

JOON

SUMMER RESTAURANT WEEK 2026

Brunch

THREE COURSES · \$35

Add \$3 to upgrade to our standard unlimited Classic Feast, or add \$20 to include unlimited Chicken & Kubideh Kabob

FIRST COURSE — SERVED AS A MAZZEH PLATE

Falafel v

Sumac onions, tahina harra

Hummus v

Olive oil, sumac

Kashk-e Bademjan v, D

Nana dagh, crispy onions

Mast-o Khair v, D

Yogurt, cucumber, Persian green raisins, fresh herbs

Dango v, D

Chickpeas, garlic, Aleppo chile, tahina, lime

SECOND COURSE

Lamb & Potato Hash H

Aleppo aioli, poached egg**

Persian Spinach & Feta Omelette D, V

Feta, goat cheese, dill, chives

THIRD COURSE

Joon French Toast G, D, N*, V

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

D = Dairy · G = Gluten · H = Halal · N = Nuts · V = Vegetarian · * = can be made without

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.