

little

Artisan Cheese & Meat Board | 24
assorted meats (2) and cheeses (2), fruit preserves, candied nuts, grapes, focaccia, olives, grilled peppadew peppers

Crispy Sprouts | 13
hot honey, crispy onion

Stuffed Burrata | 16
basil oil stuffed burrata, balsamic glaze, spring greens, focaccia toast

Roasted Carrots | 15
honey spiced carrots, chimichurri, spring greens, feta

Truffle Croquettes | 17
mashed potato, wisconsin cheddar, paprika cream, crispy leeks

salads

Farmer Johnny | 13
kale, radicchio, radish, red onion, cucumber, hot honey dill vinaigrette, manchego

Farmer Jenni | 14
spring mix, purple cabbage, dried apricots, spring pea, lemon feta dressing

Farmer Dean Machine | 13
roasted broccoli, cauliflower, smoky bacon, caesar, shaved parmesan

ADD ONS: grilled chicken |7 fried chicken |7
brussels sprouts |5 burrata |9

big

Bohemian Steak | 35
herb mashed potato, charred bok choy, smoky steak sauce, crispy beet

Diver Scallops | 32
seasonal risotto, fried leeks, herb oil

Lobster Carbonara | 28
thick spaghetti, bacon, kale, egg

Bone-in Pork Chop | 31
herb mashed potato, charred bok choy, rhubarb agrodolce

Short Rib Ragu | 27
mafaldine, red wine braised short rib, chive

Agnolotti | 24
apricot ricotta stuffed pasta, bacon, chive saffron cream sauce, pea shoots

*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, chimichurri, served on brioche

Chef's Fried Chicken Sandwich | 17
honey hot sauce, crispy onion straw tower, ranch sauce, arugula, pickled red cabbage

Bar Sera Burger | 18
local pennsylvania beef, danish blue, bacon, whiskey aioli, red onion, farm greens, brioche bun

d-rock city

Detroit Style Pizzas
8x10 or 10x14

Pieri Pepperoni | 19|26
tomato sauce, wisconsin brick cheese, pepperoni cups

Elm Street | 17|24
tomato sauce, wisconsin brick cheese, pesto

Fayette Street | 18|26
tomato blush sauce, fresh mozzarella, prosciutto de parma, fried basil

Hector Street Corn | 18|26
corn, wisconsin brick cheese, cotija cheese, chili lime aioli, tajin seasoning, cilantro

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 LANGLOIS