

## 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 | 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

**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

## 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 | 23**

tomato blush sauce, fresh mozzarella, prosciutto, fried basil

### **Hector Street Corn | 23**

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

### **Ash Street | 25**

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

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