

SEASONAL SET LUNCH

Two Courses 50

Glass of Wine +18

Add Dessert +10

APPETIZERS

Heirloom Tomato Salad 🌿🌱

*burnt honey dressing, basil,
fresh herbs*

White Lily Farm, Ontario

Beef Carpaccio 🌱

*parmesan, pickled mushroom,
crispy shallot*

Penokean Hills Farms, Ontario

Albacore Tuna Crudo

*tonnato sauce, bone marrow
croutons, capers*

British Columbia

MAINS

Bucatini Genovese 🌿

*garden pesto, sundried tomatoes,
black olive, ricotta*

100KM Foods, Ontario

Heritage Pork Chop 🌱

*chanterelles, sweet corn,
stone fruit*

Tanjo Farms, Ontario

Seafood Chowder

new potato, wild leeks, dill

British Columbia

À LA CARTE STARTERS

Burrata 🌿🌱

zucchini, lemon, pickled onion

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

Tomato Soup

fresh cheese, black olive, basil

White Lily Farms, 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

Grilled Carrots

cashew, spelt, buckwheat
100KM Foods, Ontario

39

Power Bowl

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

35

Smoked Chicken Club

thick cut bacon, avocado, tomato, emmental, ciabatta
Fenwood Farms, Ontario

31

Deep Dish Quiche

leek, smoked gouda, green salad
Conestoga Farms, Ontario

34

Summer Ricotta Anolini

whcy butter sauce, summer vegetables
Sheldon Creek Dairy, Ontario

43

Short Rib Pappardelle

porcini, 36-month parmesan
Penokean Hills Farm, Ontario

49

Lobster Spaghetti

whole lobster, confit tomatoes, tarragon, 'nduja sauce
Gidney Fisheries, Nova Scotia

88

CAVIAR

crème fraîche, pickled shallot, potato waffle, chives

Kaluga 30g 180

Royale Baeri 30g 195

Imperial Ossetra 30g 240

Ontario Trout

fingerling potato, dashi butter sauce, roe
Cole Munro, Ontario

41

Fish & Chips

tartare sauce, malt vinegar powder
Fogo Island Fish Co, Newfoundland

31

Chicken Pot Pie

flaky crust, confit chicken, mushroom
Fenwood Farms, Ontario

36

Park Smash Burger

American cheddar, truffle sauce, pickled onion, fries
Penokean Hills Farm, Ontario

34

Steak Frites

served with horseradish cream & beef jus

Koji Aged Striploin 12oz

76

Grass-Fed Prime Tenderloin 8oz

96

Dry Aged Prime Rib Eye 12oz

120

A5 Wagyu Tenderloin 6oz

188

SIDES

Charred Broccolini

cheese sauce, garlic herb crumb
100KM Foods, Ontario

16

Mashed Potatoes

chive butter
Prince Edward Island

16

Roasted Mushrooms

crispy onions, Montreal steak spice
Marc's Mushrooms, Ontario

16

Fries

koji mayonnaise
Prince Edward Island

14

 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.