

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

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

SMALL PLATES

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| 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 guanciale 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 tartar sauce cauliflower capers herbs | 28 |

LARGE PLATES

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| Black Truffle Mushroom Ristotto black truffles chanterelles gruyere parmesan *add black truffle \$25/g | 38 |
| San Gregorio Pumpkin Ravioli brown butter sage pumpkin cream sonoma aged cheese garden herbs *add guanciale \$14/2oz *add dungeness crab \$20/oz | 34 |
| Dungeness Crab and Ricotta Chive Gnocchi white wine butter sauce creme fraiche parsley *add dungeness crab \$20/oz | 40 |
| Black Cod white beans fennel lemon sun-dried tomato gremolata | 42 |
| Halibut Cheeks beurre rouge ginger yams romanesco fennel fronds | 52 |
| Slow Braised Grass-Fed Short Rib truffle whipped potato parsnip winter vegetables horseradish cream zinfandel au jus | 52 |
| Pistachio Habanero Lamb Chops gratin of potatoes swiss chard dijon mustard pomegranate | 58 |

DESSERTS

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| Apple Pie whipped honey ricotta | 16 |
| TCHO Dark Chocolate Torte pear poached in port whipped mascarpone pecans | 16 |
| House-made Ice Creams and Sorbet rose geranium ice cream vanilla bean ice cream pomegranate sorbet | 12 |

Transparency "Flea Street's All Inclusive Model" Includes:

Service Surcharge/Healthy Living Fee Surcharge
20% for Parties up to 5 guests and 22% for Parties of 6 or more
3% provides insurance/paid time off

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.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness