

# little

## Artisan Cheese & Meat Board | 24

grana padano (hard) danish blue (soft)  
prosciutto, spicy calabrese salumi,  
pickled shishito, fruit preserves, candied nuts, grapes,  
focaccia, olives, grilled peppadew peppers

## Tempura Fried Green Beans | 12

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 | 16

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 root vegetable, pistachio, danish blue,  
focaccia crouton, maple dijon dressing

## Farmer Andrea & the Bees | 14

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

## Stuffed Bone-in Pork Chop | 29

braised fennel and brioche stuffing, sautéed broccoli  
rabe, apple bacon ju

## 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 | 16

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

## Chef Jenna's Fried Chicken Sandwich | 17

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