

## 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**

<b>Half Dozen Oysters</b>	30
pickled spicy onion   chili   fish sauce   lime   cilantro	
<b>Pistachio &amp; Fennel Crusted Lamb Chop</b>	20
Harley Farm habanero nectar   dijon	

## **SMALL PLATES**

<b>Cauliflower Soup</b>	20
currants   pine nuts   seka hills olive oil   reduced balsamic   lemon zest	
<b>Local Salad from our Nearby Farms and Gardens</b>	19
blue house farm gem lettuces   baby carrots   radishes   blossoms and herbs from the garden balsamic vinaigrette	
<b>Simply Organic Fall Salad</b>	25
castelfranco   endive   pt. reyes blue cheese   alle-pia guanciale   pomegranate persimmon   walnut   citrus vinaigrette	
<b>Crispy Roasted Brussel Sprouts</b>	22
parsnip   pomegranate   manchego   lemon   rosemary	
<b>McFarland Smoked Trout</b>	27
roasted baby beets   friséé   truffle horseradish cream   potato chips	

## **LARGE PLATES**

<b>Exotic Mushroom Risotto</b>	36
maitake   matsutake   shiitake   enoki   pioppini   lobster mushroom   gruyère	
<b>San Gregorio Pumpkin Ravioli</b>	38
brown butter   sage   pumpkin cream   sonoma aged cheese   garden herbs <i>*add guanciale to your ravioli 8</i>	
<b>Vegetarian Tasting "A Flea Street Classic"</b>	39
blue house farm bean stew   polenta/romesco sauce deep dish swiss chard feta pie/olive salsa verde   early winter vegetables/ almond pesto	
<b>Hokkaido Scallops</b>	54
smoked salmon roe   shaved brussel sprouts   sweet potato   beurre blanc	
<b>Which Came First? "The Chicken or the Egg" Pot Pie</b>	46
pasture chick chicken   six minute egg   carrots   peas   wild mushroom   house-made pie crust	
<b>Slow Braised Grass-Fed Short Rib</b>	49
potato gratin   parsnip   fall vegetables   horseradish cream   zinfandel peppercorn au jus	

## **DESSERTS**

<b>TCHO Dark Chocolate Torte</b>	16
pear poached in port   whipped mascarpone   pecans	
<b>Sweetie Pie</b>	16
local apples   whipped cream	
<b>House-made Ice Creams and Sorbet</b>	12
rose geranium ice cream vanilla bean ice cream pear sorbet	

## **BEFORE YOU GO HOME; DON'T FORGET**

***A Dozen of Martin's Frozen Biscuits 30/dozen\****

***\*Cocktails To-Go to Keep Your Party Going!\****

***\*Gift Cards for Your Loved Ones\****

***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