

# SEASONAL SET LUNCH

Two Courses 55    Glass of Wine +18    Add Dessert +10

## APPETIZERS

**Asparagus & Crispy Egg** 🌿  
*fingerling potatoes, herb salad*  
Welsh Bros Farm, Ontario

**Lobster Bisque** 🌿  
*tarragon, crème fraîche*  
Gidney Fisheries, Nova Scotia

**Shepherd's Pie Croquette**  
*wild garlic mayo*  
Penokean Hills Farms, Ontario

## MAINS

**Grain Risotto** 🌿  
*spring herbs, parmesan foam, fiddlehead*  
BrodfLOUR, Ontario

**Shrimp & Grits** 🌿  
*shishito peppers, andouille, pan gravy*  
K2 Milling, Ontario

**Braised Lamb** 🌿  
*english peas, sheeps yogurt, mint*  
Buschbeck Farms, Ontario

# À LA CARTE STARTERS

**Burrata** 🌿 🌿  
*fermented pepper, honey vinegar, yellow beet*  
Gioiella, Italy

29

**Wedge Salad** 🌿  
*spicy ranch, cherry tomato, bacon, toasted seed crumble*  
Tanjo Farms, Ontario

small 23  
large 28

**Beef Tartare**  
*einkorn waffle, elderberry capers, egg yolk sauce*  
Penokean Hills Farm, Ontario

31

**Park Caesar**  
*baby gem, confit pork belly, puffed sourdough*  
Tanjo Farms, Ontario

small 24  
large 29

**Shrimp Rolls**  
*brioche buns, celery, old bay, lemon gel*  
Newfoundland

30

**Add Chicken Breast** 14  
**Add Jumbo Shrimp** 16  
**Add Trout** 16  
**Add 6oz Striploin Steak** 30

**Pea Soup**  
*spot prawns, garden herbs*  
100KM Foods, Ontario

25

**Fried Brussels Sprouts**  
*XO vinaigrette*  
Salinas, California

19

## CHARCUTERIE 33

*Made entirely in-house using time-honoured techniques, our charcuterie honours 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>Power Bowl</b> 	35	<b>Ontario Trout</b> 	41
<i>quinoa, grilled chicken, sesame, hummus, chickpeas, cucumber, za'atar dressing, feta, pickled onion, arugula</i>		<i>fingerling potato, dashi butter sauce, roe</i>	
100KM Foods, Ontario		Cole Munro, Ontario	
<b>Charred Cabbage</b> 	39	<b>Fish &amp; Chips</b>	31
<i>cauliflower, kombu butter, mushrooms</i>		<i>tartare sauce, malt vinegar powder</i>	
100KM Foods, Ontario		Fogo Island Fish Co, Newfoundland	
<b>Smoked Chicken Club</b>	31	<b>Chicken Pot Pie</b>	38
<i>thick cut bacon, avocado, tomato, emmental, ciabatta</i>		<i>flaky crust, confit chicken, mushroom, greens</i>	
Fenwood Farms, Ontario		Fenwood Farms, Ontario	
<b>Deep Dish Quiche</b> 	34	<b>Park Smash Burger</b>	34
<i>leek, smoked gouda, green salad</i>		<i>american cheddar, truffle sauce, pickled onion, fries</i>	
Conestoga Farms, Ontario		Penokean Hills Farm, Ontario	
<b>Spring Ricotta Anolini</b> 	43	<b>Steak Frites</b>	
<i>whely butter sauce, spring vegetables</i>		<i>served with horseradish cream &amp; beef jus</i>	
Sheldon Creek Dairy, Ontario		<b>Koji Aged Striploin 12oz</b>	76
<b>Sourdough Carbonara</b>	45	<b>Grass Fed Prime Tenderloin 8oz</b>	96
<i>smoked pancetta, cured egg, pecorino</i>		<b>Dry Aged Prime Rib Eye 12oz</b>	120
Tanjo Farms, Ontario		<b>A5 Wagyu Tenderloin 6oz</b>	188
<b>Lobster Spaghetti</b>	88		
<i>whole lobster, confit tomatoes, tarragon, 'nduja sauce</i>			
Gidney Fisheries, Nova Scotia			

## CAVIAR

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

**Kaluga 30g 180**

**Royale Baeri 30g 195**

**Imperial Ossetra 30g 240**

 Vegetarian  Vegan  Gluten-free

## SIDES

<b>Charred Broccolini</b> 	16
<i>cheese sauce, garlic herb crumb</i>	
100KM Foods, Ontario	
<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, Ontario	
<b>Fries</b>  	14
<i>koji mayonnaise</i>	
Prince Edward Island	

*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.*