

BRUNCH

Saturday & Sunday 11am-4pm

UNLIMITED SMALL PLATES

45 per person | everyone at the table must partake
2 hour time limit

Persian Cheese “Omelette” | D*, V
feta, goat cheese, dill, chives

Scrambled Eggs | D*, V
harra spice, mozzarella, chives

Joon French Toast | D, G, N*, V
glazed apples, lemon curd whipped cream, maple syrup,
brandied almonds

Persian Chicken Kabob | D, H
boneless chicken, yogurt, lime, onion, butter, saffron

Falafel | V
tahina, sahawiq, sumac onions, herbs

Lamb Kabob | H
Syrian seven spice, onion, garlic, sumac onions, herbs

Toshka (Armenian “quesadilla”)
choice of:
-ground lamb, mozzarella | D, G, H
-mozzarella, za’atar | D, G, V
*add eggs upon request

Magyu-e Sokhari (Fried Shrimp) | G
torshi, spicy tomato sauce, cilantro, garlic aioli

Mast-o Musir | D, V
yogurt, Persian dried shallots, mint, rose petals

Kashk-e Bademjan | D, V
eggplant, kashk, garlic, crispy onions, mint, olive oil

Hummus | V
chickpeas, garlic, lemon, olive oil, sumac

Baba Ganoush | V
grilled eggplant, tahini, garlic, lemon, olive oil

Batata Harra | V
fried fingerling potatoes, coriander
Aleppo, toum, cilantro

Mouneh | V
house mixed pickles

Malfouf | V
cabbage, green chile, tomato, cilantro, lime, olive oil

Balila | V
warm chickpeas, garlic, olive oil, cumin
*add poached egg upon request

Labne | D, V
strained yogurt, za’atar, olive oil

Chelow Rice with Tahdig | D, V
tahdig crispy rice with saffron and butter

A LA CARTE

Trio of Cake Donuts (made fresh daily) | 12 D, G
rose water glaze, cardamom glaze, and chocolate glaze

Omelette Goje Farangi | Persian Tomato “Omelette” | 14 D*, V
feta, goat cheese, garlic, basil, mixed greens salad

Nargesi Esfenaj | Persian Spinach “Omelette” | 14 D*, V
feta, goat cheese, garlic, dill, mixed greens salad

Smoked Salmon “Omelette” | 22 D*
Persian cheese “omelette”, feta, goat cheese,
dill, smoked salmon, chives, mixed greens salad | 22 D*

Lahma-Joon | 22 G, H
Turkish flatbread, ground lamb, tomato, seven spice, harissa,
Castelvetro olive, tomato, and herb salad

Fattoush | 16 G*, V
mixed greens, cucumber, tomato, sumac onions, mint, parsley,
lavash chips, sumac vinaigrette
Add chicken kabob, lamb kabob, kubideh, salmon, or falafel | 12

Joon Burger | 19 D, H
4oz ground beef kubideh burger, white American cheese, crispy
onions, romaine, torshi remoulade, and Joon fries

Breakfast Sandwich #2 | 15 D, G, H
choice of: beef kubideh, yogurt marinated boneless chicken,
or lamb kabob - scrambled eggs, sahawiq, mast-o musir,
goat cheese, feta, grilled tomato, onion, sabzi

Joon French Toast | 18 D, G, N*, V
glazed apples, lemon curd whipped cream,
maple syrup, brandied almonds

Lamb and Potato Hash | 22 H
braised lamb shoulder, fried fingerling potatoes, harra spice,
poached egg, sumac onions, chives

Breakfast Platter | 28 D*, G*
hummus bil lahme (choice of dry aged duck or lamb shoulder),
2 eggs, grilled tomato and onion, batata harra, toum, lavash

Persian Breakfast | 26 D*, G*, V
grapes, cucumber, walnuts, feta and goat cheese, barberry
preserve, carrot and apricot jam, creamed honey, butter,
Joon noon, a pot of tea

Batata Harra | 11 V
fried fingerling potatoes,
coriander, aleppo, toum, cilantro

Chicken Kabob | 24 D, H
boneless chicken thighs, yogurt, lime, onion, butter, saffron, chelow
rice with tahdig

Kubideh Kabob | 24 D*, H
ground beef, onion, garlic, black pepper, chelow rice with tahdig

Barg Kabob | 38 D*, H
filet mignon, onion, black pepper, saffron, lime, chelow rice with
tahdig

