

FROM THE PANTRY

<p>WHITE ASPARAGUS SALAD Frisee, radicchio, marinated baby heirloom tomatoes, white asparagus, champagne vinaigrette</p>	12
<p>CIRO'S CAPRESE BURATTA Avocado, shallot, arugula, basil heirloom tomatoes, balsamic glaze</p>	11
<p>FLORIDA WAGYU BEEF CARPACCIO Sliced beef, crispy capers, pear gastrique, arugula, cured raw duck egg, malt aioli</p>	13
<p>PRETZEL MONKEY BREAD Gruyere cheese porter mustard, herbed butter, granny smith apple slices</p>	14
<p>CIRO'S POPCORN (CHOOSE ONE)</p> <p>BLACK TRUFFLE POPCORN Freshly cracked black pepper, sea salt, black truffle oil</p> <p>BOURBON CARAMEL TOSSED POPCORN Tossed in a rich bourbon caramel sauce</p> <p>SPICY CHEESE POPCORN Blue cheese powder, sea salt, freshly cracked black peppercorn, chili powder</p>	9
<p>DUCK FAT FRIES Malt vinegar aioli, porter mustard infused gruyere sauce, cocoa ketchup</p>	10
<p>CRISPY DUCK WINGS Tossed in a house made sweet chili, honey powder, black and white sesame seeds</p>	13

FROM THE FARM

<p>CHICKEN AND WAFFLES Buttermilk hot sauce batter, belgian waffle, raw poached eggs, maple syrup</p>	16
<p>OVEN ROASTED DUCK BREAST Duck breast, roasted red pepper, white quinoa, pear gastrique, bone marrow demi glacé</p>	21
<p>CIRO'S BURGER Duck fries, Florida Wagyu ground beef, pickled cabbage and onion, tomato-habanero jam, malt vinegar aioli, brioche bun</p>	17
<p>GRILLED WAGYU BEEF BUTCHER S STEAK Grilled wagyu, basted oyster mushrooms, chickpea cake, bone marrow demi</p>	34

FROM THE SEA

CHOPPED SALMON CEVICHE Marinated salmon, citrus, red onion, jalapeño, cucumber, diced tomato, and squid ink rice chips	11
CHARRED OCTOPUS 5-Hour octopus, kalamata aioli, fingerling potatoes smoked paprika, celery leaves	19
RAW COLD-WATER OYSTERS Smoked tomato mignonette, cocktail sauce, lemon wedge, horseradish grilled baguette	18
PAN SEARED SALMON Yogurt, coconut infused purple rice, soaked cucumbers and baby radishes, lemon oil, fresh dill	26
PAN SEARED CRAB CAKES Whole grain aioli, raw cured egg yolk, arugula salad	15
60-SPICE SCALLOPS Scallops, sweet corn spoonbread, mezcal-lime yogurt, micro cilantro candied fresno pepper	26

DESSERTS

MILK AND COOKIES Spiked cereal milk paired with Chef's favorite cookies	15
FERNET AND COKE STRAWBERRY SHORTCAKE Clove and lavender whipped cream, macerated strawberries fernet plus Coke soaked lady fingers	10
ARTISAN CHEESE PLATE Candied walnuts, market fresh berries, grapes, crostini's	18