

**Early Autumn Menu**



**SNACKS**

(Irresistible Little Bite)

<b>Crispy Arancini</b> butternut squash   smoked gruyere cheese   pomegranate	12
<b>Honey Crisp Apple and Brie Tart</b> sour cream pie crust   soft poached egg	18
<b>Pistachio &amp; Fennel Crusted Lamb Chop</b> Harley Farm habanero nectar   dijon	25
<b>Half Dozen Oysters</b> spicy tomato gel   celery salt	30

**FIRST COURSE**

<b>Full Belly Farm Red Kuri Squash Soup</b> toasted pepita   marsala cream   herbs from our garden	20
<b>Blistered Mini Cabbages</b> smoked bacon   chili crisp   walnuts   maple syrup	21
<b>Divorce Me Salad</b> Blue House Farm baby lettuce & heirloom beans fried herbs   crispy shallot   aged manchego black pepper balsamic vinaigrette	22
<b>Local Farms and Garden Salad</b> warm goat cheese croutons   bosc pear   maple candied pecans chili vinaigrette	23
<b>Savory Mussel Stew</b> (pg. 118 Simply Organic) smoked andouille   tomato   basil   marjoram	27

**SECOND COURSE**

<b>House-Made Ricotta Chive Gnocchi</b> hand crushed tomato   calabrian chili   burrata   pankko	36
<b>Vegetarian Tasting</b> orzo salad, sundried tomato, feta   gnocchi, tomato, buratta chanterelle risotto   veggies from the garden	40
<b>Pacific Coast Catch</b> wild caught salmon   orzo   sun dried tomato   feta blue lake green beans   chimichurri	47
<b>Pasture Raised Pork Chop</b> chanterelle risotto   truffle jus	56
<b>Pasture Raised Grass-Fed Prime NY Strip</b> (12oz) au poivre   brussels	77

**DESSERTS**

<b>Chocolate Lover</b> tonka bean and cocoa nib mousse   marshmallow salted caramel ice cream	14
<b>Apple Dumpling</b> spiced walnuts   vanilla ice cream   pan caramel	14
<b>Pumpkin Spice Cake</b> Uncle Boris' pepita oil   fall spiced cremeux honey glazed persimmons	14
<b>Seasonal Ice Cream   Seasonal Sorbet</b>	12

**Can't Decide?**

Let Our Chefs Cook For You

**COMING SOON!**

**Served Family Style:**

First Course

Entree

Desserts

Chef's Nightly Selection  
\*everyone in party must participate  
\*85 per person

A 20% service surcharge will be added to all purchases.  
In support of San Mateo County employer mandated expenses, a 3% fee will be added as well. Thank you.  
For Parties 6 and larger a 22% service charge will be applied.

We want to be clear and assure you that the Service Charge and Healthy Living Charges added to your final check are 100% distributed to Flea Street's Heart of House Staff.  
 (including dishwashers, cooks, host, bartenders, and service staff)

Should you wish to acknowledge the staff for an exceptional experience, we have included an optional tip line. Tips go into a tip pool distributed among all employees in our service team, who help to create your dining experience.

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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, any changes to the menu will result in not being able to send it back to the kitchen

To help provide a seamless experience for all our guests,  
 we have allocated 2-hours for your dining group.