

little

Cheese & Charcuterie Board | 24

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

Crab Arancini | 16

tarragon, red pepper, dill ranch

Burrata | 16

roasted squash velouté, arugula, focaccia, pumpkin seed dukkah

Crispy Sprouts | 14

hot honey, crispy onion

Fried Calamari | 16

shishito pepper aioli, gochujang honey

Mushroom Bruschetta | 14

whipped goat cheese, fried prosciutto, basil

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

Dean Machine | 15

roasted broccoli, cauliflower, smokey bacon, caesar, shaved parmesan

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

big

10 oz Coulotte Steak | 35

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

Salmon | 28

roasted cauliflower, yuzu herb sauce, radish

Kale Gnocchi | 24

homemade potato pasta, pesto, parmesan, whole milk ricotta

Bar Sera Burger | 19

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, swiss chard, egg

Lamb Bolognese | 28

homemade pappardelle pasta, parmesan cheese

Crab Agnolotti | 27

prosciutto & basil stuffed pasta, red pepper sauce, lump crab, arugula panko

d-rock city

DETROIT STYLE PIZZAS

8x10 or 10x14

The Patricio | 25|33

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, fried basil

Hector Street Corn | 23|31

sweet corn, tajin, brick cheese, shishito pepper aioli, cotija

Ash Street | 25|33

bbq pulled pork, jalapeno pesto, cilantro, scallions, brick cheese

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Executive Chef WILL LANGLOIS