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

Purple Pickled Egg 12
aioli | guanciale | herb salad

Lamb Kofta 24
fontana farm firestone peaches | feta | harley farm habanero nectar | garlic lemon yogurt

SMALL PLATES

Roasted Tomato Soup + June's Ooey Gooey Cheese Crostini 20
three cheeses | honey mustard | tomato pear chutney baguette
Tomatoes, page 23; Toast, page 58; Tomatoes, pg 65

Farmer's Salad 19
blue house farms mixed lettuce | carrots | radishes | purple beans | cherry tomatoes
snap peas | balsamic vinaigrette
(always on the menu since 1980, every changing with seasons)

Peach & Heirloom Tomato Salad 28
fontana farm firestone peaches | garden grown heirloom tomatoes | burrata | pecan pesto
aged balsamic

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

Fried Green Tomatoes 25
webb ranch ace tomato | charred corn salsa | avocado mousse | chipotle | crispy bacon
Tomatoes, pg 58

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

LARGE PLATES

Sweet Corn & Squash Risotto 40
brentwood corn | blue house farm cherry tomato | roasted zucchini | basil pesto | parmesan

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

Mid-Summer Grilled Prawn Pappardelle 48
blue house farms heirloom & cherry tomato| avocado | red onion | jalapeño | cilantro
Simply Organic, pg. 139

Greek Island's Locally Caught Fish 54
full belly farm globe eggplant | heirloom & cherry tomato | kalamata | feta
Tomatoes, pg 67

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

Slow Braised Grass-Fed Short Rib 52
summer vegetables | smashed potatoes | cabernet au jus
One Pot Cookbook, pg 33

Rosemary Kissed Lamb Chops 58
wilted greens | creamy polenta | tomato pear chutney
Tomatoes, pg 65

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