

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, every dish reflects a commitment to quality and responsible, respectful food sourcing and dining.

BITES

Half Dozen Oysters	30
pickled spicy onion chili fish sauce lime cilantro	
Pistachio & Fennel Crusted Lamb Chop	20
Harley Farm habanero nectar dijon	

SMALL PLATES

Webb Ranch Corn Soup	20
chili grilled corn chive chèvre crostini	
Fall Salad from our Nearby Farms and Gardens	19
baby carrots radishes blossoms and herbs from the garden balsamic vinaigrette	
Our Caesar Salad with Tempura Fried Anchovies	24
blue house farms romaine parmesan sourdough herb croutons <i>*add extra tempura fried anchovies to your salad 3 each</i>	
Webb Ranch Fried Green Tomato	24
charred corn salsa avocado mousse chipotle <i>*add nueske bacon to your Fried Green Tomatoes 2</i>	
"A-Not-So-Classic-Casserole" of Maitake Mushrooms and Green Beans	24
cream crispy fried shallots aged cheddar thyme	
McFarland Smoked Trout	27
roasted baby beets friséé truffle horseradish cream potato chips	
Calabrese Salumi, Jimmy Nardello Pepper, Rosemary Ricotta Toast	22
full belly farm jam As Kneaded Bakery sesa miche bread	

LARGE PLATES

Autumnal Mixed Mushroom Risotto	36
maitake matsutake shiitake enoki pioppini lobster mushroom gruyère	
Vegetarian Tasting "A Flea Street Classic"	39
ricotta chive gnocchi, tomatoes grilled vegetables pumpkin ravioli mushroom arancini, parmesan, thyme, mornay	
Halibut "Cheeks" Picatta	48
blue house broccoli potato lemon caper beurre blanc	
Greek Islands Black Cod	46
wheat berry tomato olives feta	
Which Came First? "The Fried Chicken or the Egg"	45
pasture chick roulade poached egg potato soubise endive salad herbal vinaigrette	
Ricotta Chive Gnocchi with Root Down Farms Mild Italian Sausage	42
full belly farm tomatoes pecorino romano basil	
Slow Braised Grass-Fed Short Rib	49
potato gratin parsnip pureé fall veggies horseradish zinfandel peppercorn au jus	

DESSERTS

TCHO Dark Chocolate Torte	15
whipped mascarpone honeycomb from Jesse's garden hazelnut	
Sweetie Pie	15
peak seasonal fruit whipped cream	
House-made Ice Cream and Sorbet	12
seasonal vanilla	

Many Thanks to Our Friends & Partners
for the continuous dedication to raising sustainable, organic, and pasture raised products:

TwoxSea | Aloha Seafood | Harley Farm | Pasture Chick Ranch | Root Down Farm
Michal The Milkman | Webb Ranch | Full Belly Farms | Coke Farms | Gusti Farms | Capay Valley Farm Shop
Masumoto Farm | Riverdog Farm | Dirty Girl Produce | Fifth Crow | Tomatero Farm | JSM Organic
Previdelli Farm | Panorama Baking Company | Black Diamond Mushroom Co.
Corvus Farm | Something Else | Corfini Gourmet