

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