

2025 RESTAURANT WEEK

\$50 *per person*

first course

BURRATA

pesto, prosciutto, focaccia, gochujang honey, pea tendrils

CRISPY SPROUTS

hot honey, crispy onion

ARANCINI

saffron, fresh mozzarella, crispy prosciutto, guajillo aioli

FIELD WEDGE

head lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

THE FARMER SALAD

spring mix, grilled zucchini, corn, goat cheese, red onion, basil vinaigrette

second course

DIVER SCALLOPS (+10)

seasonal risotto, fried leeks, herb oil

BONE IN PORK CHOP

roasted squash, herb whiskey sauce, mashed potato, chive oil

SUMMER SQUASH AGNOLOTTI

corn sauce, basil butter, roasted summer squash ricotta, lady slipper cheese

KALE GNOCCHI

homemade potato pasta, pesto, parmesan, whole milk ricotta

BAR SERA BURGER (-10)

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

CHEF'S SPECIAL (+10)

see server for details

dessert

BISCOFF TIRAMISU

blackberry sauce, espresso marscarpone

ARISTAN GELATO

2 scoops served with stroopwafel

SEASONAL CAKE

see server for details

ala carte

CHEESE & CHARCUTERIE BOARD | 24

assorted meats (2) and cheeses (2), fruit preserves, candied nuts, grapes, focaccia, olives, grilled peppers

THE PATRICIO | 25|33

tomato sauce, wisconsin brick cheese, pepperoni cups, ricotta, hot honey drizzle, thyme

ELM STREET | 20|28

tomato sauce, wisconsin brick cheese, pesto

FAYETTE STREET | 21|29

tomato blush sauce, fresh mozzarella, prosciutto, fried basil

HECTOR STREET CORN | 23|31

jalapeno crema, brick cheese, cotija, cilantro, tajin, lime zest

ASH STREET | 25|34

bbq pulled pork, jalapeno pesto, cilantro, scallions, brick cheese

bar