bar Sera

little

CHEESE & CHARCUTERIE | 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

CRISPY SPROUTS | 15
hot honey, crispy onion

FRIED ZUCCHINI | 15
panko crusted, lemon ricotta, basil oil, gochugaru, black sea salt, hot honey, micro herbs

FRIED CALAMARI | 16
shishito pepper aioli, gochujang honey

ARANCINI | 16
saffron, fresh mozzarella, crispy prosciutto, guajillo aioli

salads

FIELD WEDGE | 15
head lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

THE FARMER | 16
arugula, pear, pecan, goat cheese, roasted squash, maple vinaigrette

DEAN MACHINE | 15
roasted broccoli, cauliflower, smoky bacon, caesar dressing, shaved parmesan

add to any salad

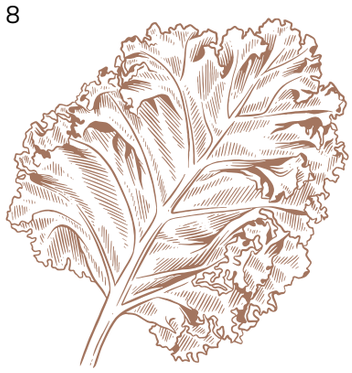
GRILLED CHICKEN | 8

FRIED CHICKEN | 8

SCALLOPS | 12

SALMON | 12

STEAK | 12



big

SALMON | 29
saffron corn sauce, radish & fennel salad, seasonal vegetable, herb oil

10 OZ COULOTTE STEAK | 37
rosemary mashed potatoes, seasonal vegetable, black garlic au jus, Pieri Farm herbs

DIVER SCALLOPS | 35
seasonal risotto, fried leeks, herb oil

BAR SERA BURGER | 20
dry aged beef, danish blue, bacon, whiskey aioli, red onion, farm greens, brioche bun

LOBSTER CARBONARA | 32
thick spaghetti, bacon, spinach, egg

KALE GNOCCHI | 25
homemade potato pasta, gorgonzola squash sauce, chervil, whole milk ricotta, parmesan

LAMB BOLOGNESE | 29
homemade pappardelle pasta, parmesan cheese

SQUASH AGNOLOTTI | 28
butternut squash stuffed, beech mushroom, parmesan sauce, pepitas, fried sage

chef's tasting

55 PER PERSON | PARTIES OF 4+

a 6-course, family style experience highlighting seasonal dishes envisioned by our Executive Chef, Will Langlois

detroit style

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, jalapeño pesto, cilantro, scallions, brick cheese

add

BLACK TRUFFLE WHIPPED BURRATA DIP | 10
dill, bacon, pesto, black truffle

EXECUTIVE CHEF WILL LANGLOIS