

FIRST COURSE

Roasted Heirloom Tomato Soup house-made corn bread hot honey butter	21
Caesar Salad radicchio frisee anchovy pecorino torn bread	23
Local Farms and Garden Salad Blue House Farm lettuce strawberry walnuts goat cheese golden balsamic vinaigrette	21
Heirloom Tomato Panzanella Salad torn bread shallot garlic basil tomato water vinaigrette	24
Cucumber Watermelon Salad cantalope honeydew fresno chili serrano honey lime vinaigrette	22
Fried Green Tomato charred corn salsa smoked bacon avocado mousse chipotle crema	24
Half Moon Bay Crispy Sardines lemon aioli black garlic sea salt watercress	20
Mcfarland Smoked Trout cucumber avocado radish arugula tzatziki house-made chips	28
Grass-Fed Steak Tartare dijon mushroom caper berry egg yolk grilled bread	29

SECOND COURSE

House-Made Ricotta Chive Gnocchi roasted corn cilantro onion cotija cheese	41
Vegetarian Tasting charred eggplant baba ganoush, turmeric yogurt, tomato sauce gnocchi, corn, cotija roasted poblano and leek risotto grilled asparagus, balsamic reduction	43
Pacific Coast Catch wild caught salmon corn succotash corn nage fennel cherry tomatoes	45
Pasture Raised Grass-Fed NY Strip 10oz roasted tomatillo salsa verde crispy shallots coriander	71
Pasture Raised Bone-In Pork Chop roasted poblano and leek risotto pork jus	55
"Which Came First: The Chicken or the Egg" (limited quantities on a nightly basis) Corvus Farm fried guinea hen creamed corn poached egg smoked pepper dust	52

DESSERTS

Dark Chocolate Honey Cake white chocolate whip honey comb from our garden blackberry orange zest	16
Creme Brulee coconut corn custard puffed sorghum basil dust	16
Just Peachy Matsumoto peaches citrus cake lemon verbena whip caramelized white chocolate candies mustard seeds	16
Seasonal Ice Cream Seasonal Sorbet	12
Cheese Board stepladder goat cheese aged gouda saint gil crackers	15

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.*