

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

garlic chive cream

Crispy Sprouts | 12

hot honey, crispy onion

Gnocchi Pocket | 14

stuffed with sweet potato gnocchi tossed in
purple carrot sauce

Lump Crab Polenta | 16

crispy polenta, crab and bell pepper salad,
honey chili glaze, arugula

Burrata Squash Bruschetta | 15

roasted squash, pesto, balsamic, fresh baked bread

salads

Farmer Johnny & The Brassicas | 12

kale mix, roasted beets, red onion, pickled cabbage,
pumpnickel croutons, heirloom tomato, danish blue,
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

farro, local wild mushroom, king oyster mushroom, steak sauce

Diver Scallops | 30

warm shaved brussels salad, crispy bacon,
lemon saffron butter sauce

Stuffed Bone-in Pork Chop | 30

braised fennel and brioche stuffing, sautéed green beans,
apple bacon ju

Red Bliss Ravioli | 24

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

Airline Chicken | 27

basil and fresno chili marinate, sautéed spinach,
rainbow baby carrots

Lump Crab Meat Bucatini | 26

local wheat bucatini, pesto, heirloom tomato, lemon zest, chive

*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 | 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,
peppadew peppers

Hector Street | 23

garlic ricotta sauce, crispy bacon, red bliss, arugula,
wisconsin brick cheese, dill aioli

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 Lanquois Sous Chef Jenna Lucas