

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
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 guanciale 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
tartar sauce cauliflower capers herbs	

LARGE PLATES

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

DESSERTS

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

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.

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