

## Our History

Flea Street has been a Silicon Valley favorite since 1980. The restaurant exemplifies organic, farm-to-table, New American cuisine. The contemporary and inviting atmosphere sets the stage for a celebration of Northern California's rich food community. Flea Street embraces sustainability and supports local farmers, fishermen, ranchers, and vintners. With a focus on fresh, in-season, organic, and locally-sourced ingredients, the menu showcases the region and seasons. From Pacific-caught seafood to thoughtfully procured produce, grass-fed or pasture-raised meats, each dish reflects a commitment to quality and responsible, respectful food sourcing.

### FOR THE TABLE

#### **Eddie's Buttermilk Biscuits and our Taste of the Season**

organic butter | maldon salt | local garden vegetables

*\*the first round is complimentary with dinner, additional biscuits are \$4 per guest*

*\*all substitutions will incur an additional charge of \$5 per guest*

### BITES

**Cast Iron Corn Bread** \*limited quantities available nightly 8  
gluten friendly corn meal | rosemary | lemon | smoked maple syrup

**Half Dozen Oysters** 30  
apple mignonette | pickled spring onion

**McFarland Smoked Trout Pâté** 25  
smoked salmon roe | baguette

**Pistachio & Fennel Crusted Lamb Chop** 20  
Harley Farm habanero nectar | dijon

### SMALL PLATES

**Potato Leek Soup** 20  
sour cream | chives | guanciale | dill potato chips

**Red and Golden Beet Salad** 21  
orange | olives | ginger | herbed goat cheese | balsamic vinaigrette

**Farmer's Salad** 19  
blue house farm gem lettuces | blossoms and herbs from the garden | balsamic vinaigrette

**Warm Spinach Salad** 25  
shiitake mushrooms | leeks | feta | aged balsamic

**Fritto Misto** 22  
winter vegetables | chipotle aioli

**Dungeness Crab Cake** 28  
smoked trout | crème fraîche | cauliflower | capers

### LARGE PLATES

**Asparagus Risotto** 36  
goat cheese | herb pistou

**Vegetarian Tasting "A Flea Street Classic"** 42  
cauliflower nest, california daisy cheddar | iacopi white butter beans, arugula pesto  
baby french carrots | wild wild ravioli, wild rice, wild mushroom, sun-dried tomatoes, jalapeño, feta

**Ricotta Chive Gnocchi with Dungeness Crab** 40  
white wine butter sauce | cauliflower | parsley  
**\*add extra dungeness crab \$20/oz**

**Black Cod** 44  
purple majesty mashed potatoes | asparagus | carrots | chimichurri

**Cornmeal Crusted Scallops** 52  
snap peas | carrots | chipotle lime vinaigrette

**Cioppino** 58  
mussels | clams | calamari | wild prawns | black cod | garlic crostini | saffron aioli  
**\*add dungeness crab \$20/oz**

**Slow Braised Grass-Fed Short Rib** 52  
early spring vegetables | gorgonzola pea potatoes | zinfandel au jus

**Rosemary Kissed Lamb Chops** 58  
wilted greens | creamy polenta | tomato pear chutney

### DESSERTS

**Apple Galette** 16  
house-made vanilla ice cream

**TCHO Chocolate Torte** 16  
vanilla custard | coke farm strawberries

### Transparency "Flea Street's All Inclusive Model" Includes:

#### **Service Surcharge / Healthy Living Fee Surcharge**

All items are subject to a 20% Surcharge for Parties up to 5 guests and 22% Surcharge for Parties of 6 or more.  
3% provides health and wellness benefits

#### **We Want to Assure You**

100% of All Surcharges are shared by our Kitchen and Service Team.

Should you wish to acknowledge the Service Team for exceptional experience, there is an extra line on your final check.

#### **Our Entire Team is Grateful for Your Generosity.**

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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**