

little

Artisan Cheese & Meat Board | 24

jasper hill clothbound cabot (hard) 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 | 15

roasted acorn squash, balsamic, fresh bread

Red Bliss Ravioli | 15

red bliss and gorgonzola filling, caramelized onion, cranberry, pistachio, brown butter

Crispy Sprouts | 12

apple gastrique, pepitas

salads

Farmer Johnny & The Brassicas | 12

kale mix, roasted rutabaga, pepitas, 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

sautéed broccoli rabe, grilled peppers, roasted fingerling potato, homemade steak sauce, rosemary flake salt

Diver Scallops | 30

sweet potato puree, sautéed broccoli rabe, cranberry gastrique

Bone-in Pork Chop | 29

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

Airline Chicken | 26

butternut risotto, sage breadcrumbs, crispy prosciutto

Mushroom Rigatoni | 25

wild mushrooms, truffle cream sauce, egg, parmesan, red pepper flake

*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

Pieri Pepperoni | 23

tomato sauce, wisconsin brick cheese, pepperoni cups

Elm Street | 22

tomato sauce, wisconsin brick cheese, pesto

Fayette Street | 24

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

Hector Street | 22

garlic ricotta sauce, wisconsin brick cheese, broccoli rabe, wild mushroom, calabrian chili oil, fresh basil

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 Lanqlois Sous Chef Jenna Lucas