

little

bar Sera

big

CHEESE & CHARCUTERIE | 24

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

FRIED CALAMARI | 17

shishito pepper aioli, gochujang honey

TRUFFLE ARANCINI | 16

black rice, red chimichurri, chive aioli

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

12 OZ RIBEYE | 60

red chimichurri butter, asparagus, rosemary mashed potato, red wine au jus, burnt lime

10 OZ COULOTTE STEAK | 38

rosemary mashed potatoes, seasonal vegetable, black garlic au jus, Pieri Farm herbs

SALMON | 30

confit chickpeas, cherry tomato, arugula, kumquat beurre blanc

DIVER SCALLOPS | 36

seasonal risotto, fried leeks, herb oil

LOBSTER MAFALDINE | 32

homemade mafaldine pasta, saffron lobster sauce, bell pepper, herb oil, cherry tomato

LAMB BOLOGNESE | 29

homemade pappardelle pasta, parmesan cheese

SHORT RIB AGNOLOTTI | 30

gruyere & black truffle stuffed pasta, braised short rib, au jus reduction, mushroom

FARM CARBONARA | 26

homemade thick spaghetti, asparagus, kale, swiss chard, egg, guanciale, herb panko

BAR SERA BURGER | 20

dry aged beef, danish blue, bacon, whiskey aioli, red onion, farm greens, brioche bun

salads

FIELD WEDGE | 16

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

THE FARMER | 16

arugula, snap peas, goat cheese confit chickpeas, radish, avocado, citrus agave vinaigrette

DEAN MACHINE | 15

roasted broccoli, cauliflower, smoky bacon, caesar dressing, shaved parmesan

chef's tasting

60 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

caramelized bacon and onions, guajillo pepper aioli, cooper sharp, chive ricotta

HECTOR STREET | 23/31

maple bacon jam, wild mushroom, brie, chive ricotta

ASH STREET | 25/34

short rib birria, brick cheese, cilantro, onion, au jus

add

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

add to any salad

GRILLED CHICKEN | 9

FRIED CHICKEN | 9

SCALLOPS | 12

SALMON | 12

STEAK | 12

