



**SNACKS**

(Irresistible Little Bite)

<b>Creamy Arancini</b>	12
mozzarella   basil   tomato	
<b>Summer Fruit Pizza</b> (pg. 136 Your Organic Kitchen)	21
peaches   apricots   figs   blueberries   cherries parmesan   cheddar   sour dough crust	
<b>Corn Bread</b>	18
corn succotash   padron pepper creme fraiche   trout roe	
<b>Mcfarland Smoked Trout Cakes</b> (pg. 82 Your Organic Kitchen)	26
scallop trout mousse   tzatziki   cornmeal crusted	
<b>Pistachio &amp; Fennel Crusted Lamb Chop</b>	25
Harley Farm habanero nectar   dijon	
<b>Half Dozen Oysters</b> *add Fort Bragg Uni 15	30
blanc de blanc gelle   fermented black tea   chili crisp	

**FIRST COURSE**

<b>Roasted Heirloom Tomato Soup</b>	25
parmesan foam   basil	
<b>Local Farms and Garden Wedge Salad</b> (pg. 126 Simply Organic)	21
blue cheese   crumbled egg   smoked bacon pickled fresno   tarragon buttermilk dressing	
<b>Fried Green Tomato</b>	24
charred corn salsa   smoked bacon   avocado mousse   chipotle	
<b>Peach &amp; Heirloom Salad</b>	27
Matsumoto peaches   Webb Ranch heirloom tomato burrata   pecan pesto   aged balsamic	
<b>Summer Bean &amp; Tomatoes Bruschetta</b> (pg. 84 Your Organic Kitchen)	22
goat chevre   tomato   wax bean   garlic   red onion	

**SECOND COURSE**

<b>House-Made Ricotta Chive Gnocchi</b>	41
hand crushed tomato   calabrian chili   burrata   panko	
<b>Vegetarian Tasting</b>	43
orzo salad, sundried tomato, feta   gnocchi, tomato, buratta roasted poblano & leek risotto   summer veggies from the garden	
<b>Pacific Coast Catch</b> (pg. 100 Your Organic Kitchen)	45
wild caught salmon   orzo   sun dried tomato   feta blue lake green beans   chimichurri	
<b>Pasture Raised Grass-Fed NY Strip</b> (pg. 94 Your Organic Kitchen)	71
raspberry   figs   red onion   dry aged bacon   bleu cheese	
<b>Pasture Raised Pork Chop</b>	55
roasted poblano and leek risotto   pork jus	
<b>"Which Came First: The Guinea Fowl or the Egg"</b>	52
Corvus Farm guinea fowl   peaches   leeks grilled jimmy nardello   poached egg   lemon herb jus	

**DESSERTS**

<b>Cream Cheese-Glazed Sponge Cake</b> (pg. 106 Your Organic Kitchen)	16
spiced walnut   candied orange peel	
<b>Watermelon Rosemary Ice</b> (pg. 138 Your Organic Kitchen)	16
honey drizzle from our garden	
<b>Just Peachy</b>	16
Matsumoto peaches   citrus cake   lemon verbena whip candies mustard seeds	
<b>Seasonal Ice Cream   Seasonal Sorbet</b>	12

**Can't Decide?**

Let Our Chefs Cook For You

**COMING SOON!**

**Served Family Style:**

First Course

Entree

Desserts

Chef's Nightly Selection  
\*everyone in party must participate  
\*85 per person

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.