

Flea Street Mid-Autumn Menu

SNACKS

(Irresistible Little Bite)

- Crispy Arancini** 12
butternut squash | smoked gruyere cheese | pomegranate
- Blistered Mini Cabbages** 18
maple | chili crunch | bacon | walnut
- Pistachio & Fennel Crusted Lamb Chop** 25
Harley Farm habanero nectar | dijon
- Half Dozen Oysters** 30
pickled persimmon | charred daikon radish

FIRST COURSE

- Full Belly Farm Red Kuri Squash Soup** 20
toasted pepita | marsala cream | herbs from our garden
- Divorce Me Salad** 22
Blue House Farm baby lettuce & heirloom beans
fried herbs | crispy shallot | aged manchego
black pepper balsamic vinaigrette
- Local Farms and Garden Salad** 23
warm goat cheese croutons | bosc pear | maple candied pecans
chili vinaigrette
- McFarland Smoked Trout** 24
potato apple latka | trout rillette | trout roe

SECOND COURSE

- Pasta** 39
house-made sausage | broccolini | sundried tomato
parmesan | sage
- Vegetarian Tasting** 40
sweet potato pie | chanterelle risotto | roasted cauliflower
gnocchi, mint, watermelon radish, snap pea
- Halibut Cheeks Picatta** 54
whipped potato | broccolini | capers | shallot | butter sauce
- Which Came First: The Chicken or the Egg** 42
crispy fried Pasture Chick chicken
apple chicory caesar salad | poached egg
- Slow Braised Pasture Raised Beef Short Ribs** 49
ricotta chive dumpling | roasted baby carrots
carrot top salsa verde | red wine jus
- Pasture Raised Pork Chop** 56
chanterelle risotto | truffle jus

DESSERTS

- Goey Chocolate Cake** 14
kahlua whipped cream
- Warm Pecan Pie** 14
bourbon caramel | vanilla ice cream
- June's Oreo Cheesecake** 14
a classic recipe from Jesse's mother June
- Seasonal Ice Cream | Seasonal Sorbet** 12

Home for the Holidays?

Let Us Do the Cooking for You

Organic & Sustainable Ingredients

Featuring a seasonally curated menu,
crafted from the best
local farmers, ranchers, and fishermen

Open Thanksgiving Week
Closed on Thanksgiving Day

**Be sure to grab our
Frozen Buttermilk Biscuits**
Bake fresh for a delicious Thanksgiving treat!

A 20% service surcharge will be added to all purchases.
In support of San Mateo County employer mandated expenses, a 3% fee will be added as well. Thank you.
For Parties 6 and larger a 22% service charge will be applied.

We want to be clear and assure you that the Service Charge and Healthy Living Charges added to your final check are 100% distributed to Flea Street's Heart of House Staff.
 (including dishwashers, cooks, host, bartenders, and service staff)

Should you wish to acknowledge the staff for an exceptional experience, we have included an optional tip line. Tips go into a tip pool distributed among all employees in our service team, who help to create your dining experience.

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 consuming raw or undercooked meats, poultry, seafood, shellfish,  
 or eggs may increase your risk of a foodborne illness  
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we politely decline all modifications or substitutions, any changes to the menu will result in not being able to send it back to the kitchen

To help provide a seamless experience for all our guests,
 we have allocated 2-hours for your dining group.