

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.

BITES

Half Dozen Oysters	30
apple mignonette   pickled spring onion	
McFarland Smoked Trout Pâté	25
smoked salmon roe   grilled baguette	
Pistachio & Fennel Crusted Lamb Chop	20
Harley Farm habanero nectar   dijon	

SMALL PLATES

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

LARGE PLATES

Asparagus Risotto	34
goat cheese   herb pistou	
Ricotta Chive Gnocchi with Dungeness Crab	40
white wine butter sauce   creme fraiche   parsley *add extra dungeness crab \$20/oz	
Cornmeal Crusted Scallops	52
snap peas   carrots   chipotle lime vinaigrette	
Short Rib Wellington	52
roasted carrots   smashed potatoes   port rosemary reduction	
Rosemary Kissed Lamb Chops	58
wilted greens   creamy polenta   tomato pear chutney	

DESSERTS

Meyer Lemon Pudding Cake	16
Amarena wild cherries   thyme	
Chocolate Trifle	16
chocolate torte   strawberries   cream	
House-made Ice Creams and Sorbet	12
rose geranium ice cream vanilla bean ice cream pomegranate sorbet citrus sorbet	

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 Staff.  
Should you wish to acknowledge the Service Staff for exceptional experience,  
there is an extra line on your final check.

Our Entire Staff 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