

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 gluten friendly corn meal rosemary lemon smoked maple syrup	*limited quantities available nightly 8
Half Dozen Oysters apple mignonette pickled spring onion	30
McFarland Smoked Trout Pâté smoked salmon roe baguette	25
Pistachio & Fennel Crusted Lamb Chop Harley Farm habanero nectar dijon	20

SMALL PLATES

Potato Leek Soup sour cream chives guanciale dill potato chips	20
Red and Golden Beet Salad orange olives ginger herbed goat cheese balsamic vinaigrette	21
Farmer’s Salad blue house farm gem lettuces blossoms and herbs from the garden balsamic vinaigrette	19
Warm Spinach Salad shiitake mushrooms leeks feta aged balsamic	25
Fritto Misto winter vegetables chipotle aioli	22
Dungeness Crab Cake smoked trout crème fraîche cauliflower capers	28

LARGE PLATES

Asparagus Risotto goat cheese herb pistou	36
Vegetarian Tasting “A Flea Street Classic” 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	42
Ricotta Chive Gnocchi with Dungeness Crab white wine butter sauce cauliflower parsley *add extra dungeness crab \$20/oz	40
Black Cod white beans broccolini lemon sun-dried tomato gremolata	42
Cornmeal Crusted Scallops snap peas carrots chipotle lime vinaigrette	52
Cioppino mussels clams calamari wild prawns black cod garlic crostini saffron aioli *add dungeness crab \$20/oz	58
Slow Braised Grass-Fed Short Rib early spring vegetables gorgonzola pea potatoes zinfandel au jus	54
Rosemary Kissed Lamb Chops wilted greens creamy polenta tomato pear chutney	58

DESSERTS

Apple Galette house-made vanilla ice cream	16
TCHO Chocolate Torte vanilla custard coke farm strawberries	16

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