

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

A Pair of Oysters	10
pickled purple peppers   lemon cucumbers   tomatoes   onions   cilantro   lime	
As Kneaded Toast of the Moment	12
pt. reyes blue cheese   hidden villa figs   garden rosemary   sesa miche	
Halibut Crudo	26
santa rosa plum   cucumber   lemon verbena   serrano   sumac	
Pistachio & Fennel Crusted Lamb Chop	20
Harley Farm habanero nectar   dijon	

SMALL PLATES

Sun Gold Tomato Gazpacho	19
durst tomato   cucumber   sherry   queso fresco   almond gremolata	
Summer Salad from our Nearby Farms and Gardens	18
baby carrots   radishes   blossoms and herbs from the garden   balsamic vinaigrette	
Peach & Heirloom Salad	27
frog hollow peaches   webb ranch heirloom tomato   burrata   pecan pesto   aged balsamic	
Webb Ranch Fried Green Tomato	24
charred corn salsa   avocado mousse   chipotle	
*supplement nueske bacon	2
McFarland Smoked Trout	27
roasted baby beets   friseé   truffle horseradish cream   potato chips	
Tempura Fried Half Moon Bay Anchovies	22
watercress   lemon   chili salt	
Ricotta Chive Gnocchi	22
full belly farm tomatoes   pecorino romano   basil	
Stemple Creek Grass-Fed Beef Tartare	28
quail egg   truffle   porcini   shallot   chives   pickled asparagus   grilled bread	

LARGE PLATES

Corn to be Wild Risotto	34
full belly farm corn   harley farm goat chevre   jimmy nardello   leeks   shallots	
Vegetarian Tasting "A Flea Street Classic"	38
ricotta chive gnocchi, tomatoes   grilled summer vegetables   roasted eggplant   corn fritters	
Fresh Pasta Carbonara	36
house-cured root down farms pork belly   pole beans   parmesan   egg	
Halibut Cheek Picatta	48
blue house broccoli   potato   lemon caper beurre blanc	
Which Came First? "The Fried Chicken or the Egg"	45
pasture chick roulade   poached egg   potato soubise   endive salad   herbal vinaigrette	
Slow Braised Grass-Fed Short Rib	49
hidden villa new potatoes   spring vegetables   horseradish   zinfandel peppercorn au jus	

DESSERTS

TCHO Dark Chocolate Torte	14
whipped mascarpone   honeycomb from Jesse's garden   hazelnut	
Sweetie Pie	14
peak seasonal fruit   whipped cream	
House-made Ice Cream and Sorbet	12

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