

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.

STARTERS

Tea Smoked Salmon 🌱

green apple dashi, bonito creme fraiche, salmon roe

Cape D'or, NS

28

Beef Tartare

einkorn waffle, elderberry capers, egg yolk sauce

Penokean Hills Farm, ON

31

Shrimp Rolls

brioche buns, celery, old bay, lemon gel

Newfoundland

30

Kale Waldorf Salad 🌱🌱

shropshire blue cheese, candied walnut, celery, granny smith

White Lily Farms, ON

24

CHARCUTERIE

Made entirely in-house using time-honoured techniques, our charcuterie honors 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. 33

Park Caesar

baby gem, confit pork belly, puffed sourdough

Tanjo Farms, ON

24

Wedge Salad 🌱

spicy ranch, cherry tomato, bacon, toasted seed crumble

Tanjo Farms, ON

23

Burrata 🌱🌱

tomato tapenade, basil, olive

Gioiella, IT

35

Wild Mushroom Soup 🌱

36 month parmesan, black garlic, baby leek

Marc's Mushrooms, ON

23

Beeswax Poached Lobster

spiced carrot, apricot, chamomile

Gidney Fisheries, NS

38

CAVIAR

crème fraiche, pickled shallot, potato waffle, chives

Kaluga 30g 160

Acadian 30g 195

Imperial Ossetra 30g 240

MAINS

Charred Sweet Potato  	39
<i>peanut miso, togarashi vinaigrette</i> 100km Foods, ON	
Ricotta Gnudi 	39
<i>black kale, parmesan cream, chestnut</i> Sheldon Creek Dairy, ON	
Duck Rigatoni	46
<i>ragu, shitake, pecorino</i> Tanjo Farm, ON	
Lobster Spaghetti	84
<i>whole lobster, confit tomatoes, tarragon, 'nduja sauce</i> Gidney Fisheries, NS	
Black Cod 	57
<i>chorizo butter, coco beans, broccoli</i> British Columbia	
Heritage Chicken Breast 	47
<i>hazelnut pesto, celeriac, wild mushroom</i> Fenwood Farms, ON	
Smoked Pork Loin 	49
<i>black pear, squash, mustard</i> Tanjo Farms, ON	
Ontario Lamb Loin 	58
<i>onion, artichoke, merguez</i> Buschbeck Farms, ON	
Pastrami Short-Rib 	66
<i>horseradish, grilled carrot, rye crumble</i> Martins Family Farm, Elora ON	
Steak Frites	72
<i>12 oz striploin, horseradish cream, beef jus</i> Penokean Hills Farm, ON	
A5 Wagyu 	188
<i>5 oz tenderloin, pomme purée, pickled mushrooms</i> Miyazaki, JP	

CHEF'S MENU 95

*A 5 course tasting experience,
inspired by local farmers and
seasonal produce*

Wine Pairing 65

SIDES

Fried Brussels Sprouts	19
<i>xo vinaigrette</i> Salinas, CA	
Charred Broccolini 	16
<i>cheese sauce, garlic herb crumb</i> 100KM Foods, ON	
Mashed Potatoes  	16
<i>chive butter</i> Prince Edward Island	
Fries  	14
<i>koji mayonaise</i> Prince Edward Island	

 Vegetarian  Vegan  Gluten-free