

## 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 aioli

### Crispy Sprouts | 15

hot honey, crispy onion

### Fried Calamari | 16

shishito pepper aioli, gochujang honey

### Squash Blossom | 15

tempura battered, corn ricotta, zucchini, cherry tomato

## salads

### Field Wedge | 15

head lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

### The Farmer | 16

grilled zucchini, corn, spring mix, goat cheese, red onion, 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 | 36

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

### Salmon | 29

scallion chimichurri, cherry tomato salad, grilled zucchini

### Kale Gnocchi | 25

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 | 35

seasonal risotto, fried leeks, herb oil

### Lobster Carbonara | 31

thick spaghetti, bacon, spinach, egg

### Lamb Bolognese | 29

homemade pappardelle pasta, parmesan cheese

### Summer Squash Agnolotti | 28

corn sauce, basil butter, roasted summer squash ricotta, lady slipper cheese

## d-rock city

### DETROIT STYLE PIZZAS

8x10 or 10x14

### The Patricio | 25|34

tomato sauce, wisconsin brick cheese, pepperoni cups, ricotta, hot honey drizzle, thyme

### Elm Street | 21|29

tomato sauce, wisconsin brick cheese, pesto

### Fayette Street | 23|31

tomato blush sauce, fresh mozzarella, prosciutto, fried basil

### Hector Street Corn | 23|31

jalapeno crema, brick cheese, cotija, cilantro, tajin, lime zest

### Ash Street | 25|34

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