

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

Rosemary Lemon Cornbread smoked maple butter	12
Purple Pickled Egg aioli guanciale herb salad	12
Lamb Kofta peaches feta harley farm habanero nectar garlic lemon yogurt	24

SMALL PLATES

Roasted Tomato Soup + June’s Ooey Goey Cheese Crostini three cheeses honey mustard tomato pear chutney baguette <i>Tomatoes, page 23; Toast, page 58; Tomatoes, pg 65</i>	20
Farmer’s Salad blue house farms mixed lettuce carrots radishes purple beans cherry tomatoes snap peas balsamic vinaigrette <i>(always on the menu since 1980, every changing with seasons)</i>	19
Peach & Heirloom Tomato Salad peaches garden grown heirloom tomatoes burrata pecan pesto aged balsamic	28
Watermelon Salad arugula red onion cucumber feta lemon chili flakes olive oil	25
Fried Green Tomatoes webb ranch ace tomato charred corn salsa avocado mousse chipotle crispy bacon <i>Tomatoes, pg 58</i>	25
McFarland Smoked Trout marinated beets friséé truffle horseradish crème fraîche house-made potato chips	28

LARGE PLATES

Sweet Corn & Squash Risotto brentwood corn blue house farm cherry tomato roasted zucchini basil pesto parmesan	40
Vegetarian Tasting “A Flea Street Classic” green & yellow beans, sweet corn and saffron coulis ricotta chive gnocchi, tomato, basil zucchini, heirloom tomato, goat cheese strata warm butter bean salad, radicchio, lemon	42
Mid-Summer Grilled Prawn Pappardelle blue house farms heirloom & cherry tomato avocado red onion jalapeño cilantro <i>Simply Organic, pg. 139</i>	48
Greek Island’s Locally Caught Fish full belly farm globe eggplant heirloom & cherry tomato kalamata feta <i>Tomatoes, pg 67</i>	54
Pan Seared Hokkaido Scallops charred green and yellow beans tomato jam sweet corn and saffron coulis	56
Slow Braised Grass-Fed Short Rib summer vegetables smashed potatoes cabernet au jus <i>One Pot Cookbook, pg 33</i>	52
Grilled Lamb Chops raspberry & black mission fig balsamic point reyes blue cheese wilted greens creamy polenta <i>Your Organic Kitchen, pg 95</i>	62

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.
4% 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