

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, wisconsin cheddar, paprika cream, crispy leeks

Crispy Sprouts | 13
hot honey, crispy onion

Fried Calamari | 16
shishito pepper aioli, sesame saffron honey

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, smokey bacon, caesar, shaved parmesan

ADD ONS: grilled chicken | 8 fried chicken | 8 scallops | 12 burrata | 9

big

10 oz Coulotte Steak | 35
mashed potato, seasonal vegetables, smoky steak sauce, crispy potato strips

Kale Gnocchi | 24
homemade potato pasta, pesto, parmesan, whole milk ricotta,

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

Diver Scallops | 34
seasonal risotto, fried leeks, herb oil

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

Bone-in Pork Chop | 32
herb mashed potato, gochujang au jus, grilled asparagus, blood orange bacon jam, fresh basil

Lamb Bolognese | 27
homemade pappardelle pasta, parmesan cheese

Crab Agnolotti | 26
prosciutto & radicchio stuffed pasta. red pepper sauce, lump crab, arugula panko

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 | 20|28
tomato sauce, wisconsin brick cheese, pesto

Fayette Street | 21|29
tomato blush sauce, fresh mozzarella, prosciutto de parma, fried basil

Hector Street | 23|31
tasso ham, smoked gouda, brick cheese, shishito pepper aioli

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 WILL LANGLOIS