

Venue By 4m

1919 S Industrial Hwy, Ann Arbor, MI 48104-4740 · +17348000128 · Updated: Jan 14, 2026

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DRINKS 8

Mimosa (Cava & Fresh Juice)	\$10.00
Mimosa Flight (3 Juices)	\$12.00
Mimosa Carafe	\$40.00
Bloody Mary	\$10.00
Lavender Cosmo	\$10.00
Coffee/Espresso	\$4.00
Latte/Cappuccino	\$4.00
Juices	\$4.00
Orange, mango, grapefruit, passionfruit, pineapple	

MAINS 14

Avocado Toast	\$12.00
Bagel or farm bread topped with avocado, red peppers, baby carrots, shallots, chives & champagne vinaigrette.	
Croque Madam	\$22.00
Prosciutto Cotto ham, gruyere cheese sauce, Dijon & sunny side up egg.	
Bagel Egg Sandwich	\$8.00
Over hard egg, American cheese, arugula, red onion, dijonnaise.	
Shrimp & Grits	\$19.00
Savory bacon gravy, creamy parmesan grits & an egg any style.	
Spicy Cherry Breakfast Burger	\$21.00
Sour cherry jam, Sriracha mayo, bacon, pickled jalapeno, sharp cheddar, & an egg with French Fries.	
Chef Salad	\$18.00
Turkey, Prosciutto Cotto ham, sharp cheddar, bacon, avocado, & hard boiled egg. Organic mixed greens tossed in House-made ranch.	
Venue Big Breakfast	\$16.00
Two eggs any style, rosemary potatoes, choice of meat and buttered toast.	
Biscuits & Gravy	\$16.00
Chef Thad's famous sausage gravy, 2 eggs any style.	

Porchetta Hash	\$20.00
House Italian porchetta, onions, peppers, 2 eggs any style and toast.	
Buttermilk Fried Chicken Sandwich	AVAILABLE OPTIONS
SAUCES: Sweet chili, BBQ, Carolina, Buffalo, Roasted Garlic Honey Mustard with French Fries. Substitute Cauliflower.	\$15.00
	Substitute Cauliflower:
	\$17.00
Fried Chicken & Waffles	\$17.00
Belgian waffle, Michigan maple syrup.	
Fried Cauliflower & Waffles	\$17.00
Belgian waffle, Michigan maple syrup.	
Belgian Waffle	\$12.00
Berries, whipped cream, butter, Michigan maple syrup. Vegan option available.	
Focaccia French Toast	\$15.00
Soaked in rich vanilla custard, topped with berries, butter, Michigan maple syrup.	

SIDES 5

Toast, Bagel, or Biscuits	\$5.00
Two Eggs	\$4.00
Gravy, Grits, or Potatoes	\$6.00
Applewood Bacon or Sausage Links	\$4.00
Vegan Sausage	\$6.00

DESSERT 4

Vanilla Creme Brulee	\$9.00
Bread Pudding	\$9.00
Citrus Olive Oil Cake	\$9.00
Tiramisu	\$9.00

CRAFT COCKTAILS 6

Forgive and Forget	\$16.00
Tequila, Spiced Pear, Armagnac, Lime	
Tropic Thunder	\$15.00
Tequila, Chili, Pineapple, Lime	
Smoky Old Forum	\$14.00
Bourbon, Amaro, Demerara	

Pink is the New Black	\$15.00
Tequila, Cachaça, Hibiscus, Velvet Falernum, Lime, Orange bitters	
Paper Plane	\$14.00
Bourbon, Amaro Nonino, Aperol	
Beach Run	\$14.00
Aperol, Passionfruit, Mango, Lemon, Cava	

ZERO PROOF SPIRITS 3

Aperol Spritz	\$14.00
Pentire Coastal, NA Sparkling	
"Gin" Tonic Highball	\$12.00
Pentire Adrift, Fever Tree Tonic	
Beach Run (NA)	\$14.00
Pentire Coastal, Passionfruit, Mango, Lemon, NA Sparkling	

