

little

Artisan Cheese & Meat Board | 24
assorted meats (2) and cheeses (2), fruit preserves, candied nuts, grapes, focaccia, olives, grilled peppadew peppers

Stuffed Burrata | 16
basil oil stuffed burrata, balsamic glaze, toasted pepitas, arugula, focaccia toast

Truffle Croquettes | 15
mashed potato, wisconsin cheddar, paprika cream, crispy leeks

Crispy Sprouts | 13
hot honey, crispy onion

Roasted Carrots | 12
herb tahini dressing, arugula, pea shoots, honey glaze

salads

Farmer Johnny | 14
kale, arugula, radish, avocado, quinoa, cucumber, purple cabbage, sesame ginger vinaigrette

Farmer Jenni | 14
arugula, pear, goat cheese, candied walnuts, pomegranate, maple dijon vinaigrette

Farmer Dean Machine | 13
roasted broccoli, cauliflower, smokey bacon, caesar, shaved parmesan

ADD ONS: grilled chicken |7 fried chicken |7
scallops |12 burrata |9

big

Bohemian Steak | 35
citrus mashed potato, seasonal vegetables, smoky steak sauce, crispy potato strips

Harissa Mafaldine | 22
homemade mafaldine pasta, harissa vodka sauce, sundried tomato, spinach, parmesan

Bar Sera Burger | 18
dry aged beef, danish blue, bacon, whiskey aioli, red onion, arugula, brioche bun

Diver Scallops | 32
seasonal risotto, fried leeks, herb oil

Lobster Carbonara | 30
thick spaghetti, bacon, kale, egg

Bone-in Pork Chop | 31
herb mashed potato, gochujang au jus, warm pear fennel salad, citrus zest, fried sage

Lamb Bolognese | 25
homemade pappardelle pasta, parmesan cheese

Agnolotti | 25
red pepper ricotta stuffed pasta, basil lump crab, cherry tomato blush sauce, salmon roe

d-rock city

DETROIT STYLE PIZZAS
8x10 or 10x14

Patricio | 24|32
tomato sauce, wisconsin brick cheese, pepperoni cups, ricotta, hot honey drizzle, thyme

Elm Street | 19|26
tomato sauce, wisconsin brick cheese, pesto

Fayette Street | 20|27
tomato blush sauce, fresh mozzarella, prosciutto de parma, fried basil

Hector Street | 20|27
korean bbq beef short ribs, wisconsin brick cheese, scallions, arugula, red chili glaze

CHEFS TASTING MENU | 55

6 course chef's seasonal tasting menu for parties of 4+ served family style

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

bar Sera

A tribute to its namesake, and Pieri family matriarch. Bar Sera captures the spirit of all that makes a restaurant truly special. From locally grown and sourced ingredients picked by our own farmers, to seasonal dishes created by our culinary team laden with hard-working immigrant families. We want to showcase the basic joy that restaurants create for our guests. Bar Sera is an ode to local small independent restaurants and an ode to the incredible immigrant families that have built the restaurants we all love.

Executive Chef W. TANCOS