

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

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

brunch

Frittata | 21

local ramps, grana padano, farm greens salad tossed in a lemon
ramp vinaigrette

Lemon Blueberry Ricotta Pancakes | 16

ricotta filling, blueberry compote, powdered sugar

Boss Ally Breakfast Sandwich | 17

egg, farm greens, tomato, avodado, tomato, bacon, served on
focaccia

Breakfast Pizza | 18

mini detroit style pizza, garlic ricotta sauce, eggs, sausage, red
onion

Lump Crab Meat Bucatini | 26

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

Red Bliss Ravioli | 24

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

*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

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 Lanlois *Sous Chef* Jenna Lucas