

## *little*

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

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

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

**Crispy Sprouts | 13**  
hot honey, crispy onion

**Fried Zucchini Blossoms | 14**  
Stuffed with mozzarella, herb tomato sauce

## *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

**Farmer Emily | 14**  
watermelon, cucumber, feta, plum vinaigrette, spring mix

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

## *big*

**Bohemian Steak | 35**  
herb mashed potato, snap peas, smoky steak sauce, crispy leeks

**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, snap peas, smoky bell pepper sauce

**Corn Mafaldine | 23**  
homemade mafaldine pasta, corn cream sauce, zucchini, swiss chard, basil, cotija cheese

**Agnolotti | 24**  
apricot ricotta stuffed pasta, bacon, saffron cream sauce, scallions, parmesan

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**Chefs Tasting | 55**  
6 course chef's seasonal  
tasting menu for parties of 4+  
served family style

## *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 | 20|27**  
tomato sauce, wisconsin brick cheese, pepperoni cups

**Elm Street | 18|25**  
tomato sauce, wisconsin brick cheese, pesto

**Fayette Street | 19|27**  
tomato blush sauce, fresh mozzarella, prosciutto de parma, fried basil

**Hector Street Corn | 19|27**  
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* | **LAUREN**