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

Cast Iron Corn Bread *limited quantities available nightly 8
gluten friendly corn meal | rosemary | lemon | smoked maple butter

Half Dozen Oysters 30
cherry mignonette

Lamb Kofta 24
grilled apricots | feta | harley farm habanero nectar | garlic lemon yogurt

SMALL PLATES

Roasted Tomato Soup 20
parmesan | garden herb croutons

Farmer's Salad 19
mixed lettuce | carrot | radish | purple bean | cherry tomato | snap pea | balsamic

Peach & Heirloom Tomato Salad 28
frog hollow peaches | garden grown heirloom tomatoes | burrata | pecan pesto | aged balsamic

Watermelon Salad 25
arugula | red onion | cucumber | feta | lemon | chili flakes | olive oil

Our Caesar Salad with Tempura Fried Sardines 27
little gem lettuces | parmesan | breadcrumbs

Wild Mushroom and Cherry Tomato Tart 25
baby spinach | harley farm goat cheese | poached egg | herb salad

Tempura Fried Sardines 24
watercress | lemon aioli

McFarland Smoked Trout 28
marinated beets | friseé | truffle horseradish crème fraîche | house-made potato chips

LARGE PLATES

Summer Risotto 40
sweet corn | toy box summer squash | basil pesto

Vegetarian Tasting "A Flea Street Classic" 42
green & yellow beans, sweet corn and saffron coulis | ricotta chive gnocchi, tomato, basil
zucchini, heirloom tomato, goat cheese strata | warm butter bean salad, radicchio, lemon

House-Made Pasta Carbonara 40
english peas | alle-pia guanciale | parmesan

Pacific Coast Catch 54
corn succotash | avocado crema | ancho guajillo salsa

Pan Seared Hokkaido Scallops 56
charred green and yellow beans | tomato jam | sweet corn and saffron coulis

"Which Came First: The Chicken or the Egg?" 48
root down farm chicken | purple egg with guanciale | mixed greens | green goddess dressing

Slow Braised Grass-Fed Short Rib 52
summer vegetables | mashed potatoes | cabernet au jus

Rosemary Kissed Lamb Chops 58
wilted greens | creamy polenta | tomato pear chutney

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