

## 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 complementary 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  
serrano | cucumber | red onion | cilantro oil

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

### SMALL PLATES

**Full Belly Farms Carrot Ginger Soup** 20  
orange creme fraiché | crispy chickpeas | parsley | za'atar

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

**Our Caesar Salad with Tempura Fried Sardines** 27  
little gem lettuces | parmesan | breadcrumbs

**June's Salad** 25  
spinach | arugula | strawberry vinaigrette | smoked cheddar croutons

**Nana's Stuffed Artichoke** 27  
panko bread crumbs | garden herbs | parmesan | lemon | olive oil

**Fritto Misto** 22  
early spring vegetables | chipotle aioli

**McFarland Smoked Trout** 28  
marinated beets | friseé | truffle horseradish crème fraîche | house-made potato chips

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

### LARGE PLATES

**Spring Risotto** 46  
morel mushrooms | ramps | nettle pesto | parmesan

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

**House-Made Pasta Carbonara** 40  
spring pea | alle-pia guanciale | parmesan

**Herb & Flower Crusted Halibut** 52  
spring pea and ricotta agnoloti | saffron broth

**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 | mashed potatoes | zinfandel au jus

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

#### 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**