

SEASONAL SET LUNCH

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

APPETIZERS

Charred Peas 🌿🌱
*fromage frais, pickled elderflower,
wakame*
100KM Foods, Ontario

Lobster Bisque 🌱
tarragon, creme fraiche
Gidney Fisheries, Nova Scotia

Pate en Croute
spiced chutney, fresh radish
Tanjo Farm, Ontario

MAINS

Eggplant Parmesan 🌿
tomato sauce, parsley salad
100KM Foods, Ontario

Tuna Nicoise Salad 🌱
*albacore, black olive,
new potatoes*
British Columbia

Short Rib Cappelletti
*balsamic jus, wild leek,
green garlic*
Penokean Hills Farms, Ontario

À LA CARTE STARTERS

Burrata 🌿🌱 29
*fermented pepper, honey vinegar,
yellow beet*
Gioiella, Italy

Beef Tartare 31
*einkorn waffle, elderberry capers,
egg yolk sauce*
Penokean Hills Farm, Ontario

Shrimp Rolls 30
brioche buns, celery, old bay, lemon gel
Newfoundland

Pea Soup 25
spot prawns, garden herbs
100KM Foods, Ontario

Fried Brussels Sprouts 19
XO vinaigrette
Salinas, California

Wedge Salad 🌱 *small* 23
*spicy ranch, cherry tomato,
bacon, toasted seed crumble* *large* 28
Tanjo Farms, Ontario

Park Caesar *small* 24
*baby gem, confit pork belly,
puffed sourdough* *large* 29
Tanjo Farms, Ontario

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

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

Power Bowl 35

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

100KM Foods, Ontario

Charred Cabbage 39

cauliflower, kombu butter, mushrooms

100KM Foods, Ontario

Smoked Chicken Club 31

thick cut bacon, avocado, tomato, emmental, ciabatta

Fenwood Farms, Ontario

Deep Dish Quiche 34

leek, smoked gouda, green salad

Conestoga Farms, Ontario

Spring Ricotta Anolini 43

whye butter sauce, spring vegetables

Sheldon Creek Dairy, Ontario

Sourdough Carbonara 45

smoked pancetta, cured egg, pecorino

Tanjo Farms, Ontario

Lobster Spaghetti 88

whole lobster, confit tomatoes, tarragon, 'nduja sauce

Gidney Fisheries, Nova Scotia

Ontario Trout 41

fingerling potato, dashi butter sauce, roe

Cole Munro, Ontario

Fish & Chips 31

tartare sauce, malt vinegar powder

Fogo Island Fish Co, Newfoundland

Chicken Pot Pie 38

flaky crust, confit chicken, mushroom, greens

Fenwood Farms, Ontario

Park Smash Burger 34

american cheddar, truffle sauce, pickled onion, fries

Penokean Hills Farm, Ontario

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 16

cheese sauce, garlic herb crumb

100KM Foods, Ontario

Mashed Potatoes 16

chive butter

Prince Edward Island

Roasted Mushrooms 16

crispy onions, Montreal steak spice

Marc's Mushrooms, Ontario

Fries 14

koji mayonnaise

Prince Edward Island

CAVIAR

crème fraîche, pickled shallot, potato waffle, chives

Kaluga 30g 180

Royale Baeri 30g 195

Imperial Ossetra 30g 240

 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.