

## little

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

**Burrata | 16**  
peaches, focaccia, arugula, basil pesto, prosciutto

**Crab Arancini | 16**  
tarragon, red pepper, dill ranch

**Crispy Sprouts | 14**  
hot honey, crispy onion straws

**Parmesan Herb Fries | 7**  
chimichurri aioli

## salads

**Field Wedge | 15**  
head lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

**Farmer Jenni | 14**  
arugula, peaches, goat cheese, candied walnuts, basil vinaigrette

**Watermelon Feta | 15**  
cucumber, shishito pepper, farm greens, basil vinaigrette

**Dean Machine | 15**  
roasted broccoli, cauliflower, smokey bacon, caesar, shaved parmesan

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

## lunch

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

**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, cabbage slaw, cilantro, shishito pepper  
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 | 28**  
homemade pappardelle pasta, parmesan cheese

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

## d-rock city

DETROIT STYLE PIZZAS (8x10)

**The Patricio | 25**  
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, fried basil

**Hector Street Corn | 23**  
sweet corn, tajin, brick cheese,  
shishito pepper aioli, cotija

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