

Autumn Menu



SNACKS

(Irresistible Little Bite)

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

FIRST COURSE

Full Belly Farm Red Kuri Squash Soup	20
toasted pepita marsala cream herbs from our garden	
Blistered Mini Cabbages	21
smoked bacon chili crisp walnuts maple syrup	
Divorce Me Salad	22
Blue House Farm baby lettuce & heirloom beans fried herbs crispy shallot aged manchego black pepper balsamic vinaigrette	
Local Farms and Garden Salad	23
warm goat cheese croutons bosc pear maple candied pecans chili vinaigrette	
McFarland Smoked Trout	27
Hidden Villa sweet potato chipotle crema queso fresco corn tostada roasted peppers	

SECOND COURSE

House-Made Ricotta Chive Gnocchi	36
butternut squash sage pecorino brown butter	
Vegetarian Tasting	40
orzo salad, sundried tomato, feta gnocchi, sage, butternut chanterelle risotto veggies from the garden	
Pacific Coast Catch	47
wild caught salmon orzo sun dried tomato feta blue lake green beans chimichurri	
Which Came First: The Chicken or the Egg	42
crispy fried Pasture Chick chicken apple chicory caesar salad poached egg	
Slow Braised Pasture Raised Beef Short Ribs	49
ricotta chive dumpling roasted baby carrots carrot top salsa verde red wine jus	
Pasture Raised Pork Chop	56
chanterelle risotto truffle jus	

DESSERTS

Goey Chocolate Cake	14
kahlua whipped cream	
Warm Pecan Pie	14
bourbon caramel vanilla ice cream	
June's Oreo Cheesecake	14
a classic recipe from Jesse's mother June	
Seasonal Ice Cream Seasonal Sorbet	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.