

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

SMALL PLATES

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

LARGE PLATES

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

DESSERTS

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

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