

## little

### Artisan Cheese & Meat Board | 24

assorted meats (2) and cheeses (2), fruit preserves, candied nuts, grapes, focaccia, olives, grilled peppadew peppers

### 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 Bruschetta | 15

cherry heirloom tomato, balsamic reduction, grilled bread, evoo, fresh basil

### Tuna Tartare | 17

ahi tuna, radish, pear, ginger vinaigrette, herb oil

### Mussels | 16

garlic chive butter broth, white wine, grilled bread

## salads

### Farmer Johnny | 12

kale mix, charred broccolini, chickpeas, gorgonzola, maple dijon dressing

### Farmer Andrea | 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 burrata |9

## big

### Bohemian Steak | 32

spinach and herb mashed, seasonal vegetable, herb oil

### Diver Scallops | 31

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

### Grilled Bone-in Pork Chop | 30

spinach and herb mashed, chili honey lime glaze, seasonal vegetable

### Herb Ricotta Agnolotti | 24

pea puree, crispy leeks, brown butter

### Airline Chicken | 27

basil and fresno chili marinate, charred broccolini, rainbow baby carrots

### Lump Crab 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 French Fries

### Boss Ally's Fried Eggplant BLT | 16

burrata, farm greens, tomato, garlic chive cream, 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 Lanqlois Saus Chef Jenna Lucas