

## little

### Artisan Cheese & Meat Board | 24

st.stephen (semi soft) grana padano (hard)  
prosciutto, spicy calabrese salumi,  
pickled shishito, fruit preserves, candied nuts, grapes,  
focaccia, olives, grilled peppadew peppers

### Tempura Fried Green Beans | 11

with tomato dijon

### Pesto Gnocchi Pocket | 14

stuffed with gnocchi tossed in basil pesto sauce

### Burrata Stuffed Squash | 14

roasted honeynut squash, balsamic, fresh bread

### Mussels | 15

smokey tomato broth, bacon, garlic, herb oil, fried onion  
straws, grilled focaccia

### Crispy Sprouts | 12

apple gastrique, pepitas

## salads

### Farmer Johnny & The Brassicas | 12

kale mix, roasted rutabaga, pepitas, beat greens, danish  
blue, focaccia crouton, maple dijon dressing,

### Farmer Andrea & the Bees | 13

spring mix, avocado, crunchy carrot, radish, red cabbage,  
quinoa, ginger-honey vinaigrette

### Farmer Dean Machine | 13

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

**ADD ONS:** grilled chicken |6 fried chicken |6  
brussels sprouts |5 scallops |10 burrata |9

## big

### Bohemian Steak | 32

garlic roasted green beans, homemade steak  
sauce, rosemary flake salt

### Diver Scallops | 30

chickpea & butter bean, garlic, butternut squash sauce,  
smoked paprika

### Bone-in Pork Chop | 29

apple cider brined, roasted fingerling potato, crispy sage,  
brown butter pan jus

### Airline Chicken | 26

butternut risotto, sage breadcrumbs, crispy prosciutto

### Truffle Pasta | 25

mushroom ragout, shaved burgundy truffles, shaved  
parmesan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

## stacked

Served with Crispy Zucchini Chips or French Fries

### Boss Ally's Fried Eggplant BLT Sliders | 15

burrata, farm greens, tomato, pesto, served on focaccia

### Chef Jenna's Fried Chicken Sandwich | 16

honey hot sauce, crispy onion straw tower, ranch sauce,  
arugula, pickled red cabbage

### Bar Sera Burger | 17

local pennsylvania beef, danish blue, bacon, whiskey aioli,  
red onion, brioche bun

## d-rock city

Detroit Style Pizzas

### Elm Street | 20

tomato sauce, wisconsin brick cheese, pesto

### Hector Street | 21

garlic ricotta sauce, wisconsin brick cheese, spicy  
calabrese salumi

### Fayette Street | 22

garlic ricotta sauce, spinach, butternut squash, sausage,  
fresh mozzarella, peppadew peppers

## 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.

Executive Chef Will Langlois Sous Chef Jenna Lucas