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 11
chili, tangerine
Piedmont, Italy

Fries 14
sundried tomato ketchup
Prince Edward Island

Spiced Pumpkin Soup 25
saffron, pumpkin seeds
Dragon Acres Farm, Ontario

Fried Brussels Sprouts 19
fermented chili vinaigrette
Salinas, California

Spicy Green Salad 24
lemon dressing, pickled onions
White Lily Farms, Ontario

Gluten-free

Endive Waldorf Salad 24
apple, walnuts, mustard vinaigrette
100km Foods, Ontario

Cavatelli 43
roasted squash, pumpkin seed miso
Dragon Acres Farm, Ontario

Canadian Grain Risotto 43
mushroom, hazelnut, black truffle
Brodflour, Ontario

Roasted "Salmon" 42
salt baked kohlrabi, pickled fennel, cashew "beurre blanc"
New/School Foods, Toronto, Ontario

DESSERTS

Raspberry Sorbet 9

Coconut Lime Sorbet 9