

## 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 & 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, pear, goat cheese, candied walnuts, pomegranate, maple dijon vinaigrette

### Farmer Dean Machine | 13

roasted broccoli, cauliflower, smokey 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 sweet potato

### Harissa Mafaldine | 22

homemade mafaldine pasta, harissa vodka sauce, sundried tomato, spinach, parmesan

### Bar Sera Burger | 18

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

### 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, gochujang au jus, warm pear fennel salad, citrus zest, fried sage

### Lamb Bolognese | 25

homemade pappardelle pasta, parmesan cheese

### Agnolotti | 25

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

## d-rock city

### DETROIT STYLE PIZZAS

8x10 or 10x14

### Pieri Pepperoni | 21|30

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 | 20|27

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

### CHEFS TASTING MENU | 55

6 course chef's seasonal tasting menu for parties of 4+ served family style

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## 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