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.

All of our eggs are free run. All of our meats and seafood are sustainably sourced from local farms. Plant-based eggs and meat substitutes available upon request.

LIGHT AND HEALTHY

Berry Bowl V GF — 14
Canadian berries

Fresh Fruit & Berry Bowl V GF — 18
seasonal fruit

Steel Cut Oats — 19
maple roasted banana, yogurt, wild blueberry

Bircher Muesli V GF — 22
chia seeds, golden raisins, dried cherries, apple, coconut

Yogurt & Granola — 21
Canadian berries, wildflower honey, bee pollen

Avocado Toast — 28
sourdough, herb salad, sunflower seeds

Smoked Salmon Salad GF — 27
avocado, cucumber, frisée, sunflower seed, soft boiled egg

Acai Smoothie Bowl V GF — 26
frozen acai strawberry banana smoothie, granola, fresh fruit, hemp seeds, coconut

THE CLASSICS

Park Breakfast — 36
two eggs any style, bacon, sausage, crispy potato hash browns, tomato, fresh fruit, toast, juice, drip coffee or tea
add specialty coffee or smoothie +2

Deep Dish Quiche — 34
smoked gouda, braised leeks, green salad

Park Benedict — 31
brown butter hollandaise, english muffin, pickled green tomato, herb salad, choice of: Canadian bacon, smoked salmon or grilled maitake mushroom

Nova Scotia Lobster Benedict — 46
brown butter hollandaise, english muffin, pickled green tomato

Ham & Cheddar Croissant — 31
honey mustard vinaigrette, soft poached eggs, arugula, red fox cheddar

Bagel & Lox — 32
everything bagel, dill cream cheese, house smoked salmon, pickled onions, cucumber, capers

Omelette — 31
espelette butter sauce, aged gouda, sourdough
add ham +4 add vegetables +4

Plant-Based Western Scrambler V — 31
plant-based sausage, JUST egg, peppers, onions, sourdough*

Steak & Eggs GF — 41
6oz striploin, crispy potato hash brown, chimichurri, two sunny side up eggs

SWEET ENDINGS

Sourdough Pancakes — 26
mixed berries, mascarpone, dark maple syrup

Crème Brûlée French Toast — 33
berries, vanilla custard, dark maple syrup

Vegetarian V *Vegan* GF *Gluten-free*

FROM THE BAKERY

Continental Breakfast 26
pastries, toast, compote, fresh fruit, juice and coffee
add specialty coffee or smoothie +2

Croissant
plain or chocolate 6
toasted almond 7

Muffin 6
carrot, mixed berry crumble or double chocolate chip

Banana Bread 6
Cheddar Chive Scone 6
Cinnamon Roll 6

SIDES

Canadian Bacon 9
Thick Cut Bacon 9
Breakfast Sausage 12
Smoked Salmon 14
Crispy Potato Hash Browns 9
Heirloom Tomato 7
Add Caviar 30/10g
Add Truffle MP

COFFEE AND TEA

Brewed coffee 7
Espresso *single* 6
double 8
Macchiato 7
Americano 7
Cortado 7
Cappuccino 9
Flat White 9
Latte 9
Mocha 9

Tea by Sloane 8

Black
park hyatt #4, signature black, earl grey classic

Green
jasmine snow dragon, sencha classic

Herbal
marrakesh mint, citron calm, ginger twist

Chai Latte 9
Matcha Latte 12
London Fog 9
Hot chocolate by Soul Chocolate 9

DRINKS

FRESH JUICE AND SMOOTHIES

Orange Juice 10
Grapefruit Juice 10
Healthy Blend 13
green - kale, green apple, cucumber, celery, lemon, ginger, hemp hearts
tropical - mango, pineapple, orange, banana, chia
berry - strawberry, raspberry, cranberry, blueberry, pomegranate, banana

SODA AND WATER

Sodas 8
coke, diet coke, sprite, ginger ale, soda, tonic

Water
Vellamo 750ml - still and sparkling 9.5
Vivreau - still and sparkling 6