

## 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 complimentary, additional biscuits are \$4 per guest  
\*all substitutions will incur an additional charge of \$5 per guest

### BITES

|                                                                                                                                        |    |
|----------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Cast Iron Corn Bread</b> *limited quantities available nightly<br>gluten friendly corn meal   rosemary   lemon   smoked maple syrup | 8  |
| <b>Half Dozen Oysters</b><br>apple mignonette   pickled spring onion                                                                   | 30 |
| <b>McFarland Smoked Trout Pâté</b><br>smoked salmon roe   grilled baguette                                                             | 25 |
| <b>Pistachio &amp; Fennel Crusted Lamb Chop</b><br>Harley Farm habanero nectar   dijon                                                 | 20 |

### SMALL PLATES

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| <b>Potato Leek Soup</b><br>sour cream   chives   guanciale   dill potato chips                                    | 20 |
| <b>Red and Golden Beet Salad</b><br>orange   olives   ginger   chives   balsamic vinaigrette                      | 19 |
| <b>Farmer's Salad</b><br>blue house farm gem lettuces   blossoms and herbs from the garden   balsamic vinaigrette | 19 |
| <b>Warm Spinach Salad</b><br>shiitake mushrooms   leeks   feta   aged balsamic                                    | 25 |
| <b>Fritto Misto</b><br>winter vegetables   chipotle aioli                                                         | 22 |
| <b>Dungeness Crab Cake</b><br>smoked trout   crème fraîche   cauliflower   capers                                 | 28 |

### LARGE PLATES

|                                                                                                                                                                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Asparagus Risotto</b><br>goat cheese   herb pistou                                                                                                                                                                                               | 36 |
| <b>Vegetarian Tasting "A Flea Street Classic"</b><br>cauliflower nest, california daisy cheddar   iacopi white butter beans, arugula pesto<br>baby french carrots   wild wild ravioli, wild rice, wild mushroom, sun-dried tomatoes, jalapeño, feta | 42 |
| <b>Ricotta Chive Gnocchi with Dungeness Crab</b><br>white wine butter sauce   creme fraiche   parsley<br>*add extra dungeness crab \$20/oz                                                                                                          | 40 |
| <b>Black Cod</b><br>white beans   broccolini   lemon   sun-dried tomato   gremolata                                                                                                                                                                 | 42 |
| <b>Cornmeal Crusted Scallops</b><br>snap peas   carrots   chipotle lime vinaigrette                                                                                                                                                                 | 52 |
| <b>Cioppino</b><br>mussels   clams   calamari   wild prawns   black cod   garlic crostini   saffron aioli<br>*add dungeness crab \$20/oz                                                                                                            | 58 |
| <b>Short Rib Wellington</b><br>roasted carrots   smashed potatoes   port rosemary reduction                                                                                                                                                         | 54 |
| <b>Rosemary Kissed Lamb Chops</b><br>wilted greens   creamy polenta   tomato pear chutney                                                                                                                                                           | 58 |

### DESSERTS

|                                                                   |    |
|-------------------------------------------------------------------|----|
| <b>Meyer Lemon Pudding Cake</b><br>amarena wild cherries   thyme  | 16 |
| <b>Chocolate Trifle</b><br>chocolate torte   strawberries   cream | 16 |
| <b>House-made Ice Creams and Sorbet</b>                           | 12 |

#### 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.  
3% 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.**

~~~~~  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness  
~~~~~

**we politely decline all modifications or substitutions**