

little

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

Burrata | 16
roasted delicata squash, focaccia, balsamic reduction, basil oil

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

Crispy Sprouts | 13
hot honey, crispy onion straws

Parmesan Herb Fries | 7
chimichurri aioli

salads

Farmer Johnny | 14
kale, arugula, radish, avocado, quinoa, cucumber, purple cabbage, sun butter vinaigrette

Farmer Jenni | 14
pear, arugula, feta, candied walnuts, basil vinaigrette

Farmer Dean Machine | 14
roasted broccoli, cauliflower, smoky bacon, caesar, shaved parmesan

ADD ONS: grilled chicken | 8 fried chicken | 8 scallops | 12

lunch

ALL SANDWICHES SERVED WITH FRIES,
OR YOUR CHOICE OF SIDE SALAD

Boss Ally's Fried Eggplant BLT | 17
burrata, arugula, tomato, chimichurri, served on brioche

Crispy Chicken Wrap | 17
cucumber, carrots, arugula, tomato aioli, red cabbage, brick cheese, on a spinach wrap

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

Truffle Caprese Melt | 18
heirloom tomato, prosciutto, black truffle spread, burrata, arugula, pesto, shaved parmesan on Italian loaf

Fish Tacos | 19
fried Mahi Mahi, chipotle peach salsa, cilantro, shishito pepper, chimichurri aioli

Pesto Grilled Chicken Sandwich | 17
sundried tomato, arugula, tomato sauce, fresh mozzarella, beefsteak tomato, red cabbage on Italian loaf

Hot Honey Chicken Tacos | 16
arugula, dill ranch, pickled red cabbage, hot honey sauce, fried onion, on corn tortillas

fresh pasta

Lamb Bolognese | 27
homemade pappardelle pasta, parmesan cheese

Gnocchi Carbonara | 24
homemade potato gnocchi
bacon, peas, egg yolk, parmesan crisp, pea shoots

d-rock city

DETROIT STYLE PIZZAS (8x10)

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

Elm Street | 20
tomato sauce, wisconsin brick cheese, pesto

Fayette Street | 21
tomato blush sauce, fresh mozzarella, prosciutto de parma, fried basil

Hector Street Corn | 23
shishitos, corn, cotija, cilantro, wisconsin brick cheese, chili-lime crema, tajin

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 WILL LANGLOIS