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 12
smoked maple butter

Half Dozen Oysters 30
cherry mignonette | parsley oil

Purple Pickled Egg 12
aioli | guanciale | herb salad

Lamb Kofta 24
fuyu persimmon | pomegranate | feta | harley farm habanero nectar | garlic lemon yogurt

SMALL PLATES

Roasted Tomato Soup 20
parmesan | garden herb croutons

Farmer's Salad 19
blue house farms mixed lettuce | seasonal garden vegetables | balsamic vinaigrette

Autumn Pear Salad 25
arugula | dried cherries | pomegranate | candied walnuts | point reyes blue cheese
maple syrup vinaigrette

Fried Green Tomatoes 25
webb ranch ace tomato | charred corn salsa | avocado mousse | chipotle | crispy bacon

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

Which Came First: The Chicken or the Egg 24
root down farm chicken nuggets | purple pickled egg | herb salad | green goddess dressing

LARGE PLATES

Butternut Squash Risotto 42
wild mushrooms | parmesan cheese

Vegetarian Tasting "A Flea Street Classic" 44
autumn greens raviolo, poached egg, brown butter, sage | autumn squash, fennel gratin
three sisters bean stew, cornbread crumble | vegetable of the moment

Bagna Cauda Pappardelle 40
cauliflower | broccoli | anchovy | garlic | breadcrumbs

Wild, Wild Pacific Catch 54
wild mushrooms | sun-dried tomato | feta | jalapeño | wild rice | orzo | lemon | oregano

Pan Seared Hokkaido Scallops 56
broccolini | tomato jam | sweet corn and saffron coulis

Slow Braised Grass-Fed Short Rib 52
autumn vegetables | smashed potatoes | cabernet au jus

Grilled Lamb Chops 58
mascarpone polenta | wilted autumn greens | 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.
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.

~~~

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