DRINKS

Mimosas | 10 choice of: mango, orange juice, grapefruit, cranberry, pomegranate, peach

Mimosa Tower | 100 choice of: mango, orange juice, grapefruit, cranberry, pomegranate, peach

Bloody Mary | 10 Tito’s vodka, lemon juice, tomato juice, pepper, salt

Virgin Bloody Maryam | 8

Joonam Joon Espresso Martini | 18 Belvedere vodka, khahlua, espresso, cardamom simple syrup

Joon Iced Coffee | 10 espresso, milk, orange twist, cardamom

Orange Juice | 6



H = Halal
G = Gluten
N = Nuts
D = Dairy
V = Vegetarian

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Cocktails

- Gol-e Lily | 19**
Hanson of Mandarin orange vodka, Violette, St. Germaine, sour cherry and rosemary simple syrup
- Tequila Anar | 18**
Casamigos Blanco, Strega, Pomegranate, Maraschino Liqueur, Fresh Lime
- Majnoon | 18**
Ketel One Vodka, St. Germain Elderflower Liqueur, Dry Vermouth, muddled cucumber
- Delroba | 19**
Grey Goose Vodka, Sour Cherry, Lime, Soda
- Joon Spritz | 15**
Antica Torino Stellare Primo, Vina Del Re Lambrusco Grasparossa, Soda Water
- Tehrooni Negroni | 19**
The Botanist Gin, Blanc Vermouth, Bergamot Orange Liqueur, Saffron Ice, Mint & Basil
- Shangool | 18**
Malfy Arancia Gin, Montenegro Amaro, Apricot & Basil Cordial, Fresh Lemon, Soda Water, Orange Bitters
- Persian Sazerac | 18**
VSOP Cognac, Rye Whiskey, Black Lime Cordial, Bitters, Absinthe rinse.
- Joonam Joon Espresso Martini | 18**
Belvedere vodka, Kahlua, Espresso, Cardamom simple syrup
- Fig Old Fashioned | 18**
Woodford Reserve Bourbon, Fig cordial, Orange Bitters, Flame Zested Orange Peel

Tap Sodas

- Doogh carbonated yogurt beverage with mint | 8**
Sour Cherry and Rosemary Soda | 8
Apricot & Basil Soda | 8
Mango & Ginger Spritz | 12

Draft & Bottled Beer

- Allagash White | 8**
Wheat Beer, Maine, 5.2%
- Sam Adams Boston Lager | 8**
Vienna Lager, Massachusetts, 5%
- Guinness Draught | 8**
Irish Dry Stout, Ireland, 4.2%
- Dogfish Head 60 minute IPA | 9**
Milton, Delaware, 6%
- Heineken | 8**
Pale Lager, Netherlands, 5%
- Heineken 0.0, Bottle | 8**
n/a Lager, Holland 0.0
- Yuengling Flight, Bottle | 6**
Light Lager, Pennsylvania, 4%
- Modelo Especial | 8**
Light Lager, Mexico, 4.4%

Tea and Coffee

- Traditional Persian Black Tea**
with saffron rock candy | 5oz 6 | 16oz 10 | 32oz 16
- Coffee | 6**
- Cappuccino | 7**
- Latte | 8**
- Espresso | 4**

Dessert Wine

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| Dom. Les Genêts, Tradition, Clairette de Die, Méthode Ancestrale, Rhône Valley, France | 14 52 | Bellini, Vin Santo del Chianti, Malvasia, Trebbiano, 2015, Tuscany | 18 70 |
| Ch. La Clotte-Cazalis, Sauternes, 2014, Barsac, France | 14 52 | Eden Vermont Ice Cider, Heirloom Blend, 2015, Vermont | 22 80 |
| Brard-Blanchard, Pineau Des Charentes Blanc, NV, Cognac, France | 18 70 | Maynard's, 20 Year Aged Tawny Port | 25 105 |
| | | Quinta Do Crasto Late Bottled Vintage Port | 16 84 |

