

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, every dish reflects a commitment to quality and responsible, respectful food sourcing and dining.

BITES

Half Dozen Oysters	30
pickled spicy onion chili fish sauce lime cilantro	
Pistachio & Fennel Crusted Lamb Chop	20
Harley Farm habanero nectar dijon	

SMALL PLATES

Cauliflower Soup	20
currants pine nuts seka hills olive oil reduced balsamic lemon zest	
Local Salad from our Nearby Farms and Gardens	19
blue house farm gem lettuces baby carrots radishes blossoms and herbs from the garden balsamic vinaigrette	
Simply Organic Fall Salad	25
castelfranco endive pt. reyes blue cheese alle-pia guanciale pomegranate persimmon walnut citrus vinaigrette	
Crispy Roasted Brussel Sprouts	22
parsnip pomegranate manchego lemon rosemary	
McFarland Smoked Trout	27
roasted baby beets friseé truffle horseradish cream potato chips	

LARGE PLATES

Exotic Mushroom Risotto	36
maitake matsutake shiitake enoki pioppini lobster mushroom gruyère	
San Gregorio Pumpkin Ravioli	38
brown butter sage pumpkin cream sonoma aged cheese garden herbs <i>*add guanciale to your ravioli 8</i>	
Vegetarian Tasting "A Flea Street Classic"	39
ricotta chive gnocchi, tomatoes pumpkin ravioli, pumpkin cream mushroom arancini, mornay autumnal vegetables, almond pesto	
Hokkaido Scallops	54
smoked salmon roe shaved brussel sprouts sweet potato beurre blanc	
Which Came First? "Fried Chicken or the Egg"	45
pasture chick roulade poached egg potato soubise endive salad herbal vinaigrette	
Slow Braised Grass-Fed Short Rib	49
potato gratin parsnip fall vegetables horseradish cream zinfandel peppercorn au jus	

DESSERTS

TCHO Dark Chocolate Torte	16
pear poached in port whipped mascarpone pecans	
Sweetie Pie	16
local apples whipped cream	
House-made Ice Creams and Sorbet	12
rose geranium ice cream vanilla bean ice cream pear sorbet	

BEFORE YOU GO HOME; DON'T FORGET

A Dozen of Martin's Frozen Biscuits	30
Cocktails to-go to keep your party going!	

Many Thanks to Our Friends & Partners
for the continuous dedication to raising sustainable, organic, and pasture raised products:

TwoxSea | Aloha Seafood | Harley Farm | Pasture Chick Ranch | Root Down Farm
Michal The Milkman | Webb Ranch | Full Belly Farms | Coke Farms | Gusti Farms | Capay Valley Farm Shop
Masumoto Farm | Riverdog Farm | Dirty Girl Produce | Fifth Crow | Tomatero Farm | JSM Organic
Previdelli Farm | Panorama Baking Company | Black Diamond Mushroom Co.
Corvus Farm | Something Else | Corfini Gourmet