

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, arugula, toasted pepitas, focaccia toast

Truffle Croquettes | 17

mashed potato, white truffle oil, wisconsin cheddar, crispy leeks, paprika cream

Crispy Sprouts | 13

hot honey, crispy onion straws

Parmesan Herb Fries | 7

chimichurri aioli

salads

Farmer Johnny | 13

kale, blue cheese, quinoa, cucumber, purple cabbage, hot honey vinaigrette

Farmer Jenni | 14

plums, arugula, 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

lunch

ALL SANDWICHES SERVED WITH FRIES,
OR YOUR CHOICE OF SIDE SALAD

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

dry aged beef, danish blue, bacon, whiskey aioli, red onion, farm greens, brioche bun

Short Rib Tacos | 19

Gochujang braised shortrib, pickled cabbage arugula, radish sesame & red chili aioli on corn tortilla

Squash Bacon Grilled Cheese | 17

detroit style grilled cheese, chipotle squash butter, caramelized onions, thick cut bacon, brick cheese on rustic loaf

Pesto Grilled Chicken Sandwich | 17

sundried tomato, arugula, tomato sauce, fresh mozzarella, beefsteak tomato, red cabbage on Italian loaf

Crispy Bone-In Pork Chop | 31

lemon arugula salad, shaved parmesan, chipotle squash

fresh pasta

Lamb Bolognese | 25

homemade pappardelle pasta, parmesan cheese

Rigatoni | 24

grilled chicken, wild mushroom, parmesan fonduta, rosemary breadcrumb, squash, served in an acorn squash

d-rock city

DETROIT STYLE PIZZAS (8x10)

Pieri Pepperoni | 21

tomato sauce, wisconsin brick cheese, pepperoni cups

Elm Street | 19

tomato sauce, wisconsin brick cheese, pesto

Fayette Street | 20

tomato blush sauce, fresh mozzarella, prosciutto de parma, fried basil

Hector Street | 20

braised beef short ribs, wisconsin brick cheese, roasted squash, ricotta sauce, gruyere, toasted pepitas, fried sage

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