

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 apple mignonette pickled spring onion	30
Pistachio & Fennel Crusted Lamb Chop Harley Farm habanero nectar dijon	20

SMALL PLATES

Winter Squash Soup ginger cream pumpkin seeds currants	20
Golden and Red Beet Stack Harley Farm goat chèvre citrus fennel blood orange vinaigrette	25
Farmer's Salad blue house farm gem lettuces blossoms and herbs from the garden balsamic vinaigrette	19
Little Gem Salad alle-pia cured pork jowl marinated sun-dried tomato bleu cheese chive dressing	25
Crispy Roasted Brussel Sprouts parsnip pomegranate manchego lemon rosemary	22
McFarland Smoked Trout roasted baby beets frisée truffle horseradish cream potato chips	27
Smoked Crab Cake crème fraîche cauliflower capers dill	28

LARGE PLATES

Exotic Mushroom Ristotto chanterelles gruyere parmesan	34
Vegetarian Tasting "A Flea Street Classic" blue house farm bean stew polenta/olive salsa verde deep dish swiss chard feta pie/romesco sauce early winter vegetables/ almond pesto	39
Ricotta Chive Gnocchi with Dungeness Crab white wine butter sauce creme fraîche parsley *add extra dungeness crab \$20/oz	40
Black Cod white beans broccolini lemon sun-dried tomato gremolata	42
Bristol Scallops smoked salmon roe shaved brussel sprouts sweet potato beurre blanc	56
Slow Braised Grass-Fed Short Rib whipped potato parsnip winter vegetables horseradish cream zinfandel au jus	48
Pistachio & Fennel Crusted Lamb Chops gratin of potatoes swiss chard Harley Farm habanero nectar dijon mustard pomegranate	58

DESSERTS

Apple Pie whipped honey ricotta	16
TCHO Dark Chocolate Torte pear poached in port whipped mascarpone pecans	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 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