

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.

BITES

Half Dozen Oysters 30
apple mignonette | pickled spring onion

Pistachio & Fennel Crusted Lamb Chop 20
Harley Farm habanero nectar | dijon

SMALL PLATES

Winter Squash Soup 20
ginger cream | pumpkin seeds | currants

Golden and Red Beet Stack 25
Harley Farm goat chèvre | citrus | fennel | blood orange vinaigrette

Farmer's Salad 19
blue house farm gem lettuces | blossoms and herbs from the garden | balsamic vinaigrette

Little Gem Salad 25
alle-pia cured pork jowl | marinated sun-dried tomato | bleu cheese chive dressing

Crispy Roasted Brussel Sprouts 22
parsnip | pomegranate | manchego | lemon | rosemary

McFarland Smoked Trout 27
roasted baby beets | frisée | truffle horseradish cream | potato chips

Smoked Crab Cake 28
crème fraîche | cauliflower | capers | dill

LARGE PLATES

Exotic Mushroom Ristotto 34
chanterelles | gruyere | parmesan

Vegetarian Tasting "A Flea Street Classic" 39
blue house farm bean stew | polenta/olive salsa verde
deep dish swiss chard feta pie/romesco sauce | early winter vegetables/ almond pesto

Ricotta Chive Gnocchi with Dungeness Crab 40
white wine butter sauce | creme fraiche | parsley
***add extra dungeness crab \$20/oz**

Black Cod 42
white beans | fennel | lemon | sun-dried tomato | gremolata

Halibut Cheeks 52
beurre rouge | ginger yams | romanesco

Slow Braised Grass-Fed Short Rib 48
whipped potato | parsnip | winter vegetables | horseradish cream | zinfandel au jus

Pistachio & Fennel Crusted Lamb Chops 58
gratin of potatoes | swiss chard | Harley Farm habanero nectar | dijon mustard | pomegranate

DESSERTS

Apple Pie 16
whipped honey ricotta

TCHO Dark Chocolate Torte 16
pear poached in port | whipped mascarpone | pecans

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 Staff.
Should you wish to acknowledge the Service Staff for exceptional experience,
there is an extra line on your final check.

Our Entire Staff 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