

## little

### Artisan Cheese & Meat Board | 24

assorted meats (2) and cheeses (2), fruit preserves, candied nuts, grapes, focaccia, olives, grilled peppadew peppers

### Burrata | 16

grilled peaches, focaccia, kale, sun butter vinaigrette

### Truffle Croquettes | 15

mashed potato, wisconsin cheddar, paprika cream, crispy leeks

### Crispy Sprouts | 13

hot honey, crispy onion

### Fried Calamari | 16

shishito pepper aioli, gochujang honey

## salads

### Farmer Johnny | 14

kale, arugula, radish, avocado, quinoa, cucumber, purple cabbage, sun butter vinaigrette

### Farmer Jenni | 14

peaches, arugula, feta, candied walnuts, basil 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

### 10 oz Coulotte Steak | 35

mashed potato, seasonal vegetables, smoky steak sauce, crispy potato strips

### Mafaldine | 22

homemade mafaldine pasta, sun dried tomato vodka sauce, grilled zucchini, 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, grilled zucchini, citrus, fresh basil

### Lamb Bolognese | 26

homemade pappardelle pasta, parmesan cheese

### Agnolotti | 26

sweet corn ricotta stuffed pasta, lump crab, herb butter cream sauce, cotija cheese

## 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 Corn | 22|29

shishitos, corn, cotija, cilantro, wisconsin brick cheese, chili-lime crema, tajin

### CHEFS TASTING MENU | 55

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

## 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