

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, toasted pepitas, arugula, focaccia toast

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

Crispy Sprouts | 13
hot honey, crispy onion

Squash Whipped Feta Dip | 14
grilled bread, walnuts, honey, fresh herbs, za'atar seasoning

salads

Farmer Johnny | 13
kale, blue cheese, quinoa, cucumber, purple cabbage, hot honey vinaigrette

Farmer Jenni | 14
arugula, peaches, goat cheese, candied walnuts, maple dijon vinaigrette

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

ADD ONS: grilled chicken |7 fried chicken |7
scallops |12 burrata |9

big

Bohemian Steak | 35
herb mashed potato, seasonal vegetables, smoky steak sauce, crispy leeks

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

Lobster Carbonara | 30
thick spaghetti, bacon, kale, egg

Bone-in Pork Chop | 31
herb mashed potato, seasonal vegetables, smoky bell pepper sauce

Corn Mafaldine | 24
homemade mafaldine pasta, corn cream sauce, zucchini, swiss chard, basil, cotija cheese

Agnolotti | 25
tomato ricotta stuffed pasta, basil lump crab, cherry tomato blush sauce, salmon roe

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 | 17
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
dry aged beef, danish blue, bacon, whiskey aioli, red onion, arugula, brioche bun

d-rock city

Detroit Style Pizzas
8x10 or 10x14

Pieri Pepperoni | 21|28
tomato sauce, wisconsin brick cheese, pepperoni cups

Elm Street | 19|26
tomato sauce, wisconsin brick cheese, pesto

Fayette Street | 20|27
tomato blush sauce, fresh mozzarella, prosciutto de parma, fried basil

Hector Street Corn | 20|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 WILL LANGLOIS