



JOON

SUMMER RESTAURANT WEEK 2026

Brunch · Three Courses · \$35

*Add \$3 to upgrade to our standard unlimited Classic Feast,
or add \$15 to include unlimited Chicken & Kubideh Kabob*



FIRST COURSE — SERVED AS A MAZZEH PLATE

Falafel

Sumac onions, tahina harra

Hummus

Olive oil, sumac

Kashk-e Bademjan

Nana dagh, crispy onions

Mast-o Khیار

Yogurt, cucumber, Persian green raisins, fresh herbs

Dango

Chickpeas, garlic, Aleppo chile, tahina, lime



SECOND COURSE

Lamb & Potato Hash

*Aleppo aioli, poached egg***

Persian Spinach & Feta Omelette

Feta, goat cheese, dill, chives



THIRD COURSE

Joon French Toast

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

Reservations highly recommended · Two-hour seating limit

One three-course brunch per guest (one brunch may not be shared by two or more guests).

**Item served raw or undercooked. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

