



In our hierarchy of goodness, LOCAL is first.

After reading The Omnivore's Dilemma in 2010, our founder, Chris Baggott, had a wish to grow his own food. Partnering with the Farrell family and his wife, Amy, Tyner Pond Farm was born. Our vision was to grow delicious, nutritious proteins – Beef, Pork, Chicken, and Eggs – on pasture without added hormones, antibiotics or GMO feed. Currently, we serve our amazing customers across the entire state of Indiana.

Since 2014, we have opened three restaurants; two locations of THE MUG, and this cozy Gastropub, GRIGGSBY'S STATION. Every protein on this menu is raised and processed locally through Tyner Pond Farm and our partners. Thank you for stopping in and for supporting local business. Enjoy your meal!

STARTERS AND SHARED

Nachos – 10

Pulled pork or shredded chicken, BBQ sauce, red and green onion and chipotle sour cream on top of tortilla chips

Chicken Wings

Buffalo or Asian BBQ
1 lb - \$9 2 lb - \$16

Mac & Cheese – 5

House made macaroni & cheese topped with bacon and scallions

Pretzel Sticks – 6

Warm pretzel sticks served with beer cheese and mustard

Carnitas – 9

Toasted corn tortillas filled with smoked pulled pork or shredded chicken in a Chili Ancho braised sauce topped with onions and cilantro

Buffalo Chicken Dip – 9

Shredded chicken in a house made creamy dip served with tortilla chips and celery

Fried Veggie Strips – 7

A mix of fried onions and jalapeños served with a zesty southwest dressing

Deviled Eggs – 6

Traditional deviled eggs with bacon

SALADS & SOUP

Add Chicken \$5 or Add Steak \$8

Caesar Salad – 8

Chopped romaine, tossed with asiago cheese, creamy caesar salad dressing and croutons

House Salad – 6

Tossed mixed greens topped with shredded carrots, chopped tomatoes, red onion and croutons

Dressings: Ranch, Bleu Cheese, Thousand Island or house made Balsamic Vinaigrette

Soup of the Day

Cup of soup - 3
Bowl of soup - 6

Spinach Salad – 8

Crisp spinach with red onions, hard boiled egg, bacon and a vinaigrette dressing

Cobb Salad – 9

Sliced Avocado, hard boiled egg, bacon, tomato, shredded cheese, diced Granny Smith Apple on a bed of greens

Dressings: Ranch, Bleu Cheese, Thousand Island or house made Balsamic Vinaigrette

ENTREES

New York Strip – 26

A juicy 12-ounce New York Strip served with your choice of two sides

Ribeye – 30

A 16-ounce boneless ribeye with excellent marbling for flavor and tenderness served with your choice of two sides

Filet Mignon - 32

A 6-ounce Filet from our most tender cut of beef, served with your choice of two sides

Pork Chop – 20

A boneless pork chop served with a maple balsamic sauce grilled with your choice of two sides

Chicken Alfredo – 19

A chicken breast atop a bed of freshly made Alfredo sauce tossed with fettuccine noodles and broccoli florets. Served with toasted garlic buttered baguette. **Substitute Shrimp \$3 more**

BURGERS

Our Custom Blend from Pasture Raised Beef

Pasture Raised Burger – 12

American cheese, garden and your choice of sauce; Ranch, BBQ, Texas Petal, or Thousand Island

Peanut Butter Dream Burger – 14

Peanut butter with sriracha, bacon and jam

Backyard BBQ Burger – 14

Bacon, BBQ sauce, smoked gouda and fried onion strings

Pulled Pork Burger – 14

Pulled pork, smoked gouda, house made BBQ sauce and coleslaw

Patty Melt – 14

Caramelized onions, american cheese and Thousand Island dressing

Bacon Bleu Cheese Burger – 14

Bleu cheese, caramelized onions, bacon and mixed greens

Southwest Burger – 14

White queso, jalapenos, guacamole, fried onion strings, lettuce and tomato

SANDWICHES

*** Add a fried egg or avocado to any sandwich or burger for an additional \$1 ***

All sandwiches are served with steak fries
Add bacon to any burger or sandwich for \$3

Chicken Sandwich - 12

Chicken breast sandwich served with guacamole and jalapeno, tomato, lettuce and red onion

Pulled Pork Sandwich – 12

Pulled pork piled high on a bun topped with house made coleslaw and a pickle

Fried Bologna – 10

Two slices of thick sliced bologna, topped with American cheese, served with adobo mayonnaise

Philly Cheesesteak – 12

Shaved tender steak, sautéed peppers and fried onion strings, topped with a creamy queso sauce

Monte Cristo - 12

Thin sliced ham and smoked gouda lightly battered dipped and pan fried to perfection with a raspberry sauce

SIDES

Seasoned Green Beans – 4 * Roasted Red Potatoes – 4 * Mac & Cheese – 3
Steak Fries – 3 * Small House Salad – 4 * Small Caesar Salad – 4 * Broccoli – 4
Small Chips and Queso – 3 * Coleslaw – 3

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