

little

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

Burrata | 16
pesto, prosciutto, focaccia, gochujang honey, pea tendrils

Arancini | 16
saffron, fresh mozzarella, crispy prosciutto, guajillo pepper aioli

Crispy Sprouts | 15
hot honey, crispy onion straws

Parmesan Herb Fries | 8
shishito aioli

salads

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

The Farmer | 15
arugula, pears, goat cheese, candied walnuts, honey oregano vinaigrette

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

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

Grapefruit Ginger Spritz | 7
Moroccan Mint Iced Tea | 6

lunch

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

Brie Burger | 18
maple bacon jam, mushroom, arugula, shishito aioli

Cubano Grilled Cheese | 17
roasted pork, soppressata, gruyere, pickles, dijon

Bar Sera Burger | 19
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

Salmon Tacos | 19
carrot & cabbage slaw, guajillo pepper aioli, pea tendrils, lime, on corn tortillas

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

Hot Honey Chicken Sandwich | 17
arugula, dill ranch, pickled red cabbage, hot honey sauce, fried onion, on brioche

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

fresh pasta

Lamb Bolognese | 29
homemade pappardelle pasta, parmesan cheese

Kale Gnocchi | 25
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 | 21
tomato sauce, wisconsin brick cheese, pesto

Fayette Street | 22
tomato blush sauce, fresh mozzarella, prosciutto, fried basil

Hector Street | 23
caramelized onions, brick cheese, mushrooms, truffle white cheddar sauce, lemon zest

Ash Street | 25
bbq pulled pork, jalapeno pesto, cilantro, scallions, brick cheese

Executive Chef WILL LANGLOIS