

SEASONAL SET LUNCH

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

APPETIZERS

Grilled Broccoli Salad 🌿🌱
*scallion labne, farro,
mustard vinaigrette*
100KM Foods, ON

French Onion Soup
brioche crouton, gruyere
Penokean Hills Farm, ON

Fish Cake
Fennel salad, lemon aioli
Gidney Fisheries, NS

MAINS

Eggplant Parmesan 🌿
*tomato, parsley salad,
mozzarella*
100KM Foods, ON

Chicken Fricassee 🌱
*smashed potatoes,
mushroom, cipollini*
Ferwood Farms, ON

Short Rib Tortellini
*balsamic jus, wild leek,
green garlic*
Penokean Hills Farm, ON

À LA CARTE STARTERS

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

35

Wedge Salad 🌱
*spicy ranch, cherry tomato,
bacon, toasted seed crumble*
Tanjo Farms, ON

small 23
large 28

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

31

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

small 24
large 29

Shrimp Rolls
brioche buns, celery, old bay, yuzu kosho
Newfoundland

30

Add Chicken Breast
Add Jumbo Shrimp
Add Trout
Add 6oz Striploin Steak

14
16
16
30

Wild Mushroom Soup 🌿
36 month parmesan, black garlic, baby leek
Marc's Mushrooms, ON

23

Fried Brussels Sprouts
xo vinaigrette
Salinas, CA

19

Power Bowl 🌱
*quinoa, grilled chicken, sesame, hummus,
chickpeas, cucumber, za'atar dressing,
feta, pickled onion, arugula*
100KM Foods, ON

35

CHARCUTERIE 33

*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.*

À LA CARTE MAINS

Charred Cabbage 	39	Ontario Trout 	41
<i>cauliflower, kombu butter, mushrooms</i> 100KM Foods, ON		<i>fingerling potato, dashi butter sauce, roe</i> Cole Munro, ON	
Smoked Chicken Club	31	Fish & Chips	31
<i>thick cut bacon, avocado, tomato, emmental, ciabatta</i> Fenwood Farms, ON		<i>tartare sauce, malt vinegar powder</i> Fogo Island Fish Co, NL	
Deep Dish Quiche 	34	Chicken Pot Pie	38
<i>leek, smoked gouda, green salad</i> Conestoga Farms, ON		<i>flaky crust, confit chicken, mushroom, greens</i> Fenwood Farms, ON	
Ricotta Gnudi 	39	Park Smash Burger	34
<i>black kale, parmesan cream, chestnut</i> Sheldon Creek Dairy, ON		<i>american cheddar, truffle sauce, pickled onion, fries</i> Penokean Hills Farm, ON	
Duck Rigatoni	46	Steak Frites	72
<i>ragu, shiitake, pecorino</i> Tanjo Farms, ON		<i>12 oz striploin, horseradish cream, beef jus</i> Penokean Hills Farm, ON	
Lobster Spaghetti	84		
<i>whole lobster, confit tomatoes, tarragon, 'nduja sauce</i> Gidney Fisheries, NS			

CAVIAR

crème fraiche, pickled shallot, potato waffle, chives

Kaluga 30g 160

Acadian 30g 195

Imperial Ossetra 30g 240

SIDES

Charred Broccolini 	16
<i>cheese sauce, garlic herb crumb</i> 100KM Foods, ON	
Mashed Potatoes  	16
<i>chive butter</i> Prince Edward Island	
Roasted Mushrooms  	16
<i>crispy onions, montreal steak spice</i> Marc's Mushrooms, ON	
Fries  	14
<i>koji mayonnaise</i> Prince Edward Island	

 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.