

SNACKS

(Irresistible Little Bite)

Crispy Arancini fermented kimchi aioli	12
Pistachio & Fennel Crusted Lamb Chop Harley Farm habanero nectar dijon	25

SHAREABLES

Hamachi Crudo avocado mousse wasabi aioli ponzu wonton chips	29
Half Dozen Oysters ginger miso shiso oil	30
Charred Broccoli harissa golden raisin cashew meyer lemon	22
Kale Caesar Salad herb croutons parmesan anchovy pomegranate	23

MAIN COURSE

Pasta Rigatoni pork ragu broccolini pecorino black pepper	43
House-Made Ricotta Chive Gnocchi cauliflower perigold black truffles chardonnay beurre blanc	85
Hokkaido Scallop whipped potato brussels chili crisp maple beurre blanc	62
Cured Wild Ora King Salmon forbidden rice black garlic oil chili crunch scallion ikura beurre blanc	47

DESSERTS

Creme Brulee whipped cream snickerdoodle cookie	16
Warm Donuts chocolate creme anglaise	16
Seasonal Ice Cream Seasonal Sorbet	12

A 20% service surcharge will be added to all purchases.
In support of San Mateo County employer mandated expenses, a 3% fee will be added as well. Thank you.
For Parties 6 and larger a 22% service charge will be applied.

We want to be clear and assure you that the Service Charge and Healthy Living Charges added to your final check are 100% distributed to Flea Street's Heart of House Staff.
 (including dishwashers, cooks, host, bartenders, and service staff)

Should you wish to acknowledge the staff for an exceptional experience, we have included an optional tip line. Tips go into a tip pool distributed among all employees in our service team, who help to create your dining experience.

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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, any changes to the menu will result in not being able to send it back to the kitchen

To help provide a seamless experience for all our guests,
 we have allocated 2-hours for your dining group.