Sparkling

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| Avinyo, Cava Brut Reserva, Macabeu, Xarel-lo, Parellada, 2019, Catalonia, Spain | 12 46 |
| Vina Del Re, Lambrusco Grasparossa di Castelvetro, NV, Emilia-Romagna, Italy | 14 52 |
| José Michel et Fils, Côtes d'Epervay, [375mL], Pinot Meunier, Chardonnay, NV, Champagne, France | 48 |
| Fresne-Ducret, Arquemie No.2, Blanc de Blancs Premier Cru Extra Brut NV, Champagne, France | 160 |
| Heidsieck & Co. Monopole, Chardonnay, Pinot Noir, Pinot Meunier, NV, Champagne, France | 124 |
| Veuve Clicquot, [375mL], Champagne, Brut | 85 |
| Veuve Clicquot, [750mL], Champagne, Brut | 165 |
| Cabert, Prosecco, Glera, Pinot Nero, 2020, Friuli, Italy | 12 40 |

White

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| Ercole, Cortese, Chardonnay, Sauvignon Blanc, 2022, Piedmont, Italy | 12 45 |
| Dom. de Bel Air, Pouilly-Fumé, Sauvignon Blanc, 2022, Loire Valley, France | 14 52 |
| Eisacktaler Kellerei, Alto Adige Valle Isarco, Kerner, 2021, Trentino-Alto Adige, Italy | 14 52 |
| Negro Angelo & Figli, Roero Arneis Serra Lupini, Arneis, 2021, Piedmont, Italy | 16 62 |
| Ovum, Big Salt, Riesling Blend, 2022, Oregon, USA | 14 52 |
| Vina Cartin, Rias Baixas, Albarino, 2021, Galicia, Spain | 14 52 |
| Dom. du Pas St. Martin, Jurassique, Chenin Blanc, 2019, Loire Valley, France | 94 |
| Center of Effort, Chardonnay, 2020, Edna Valley, California, USA | 94 |
| Dom. Gautheron, Mont de Milieu, Chablis Premier Cru, 2020, Burgundy, France | 115 |

Rose/Skin Contact

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| Dom. Bunan, Bandol Mas de la Rouvière Rosé, Mourvèdre, Grenache, Cinsault, 2021 Provence, France | 16 62 |
| Field Recordings, Domo Arigato Mr. Romato, Pinot Gris, 2021, California, USA | 16 62 |
| Dom. des Miquettes, Madloba, Marsanne, Viognier, Rhône Valley, France | 19 95 |
| Le Fraghe Chiarretto De Bardolino, Corvina, Rondinella, 2022, Veneto, Italy | 12 48 |

Red

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| Ercole, Barbera del Monferrato Rosso, 2021, Piedmont, Italy | 12 46 |
| Dom. De Valmoissine, Pinot Noir, 2020, Coteaux du Verdon, France | 16 62 |
| Charles Brotte, Grand Vallon, Syrah, 2020, Vin de France | 16 62 |
| Vina Sastre, Ribera del Duero Roble, Tempranillo 2020, Castilla de Leon, Spain | 18 70 |
| Dom. Chante Alouette Cormeil, St. Emilion Grand Cru, Merlot, Cabernet Franc, 2010, Bordeaux, France | 18 70 |
| Anzivino, Gattarina, Nebbiolo, Piemonte, 2019, Italy | 17 68 |
| La Sala del Torriano, Chianti Classico, Sangiovese, Merlot, 2018, Toscana, Italy | 19 76 |
| Carra, Amarone Della Valpolicella, Corvina Blend, 2019, Veneto, Italy | 34 132 |
| Dom. Patrick Giboulot, Pernand-Vergelesses Premier Cru "Les Fichots" Rouge, 2020, Burgundy, France | 145 |
| Dom. de Saint Ser, Dolia (Amphorae), Syrah, 2017, Côtes de Provence Sainte-Victoire, France | 128 |
| Luigi Giordano, Barbaresco Cavanna, Nebbiolo, 2020, Piedmont, Italy | 115 |
| Ch. Potensac, Medoc, Cabernet Sauvignon, Merlot Blend, 2008, Bordeaux, France | 128 |
| Ch. D'Issan, Margaux Premier Grand Cru Classe, Cabernet Sauvignon, Merlot, 2016, Bordeaux, France | 215 |
| Bedrock Wine CO., Evangelho Heritage, Zinfandel, 2021, Contra Costa Country | 128 |
| Darioush, Caravan, Cabernet Sauvignon, 2019, Napa Valley, USA | 125 |
| Darioush, Cabernet Sauvignon, [375mL] 2019, Napa Valley, USA | 155 |
| Darioush, Cabernet Sauvignon, [750mL], 2020, Napa Valley, USA | 240 |