BEER/CIDER/SELTZER 2

On Tap

Bottles/Cans

WINE BY THE GLASS 4

White

Rosé

Red

Sparkling

WINE BY THE BOTTLE 4

Sparkling

White

Rosé

Red

TO SHARE 9

Rosemary Table Bread	\$10.00
Baked to order house-made sour dough	

Arancini	\$10.00
Pancetta stuffed risotto, fresh mozzarella, and arugula.	
Italian Meatballs	\$10.00
Pork and Short Rib with tomato sauce and Parmigiano-Reggiano cheese.	
Tortilla Chip Flight	\$16.00
Warm chips with salsa, guacamole and queso fundido.	
Loaded Nachos	\$19.00
Tortilla chips, melted cheese, pickled jalapeno, poblano peppers, onion, cilantro, sour cream. Choice of chicken mole, Birria beef, Al Pastor pork or Vegan mole rojo.	
Fried Calamari	\$18.00
Tender marinated squid, fried, served with tartar sauce.	
Salmon Cakes	\$12.00
Louisiana style served with Remoulade sauce.	
Brussels Sprouts Chips	\$12.00
Tempura batter, tamari sour cream and chili oil.	
Crispy Chicken Wings	\$16.00
24-hour brined organic wings with your choice of sauce: BBQ, Buffalo, Sweet Chili, Carolina, Roasted Garlic Honey Mustard. Side of house-made ranch or blue cheese dressing. Celery sticks.	

STARTERS 3

Organic Mixed Greens	\$9.00
Venue Caesar Salad	\$9.00
Tricolore Salad	\$9.00

ENTREES 5

Faroe Island Salmon	\$28.00
Pan seared, finished with butter and herbs.	
Berkshire Pork Chop	\$30.00
8 oz chop pan seared, finished with butter and herbs.	
Braised Short Ribs	\$36.00
A Chef Thad favorite.	
Blackened Shrimp Platter	\$28.00
Chicken Picatta	\$22.00
Pan seared boneless thighs with classic picatta sauce.	

HANDMADE PASTA 3

Goat Cheese Ravioli	\$24.00
Carbonara	\$22.00
Fettuccini Alfredo	\$22.00

PIZZA NAPOLITANA 4

Margherita	\$20.00
Mozzarella di bufala, fresh basil, Parmigiano-Reggiano, San Marzano tomato sauce and extra virgin olive oil	
Prosciutto	\$20.00
Thinly sliced prosciutto, fresh mozzarella and ricotta white sauce. Topped with fresh baby arugula and extra virgin olive oil.	
Pepperoni	\$18.00
Pepperoni, fresh garlic, San Marzano tomato sauce, fresh mozzarella and oregano.	
Quattro Formaggi	\$20.00
Fresh mozzarella, smoked Italian provolone, Parmigiano-Reggiano, ricotta white sauce and oregano.	

BURGERS 5

The Venue	\$20.00
Topped with red wine braised mushrooms & onions, sharp cheddar & dijonnaise.	
The Big Magra	\$20.00
Special sauce, spring mix, onion, American cheese and house-made pickled zucchini.	
The Classic	\$18.00
Spring mix, tomato, onion on the side.	
Rodeo BBQ Burger	\$21.00
Fried onions, BBQ sauce, applewood smoked bacon, house-made pickled zucchini, and American cheese.	
Spicy Cherry Burger	\$21.00
Sour cherry jam, Sriracha mayonnaise, bacon, pickled Jalapeno and sharp cheddar cheese.	

DESSERTS 8

Tiramisu	\$9.00
Bread Pudding	\$9.00
Sourdough with Creme Anglaise and pistachios.	
Citrus Olive Oil Cake	\$9.00
Grand Marnier citrus sauce.	
Indonesian Rice Cake	\$9.00
Steamed rice cake, toasted coconut, coconut caramel, candied peanuts, raw chocolate nibs and lemon curd. Vegan and gluten free.	
Vanilla Creme Brulee	\$9.00

Vacherin	\$9.00
Meringue, espresso ice cream, chocolate sauce and toasted almonds.	
Brownie Fudge Sundae	\$9.00
Blueberry Cheesecake	\$9.00

SPIRITS 9

Vodka
Grey Goose, Haku, Ketel One, Tito's, Two James
Gin
Citadelle, Hendrick's, Mammoth, Norden Aquavit, Tanqueray, Watershed Four-Peel
Tequila/Mezcal
Casamigos, Don Julio, Milagro, Banhez, Del Maguey
Rum
Bacoo, Kraken Spiced, Wray and Nephew, Mount Gay Black Barrel, Flor de Cana Extra Seco, Flor de Cana Reserva, Novo Fogo Cachaca, Zacapa 23
Bourbon
Angel's Envy, Basil Hayden, Elijah Craig, Four Roses Single Barrel, Jefferson's Ocean, Knob Creek Single Barrel, Maker's Mark, Michter's, Old Forester 1920, Wild Turkey 101, Woodford Reserve, Russell's 10yr Reserve
Whiskey/Rye
Bushmills, Jack Daniels, Jameson, Michter's, Russell's 6yr Reserve, Wild Turkey 101 Rye
Scotch
Balvenie Portwood 21yr, Glenfiddich 12yr, Laphroaig, Johnnie Walker Black, Johnnie Walker Blue, Monkey Shoulder
Liqueur
Amaro Nonino, Aperol, Baileys Irish Cream, Compari, Cointreau, Braulio Amaro, Fernet-Branca, Grand Marnier
Zero Proof Spirits
Almave "Tequila", Cut Above "Mezcal", Ritual "Rum", Kentucky 74 "Bourbon", Pentire Adrift 'Gin', Pentire Coastal Spritz, Lucano Amaro, Roots Divino Aperitif

