

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 | 13
hot honey, crispy onion straws

Parmesan Herb Fries | 7
chimichurri aioli

salads

Field Wedge | 15
ice berg 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 | 14
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 | 27
homemade pappardelle pasta, parmesan cheese

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

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, 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