

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	
As Kneaded Toast of the Moment	12
pt. reyes blue cheese   hidden villa figs   garden rosemary   sesa miche	
Pistachio & Fennel Crusted Lamb Chop	20
Harley Farm habanero nectar   dijon	

SMALL PLATES

Hidden Villa Early Girl Tomato Soup	20
seka hills estate olive oil   parsley toast   burrata cheese   aged balsamic	
Fall Salad from our Nearby Farms and Gardens	19
baby carrots   radishes   blossoms and herbs from the garden   balsamic vinaigrette	
Our Caesar Salad with Tempura Fried Anchovies	24
blue house farms romaine   parmesan   sourdough herb croutons	
<i>*add extra tempura fried anchovies to your salad 3 each</i>	
Webb Ranch Fried Green Tomato	24
charred corn salsa   avocado mousse   chipotle	
<i>*add nueske bacon to your Fried Green Tomatoes 2</i>	
"A-Not-So-Classic-Casserole" of Maitake Mushrooms and Green Beans	24
cream   crispy fried shallots   aged cheddar   thyme	
McFarland Smoked Trout	27
roasted baby beets   friseé   truffle horseradish cream   potato chips	
Stemple Creek Grass-Fed Beef Tartare 1oz   2oz	16   28
quail egg   truffle   matsutake   shallot   chives   pickles   grilled bread	

LARGE PLATES

Autumnal Mixed Mushroom Risotto	36
maitake   matsutake   shiitake   enoki   pioppini   lobster mushroom   gruyère	
Vegetarian Tasting "A Flea Street Classic"	39
ricotta chive gnocchi, tomatoes   grilled vegetables   roasted eggplant	
mushroom arancini, parmesan, thyme, mornay	
Halibut "Cheeks" Picatta	48
blue house broccoli   potato   lemon caper beurre blanc	
Greek Islands Black Cod	46
wheat berry   tomato   olives   feta	
Which Came First? "The Fried Chicken or the Egg"	45
pasture chick roulade   poached egg   potato soubise   endive salad   herbal vinaigrette	
Ricotta Chive Gnocchi with Markegard Hot Italian Sausage	42
full belly farm tomatoes   pecorino romano   basil	
Slow Braised Grass-Fed Short Rib	49
hidden villa new potatoes   fall vegetables   horseradish   zinfandel peppercorn au jus	

DESSERTS

TCHO Dark Chocolate Torte	15
whipped mascarpone   honeycomb from Jesse's garden   hazelnut	
Sweetie Pie	15
peak seasonal fruit   whipped cream	
House-made Ice Cream and Sorbet	12
seasonal   vanilla	

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