<i>fingerling potato, dashi butter sauce, roe</i> Cole Munro, ON	
<b>Smoked Chicken Club</b>	31	<b>Fish &amp; Chips</b>	31
<i>thick cut bacon, avocado, tomato, emmental, ciabatta</i> Fenwood Farms, ON		<i>tartare sauce, malt vinegar powder</i> Fogo Island Fish Co, NL	
<b>Deep Dish Quiche</b> 	34	<b>Chicken Pot Pie</b>	38
<i>leek, smoked gouda, green salad</i> Conestoga Farms, ON		<i>flaky crust, confit chicken, mushroom, greens</i> Fenwood Farms, ON	
<b>Ricotta Gnudi</b> 	39	<b>Park Smash Burger</b>	34
<i>black kale, parmesan cream, chestnut</i> Sheldon Creek Dairy, ON		<i>american cheddar, truffle sauce, pickled onion, fries</i> Penokean Hills Farm, ON	
<b>Duck Rigatoni</b>	46	<b>Steak Frites</b>	72
<i>ragu, shiitake, pecorino</i> Cole Munro, ON		<i>12 oz striploin, horseradish cream, beef jus</i> Penokean Hills Farm, ON	
<b>Lobster Spaghetti</b>	84		
<i>whole lobster, confit tomatoes, tarragon, 'nduja sauce</i> Gidney Fisheries, NS			

## CAVIAR

*crème fraiche, pickled shallot, potato waffle, chives*

**Kaluga 30g 160**

**Acadian 30g 195**

**Imperial Ossetra 30g 240**

## SIDES

<b>Charred Broccolini</b> 	16
<i>cheese sauce, garlic herb crumb</i> 100KM Foods, ON	
<b>Mashed Potatoes</b>  	16
<i>chive butter</i> Prince Edward Island	
<b>Roasted Mushrooms</b>  	16
<i>crispy onions, montreal steak spice</i> Marc's Mushrooms, ON	
<b>Fries</b>  	14
<i>koji mayonnaise</i> Prince Edward Island	

 Vegetarian  Vegan  Gluten-free

*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.*