

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 Cornbread12
smoked maple butter
- Purple Pickled Egg12
aioli | guanciale | herb salad
- Lamb Kofta24
peaches | feta | harley farm habanero nectar | garlic lemon yogurt

SMALL PLATES

- Roasted Tomato Soup20
parmesan | garden herb croutons
- Farmer’s Salad19
blue house farms mixed lettuce | seasonal garden vegetables | balsamic vinaigrette
- Peach & Heirloom Tomato Salad28
peaches | webb ranch heirloom tomatoes | burrata | pecan pesto | aged balsamic
- Watermelon Salad25
arugula | red onion | cucumber | feta | lemon | chili flakes | olive oil
- Fried Green Tomatoes25
webb ranch ace tomato | charred corn salsa | avocado mousse | chipotle | crispy bacon
- McFarland Smoked Trout28
marinated beets | frisee | truffle horseradish crème fraîche | house-made potato chips

LARGE PLATES

- Sweet Corn & Squash Risotto40
brentwood corn | blue house farm cherry tomato | roasted zucchini | basil pesto | parmesan
- Vegetarian Tasting “A Flea Street Classic”42
green beans, sweet corn and saffron coulis | ricotta chive gnocchi, tomato, basil
zucchini, heirloom tomato, goat cheese strata | warm butter bean salad, radicchio, lemon
- Mid-Summer Grilled Prawn Pappardelle48
blue house farms tomatoes | avocado | red onion | jalapeño | cilantro | cotija
- Greek Island’s Locally Caught Fish54
full belly farm globe eggplant | heirloom & cherry tomato | kalamata | feta
- Pan Seared Hokkaido Scallops56
charred green beans | tomato jam | sweet corn and saffron coulis
- Slow Braised Grass-Fed Short Rib52
summer vegetables | smashed potatoes | cabernet au jus
- Grilled Lamb Chops62
raspberry & fig balsamic | point reyes blue cheese | wilted greens | creamy polenta

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.
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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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we politely decline all modifications or substitutions