

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 complimentary with dinner, additional biscuits are \$4 per guest*

**all substitutions will incur an additional charge of \$5 per guest*

BITES

Cast Iron Corn Bread *limited quantities available nightly 8
gluten friendly corn meal | rosemary | lemon | smoked maple syrup

Half Dozen Oysters 30
serrano | cucumber | red onion | cilantro oil

Pistachio & Fennel Crusted Lamb Chop 20
Harley Farm habanero nectar | dijon

SMALL PLATES

Full Belly Farms Carrot Ginger Soup 20
orange creme fraiché | crispy chickpeas | parsley | za'atar

Farmer's Salad 19
blue house farm gem lettuces | blossoms and herbs from the garden | balsamic vinaigrette

Our Caesar Salad with Tempura Fried Sardines 27
little gem lettuces | parmesan | breadcrumbs

June's Salad 25
spinach | arugula | strawberry vinaigrette | smoked cheddar croutons

Nana's Stuffed Artichoke 27
panko bread crumbs | garden herbs | parmesan | lemon | olive oil

Fritto Misto 22
early spring vegetables | chipotle aioli

McFarland Smoked Trout 28
marinated beets | friseé | truffle horseradish crème fraiche | house-made potato chips

Dungeness Crab Cake 28
smoked trout | crème fraiche | cauliflower | capers

LARGE PLATES

Spring Risotto 46
morel mushrooms | ramps | nettle pesto | parmesan

Vegetarian Tasting "A Flea Street Classic" 42
cauliflower nest, california daisy cheddar | iacopi white butter beans, arugula pesto
french carrots | wild wild ravioli, wild rice, wild mushroom, sun-dried tomatoes, jalapeño, feta

House-Made Pasta Carbonara 40
spring pea | alle-pia guanciale | parmesan

Herb & Flower Crusted Halibut 54
spring pea and ricotta agnolotti | saffron broth

Cornmeal Crusted Scallops 52
snap peas | carrots | chipotle lime vinaigrette

Cioppino 58
mussels | clams | calamari | wild prawns | black cod | garlic crostini | saffron aioli
***add dungeness crab \$20/oz**

"Which Came First: The Chicken or the Egg?" 48
crispy pasture chick chicken | purple egg | guanciale | mixed greens | green goddess dressing

Slow Braised Grass-Fed Short Rib 52
early spring vegetables | mashed potatoes | zinfandel au jus

Rosemary Kissed Lamb Chops 58
wilted greens | creamy polenta | tomato pear chutney

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.

~~~~~  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness  
~~~~~

we politely decline all modifications or substitutions