

BRUNCH

MALIBU FARM MIAMI BEACH IS HAPPY TO SUPPORT LOCAL VENDORS

FROM BREAKFAST

Acai Bowl — 18

seasonal berries - banana - gluten free coconut granola

Farm Scrambled Eggs ☉ — 15

country wheat toast - broccoli mashed potato
bacon +4 | smoked salmon & ricotta +6 | veggies +5 | tofu +8

Fried Egg Sandwich ☉ — 18

country wheat toast - bacon - arugula - havarti cheese
lemon aioli - broccoli mashed

ABC Tacos — 18

avocado - bacon - cheese - scrambled eggs - corn tortilla
red salsa

Breakfast Burrito — 22

whole wheat tortilla - scrambled eggs - chicken apple sausage
black beans - cheese - onion - peppers - taco salsa - guacamole
mashed potato

Surfer Ranchero — 22

roasted veggie diced - beans - crispy corn tortilla - eggs - red salsa
sour cream - cabbage

Multi-grain Pancakes — 14

local smoked bacon bits - maple syrup

Gluten Free Waffle — 13

quinoa gluten free waffle - whipped cream jam - seasonal fruit

BETWEEN THE BREAD

Veggie Wrap — 18

grilled veggies - romaine - tomato - red onion - hummus

Grilled Chicken Sandwich — 19

country wheat - tomato - red onion - arugula - lemon aioli

Salmon Sandwich ☉ — 24

brioche bun - tomato - red onion - arugula - kalamata olive aioli

Balsamic Ginger Skirt Steak Sandwich ☉ — 26

country wheat - cabbage slaw - arugula

Chicken Ricotta Burger — 21

brioche bun - bacon - tomato - red onion - arugula - spicy aioli

Grass Fed Burger ☉ — 21

brioche bun - havarti cheese - tomato - red onion - arugula
pepperoncini aioli

BEVERAGES

Bottomless Brunch — 30

mimosa or rosé wine

Juice of the Day — 12

ask your server

Bloody Mary — 16

vodka, tomato juice, horseradish, malibu spice mi

Mimosa — 12

prosecco, orange juice

Bellini — 12

prosecco, peach purée

FOR THE TABLE

Crudité — 17

seasonal garden vegetables - garbanzo beans hummus
green goddess dressing

Malibu Blue Nachos — 18

black beans - queso sauce - salsa fresca - sour cream

Chicken Broccoli Quesadillas — 19

spicy aioli

Fish Tacos — 22

corn tortilla - fish tempura - avocado cream
pepper jack cheese - red salsa

Crab Cakes — 21

caper aioli

FROM THE BEDS

Vegan Chop — 22

kale - romaine - butternut squash - purple beet - avocado
garbanzo beans - red wine vinaigrette

BLT Caesar — 18

kale - romaine - cherry tomato - bacon - parmesan

Saffron Couscous — 23

corn - green beans - red pepper - arugula - olive - parsley
lemon dressing

Chicken Tortilla Salad — 25

baby romaine - frisée - corn - black bean - cherry tomato
jalapeño jack cheese - green bean - salsa dressing
tortilla strips

Greek Salad — 22

lettuce power 4 - local feta - olives - cucumber - bell pepper
onions

Omelette Salad — 28

farm eggs omelette
choose your salad - brussel sprouts or greek salad

— ON TOP

grilled chicken 9 | grilled salmon 14 | shrimp 15
avocado 6 | skirt steak 17

FROM THE BRICKS

Cauliflower Crust Pizza — 22

mozzarella - heirloom tomato - pesto - arugula
roasted cauliflower

Avocado Pizza — 24

jalapeño ricotta - agave - cilantro - lime

Tomato Pizza — 22

heirloom tomato - tomato sauce
local mimmo's stracciatella - basil

Roasted Veggies Pizza — 23

mozzarella - pesto - roasted veggies - arugula

Corn Pizza — 24

bbq roasted chicken - crème fraiche - red onion
pepper jack cheese - cilantro

Salmon Pizza — 22

salmon pastrami - ricotta cheese - red onions - baby capers



☉ "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness."

Menu prices do not include 9% sales tax. 20% Service Charge will be automatically added to every check.