

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
serrano cucumber red onion cilantro oil		
Smoked Wild Salmon Cake		26
beurre rouge cherry tomatoes shallots		
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		
Our Caesar Salad with Tempura Fried Sardines		27
little gem lettuces parmesan breadcrumbs		
Watermelon Salad		25
arugula red onion cucumber feta lemon chili flakes olive oil		
Tempura Fried Sardines		24
watercress lemon aioli		
McFarland Smoked Trout		28
marinated beets frisee 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