BAR19 COCKTAILS 5

Tropic Thunder	\$7.00
Smoky Old Forum	\$7.00
Venue Aperol Spritz	\$7.00
Venue Cosmo	\$7.00
Zero Proof Aperol Spritz	\$7.00

DRAFT BEER 4

Bar 19 Belgian Blonde	\$3.00
Modelo	\$3.00
Bell's	\$4.00
Seasonal	\$4.00

BEER BOTTLE/SELTZER 2

Miller High Life/Miller Lite	\$3.00
White Claw	\$3.00

FOOD 5

Tortilla Chip Flight	\$10.00
Salsa, guacamole, queso fundido	
Pizza	\$10.00
Marinara & cheese, pepperoni, Picante pollo & chorizo	
Italian Meatballs	\$6.00
Crispy Chicken Wings	\$10.00
Buffalo, BBQ, Sweet Chili, Carolina, Honey Mustard	
Mac & Cheese Bites (4)	\$5.00

SOUP AND SALAD 7

Organic Mixed Greens	\$13.00
Champagne vinaigrette and crispy onions.	
Venue Caesar Salad	\$13.00
Little Gem lettuce with house-made Caesar dressing and croutons. Boquerone garnish.	
Tricolor Salad	\$13.00
Radicchio, arugula, endive bitter greens. 30-year Sherry vinaigrette.	
North Star Chicken Salad	\$16.00
Roasted chicken, scallions, celery, and mayo, served on a bed of arugula, Belgian endive, radicchio. Parmesan crisp.	
Chef Salad	\$18.00
Rotisserie turkey breast, Prosciutto Cotto ham, sharp cheddar cheese, applewood smoked bacon, avocado, and a hard-boiled egg atop organic mixed greens tossed in house-made ranch dressing.	
Cream of Tomato Soup	\$6.00
Soup of the Day	\$6.00

SANDWICHES AND BURGERS 11

Grilled Cheese & Cream of Tomato Soup	\$16.00
Grilled gruyere cheese sandwich with basil and champagne vinaigrette. Served with a tossed salad.	
Rotisserie Turkey Club	\$19.00
Organic turkey breast, applewood bacon, mayonnaise.	
Opanchetta Reuben	\$19.00
Classic Italian roasted pork grilled with gruyere cheese, cole slaw and Russian dressing.	
Buttermilk Fried Chicken	\$15.00
Sauces: Sweet chili, BBQ, Carolina, Buffalo, Roasted Garlic Honey Mustard	
Substitute Cauliflower	\$17.00
Cubano	\$22.00
Roasted pork belly, Prosciutto Cotto ham, yellow mustard, gruyere cheese, house-made pickles and zucchini. Served with French Fries and ketchup	
Gluten-Free Bread Option	\$3.00
The Venue	\$20.00
Topped with red wine braised mushrooms and onions, sharp cheddar, and dijonnaise.	
The Big Marga	\$20.00
Special sauce, spring mix, onion, American cheese and house-made pickled zucchini.	
The Classic	\$18.00
Spring mix, tomato, onion on the side.	
Pobbo Big Bad Burger	\$21.00
Roasted garlic aioli, applewood smoked bacon, house-made pickled jalapeno peppers.	

NON-ALCOHOLIC BEER 3

Untitled Art Italian Pilsner	\$7.00
Untitled Art Juicy IPA	\$7.00
Athletic Brewing Co Lite	\$7.00

NON-ALCOHOLIC WINE 6

Zilch Brut Sparkling, California	\$10.00
Buzzkill Sauvignon Blanc, California	\$12.00
Luminara Chardonnay Napa Valley	\$15.00
Luminara Cabernet Napa Valley	\$15.00
Odd Bird Blanc de Blancs, France	\$55.00
Prima Pavé Blanc de Blanc, Italy	\$50.00

SOFT DRINKS/COFFEE 3

Sodas/Iced Tea/Lemonade	\$4.00
Coffee/Espresso	\$5.00
Cappuccino/Latte	\$5.00