

## 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, spring greens, focaccia toast

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

**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 ONE:** grilled chicken | 6 fried chicken | 6  
brussels sprouts | 5 burrata | 9

## brunch

**French Onion Frittata | 17**  
mixed greens, gruyere

**Brioche French Toast | 16**  
mascarpone, brown sugar, banana, maple syrup

**Chef Jenna's Brunch  
Fried Chicken Sandwich | 17**  
spicy maple syrup, crispy onion straw tower, arugula, fried egg on brioche

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

**Boss Ally's Fried Eggplant BLT | 16**  
burrata, farm greens, tomato, pesto, served on focaccia

**Peach & Brie Pizza | 18**  
wisconsin brick cheese, fresh thyme, honey, caramelized peaches, french brie

**Saffron Radiatore Pasta | 24**  
shrimp, tomato, fresh herbs, saffron lemon sauce

## 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 | 17|25**  
mashed potato, garlic ricotta sauce, crispy bacon, spinach, pickled red onion, dill aioli, wisconsin brick cheese

## 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 Landrieu

Sous Chef

Jenna Lucas