



A LA CARTE



BRUNCH PLATES

BARG & EGGS** D, E* 55

Filet mignon kabob**, two fried eggs**, Joon fries, torshi remoulade.

SPINACH & FETA OMELETTE D, V, E 17

eggs**, feta, goat cheese, garlic, dill, fingerling potatoes

JOON FRENCH TOAST D, G, N*, V, E 18

House-made focaccia, raspberry, lemon curd whipped cream, maple syrup, candied walnuts.

BREAKFAST SMASH BURGER D, G, E* 22

5oz. kubideh burger, fried egg**, American cheese, fried onions, romaine, pickles, Joon fries, torshi remoulade.

DO PIAZEH ALOO D, V, E* 12

crispy fingerling potatoes, caramelized onions, golpar, Aleppo chile, toum

LAMB & POTATO HASH D, E* 22

Braised lamb shoulder, Persian potatoes, poached egg**, Aleppo aioli.

CUCUMBER SALAD D*, V, N 16

pomegranate, pistachio, feta, lime, mint

KASHK CAESAR SALAD D, G*, V*, E 14

Charred romaine, kashk Caesar dressing, sourdough croutons, radish, aged pecorino.

SHIRAZI SALAD V 17

Persian cucumber, tomato, onion, mint, fresh lime.

DANGO V, D 14

chickpeas, garlic, Aleppo chile, tahina, lime

LAMB & PISTACHIO MEATBALLS D, G, N, E 20

pomegranate, Aleppo chile, mast-o musir

ADDITIONS

SOUR CHERRY RICE WITH TAHDIG D 18

SABZI POLOW (herb rice) WITH TAHDIG D 16

CHELOW RICE WITH TAHDIG D 10

KABOBS

BARG KABOB** D* 48

Thinly sliced beef tenderloin, saffron, onion, lime.

TORSH KABOB** N 47

Chargrilled beef tenderloin with tangy sour plum molasses and crushed walnuts.

CHENGHEH KABOB** D, E 46

Hand-cut beef tenderloin, saffron, onion, lemon.

ADANA KABOB D 32

Minced lamb, Aleppo peppers, turmeric, red peppers.

KUBIDEH KABOB D 28

ground beef with Persian spices

CHICKEN KABOB D, E 27

Saffron and labne marinated boneless chicken.

SWORDFISH KABOB D*, G* 36

herb veloute, sabzi polow (herb rice) with tahdig

Except for Barg & Eggs and Swordfish Kabob, all kabobs are served with sumac onion, roasted tomatoes and sabzi, plus saffron chelow rice with tahdig.

Chelow rice contains dairy.

BRUNCH BAR

MIMOSA 12

Mango, pomegranate, orange, pineapple, cranberry, grapefruit, or peach.

MIMOSA TOWER 100

12 glass assortment of your choice

BELLINI 14

Peach or mango.

BLOODY MARY 15

Vodka, spiced tomato juice, pickled pepper brine, Joon hot sauce.

VIRGIN BLOODY MARY 10

Persian house blend, pickled pepper brine, Joon hot sauce

ESPRESSO MARTINI 18

fresh espresso and coffee liqueur shaken with vodka and cardamom cordial

D Dairy E Egg G Gluten N Nuts S Shellfish V Vegetarian

All chicken, lamb and beef are halal.

* indicates the allergen can be removed on request.

A 20% gratuity will be added to parties of 5 or more.

This helps us take care of the team that takes care of you. Thank you for choosing Joon.



BRUNCH UNLIMITED PLATES

A curated three-course prix fixe menu, followed by unlimited plates. After the third course, you're invited to return to and enjoy the dishes you loved most.

The tasting experience is required for the entire table and is subject to a two-hour dining limit.

Mindful Dining: In an effort to minimize food waste, we ask that you order only what you can finish. Leftovers cannot be packaged to go.

ROYAL FEAST

55

Everything in the Classic Feast + unlimited beef and chicken kabobs.

Kabobs served during the 2nd course.

KUBIDEH KABOB ^D

Ground beef kabob, seasoned with onion and Persian spices.

PERSIAN CHICKEN KABOB ^{D, E}

boneless chicken breast

Both kabobs served with sumac onions, grilled tomatoes, herbs, and chelow rice with tahdig. Chelow rice with tahdig contains dairy.

CLASSIC FEAST

38

1st COURSE

FALAFEL ^V

sumac onions, tahina harra

HUMMUS ^V

olive oil, sumac

KASHK-E BADEMJAN ^{D, V}

nana dagh, crispy onions

MAST-O MUSIR ^{V, D}

labne, Persian dried shallots, dried mint

DANGO ^{V, D}

chickpeas, garlic, Aleppo chile, tahina, lime

All the following items with the 1st course served as a tasting platter

2nd COURSE

LAMB & POTATO HASH ^{D, E*}

Aleppo aioli, poached egg**

PERSIAN SPINACH & FETA OMELETTE ^{D, V, E}

eggs, feta, goat cheese, garlic, dill, chives

3rd COURSE

JOON FRENCH TOAST ^{G, D, N*, V}

house-made focaccia, raspberry, lemon curd whipped cream, maple syrup, candied walnuts

^D Dairy ^E Egg ^G Gluten ^N Nuts ^S Shellfish ^V Vegetarian

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**Item served raw or undercooked.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be advised that our food may contain or come into contact with common allergens, including nuts, tree nuts, peanuts, soy, dairy, eggs, wheat, and shellfish. While we take every precaution to minimize the risk of cross-contamination, our kitchen is not nut-free, and we cannot guarantee that any menu item is completely free of allergens. If you have a food allergy or dietary restriction, please inform your server before ordering.