

## SNACKS

### Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$10.95 / DOZ \$19.95

Dry Rub | Alabama White Sauce

2 OZ DEATH RELISH \$1.50

### SLIDERS

Slaw | House Pickles | Pickled Onions |

King's Hawaiian Bun |

**PULLED PORK \$6.50**

**CHOPPED BRISKET \$6.95**

**BBQ NACHOS \$17.25**

**PULLED PORK, BLACK BEANS OR BRISKET CHILI**

Three House Made Salsas | Sharp Cheddar |

Monterey Jack | Pickled Jalapeño | Crema |

Guacamole | Chimichurri

**SUB CHOPPED BRISKET OR BRISKET CHILI ADD \$3.00**

**ADD QUESO OR BLACK BEANS \$3.00**

**BAKED QUESO \$10.95**

Jalapeño Cheddar Sausage | Charred Poblanos |

Grilled Corn | Jalapeño | Cotija | Salsa Roja |

BBQ Tortilla Chips

**PORK CRACKLINS \$9.75**

Dry Rub | Pimento Cheese | HT Hot Sauce | Lime

**TOTS \$7.75**

Harissa Mayo | Rosemary Salt

**ADD QUESO \$3.00**

## SALADS

**SERVED WITH GRILLED BREAD**

**HOME TEAM SALAD\* \$13.25**

Greens | Grilled Corn | Tomatoes | Cucumbers |

Toasted Pepitas | Smoked Poblano Vinaigrette

**GREEN SALAD\* \$13.25**

Cabbage | Greens | Shaved Fennel | Cilantro | Parsley |

Celery | Jalapeño | Chimichurri |

Lemon Vinaigrette

**ADD PULLED PORK OR BLACK BEANS \$3.50**

**ADD SMOKED TURKEY \$3.95**

**ADD SLICED OR CHOPPED BRISKET \$4.95**

**ADD QUARTER CHICKEN \$6.25**



## SANDWICHES

One Side **ADD SLAW ON TOP \$1.00**

**PULLED PORK \$15.25**

House Pickles | Pickled Onions |

King's Hawaiian Bun

**SLICED TURKEY \$15.25**

House Pickles | Pickled Onions |

King's Hawaiian Bun

**Fiery Don's BURGER \$17.95**

Two - 4oz. Patties | American Cheese | Bacon |

Lettuce | Tomato | Red Onion | House Pickles |

Harissa Mayo | King's Hawaiian Bun

## TACOS

**CARNITAS \$5.75** **CHOPPED BRISKET \$6.25**

Crispy Smoked Pork | Salsa Verde | Cotija |

White Onion | Cilantro

Grilled Corn Esquites | Charred Poblanos |

Chimichurri | Carrot-Jalapeño Salsa

## THE BOARD

### A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

**SMOKED WINGS, JALAPEÑO CHEDDAR SAUSAGE, 1/2 RACK ST. LOUIS CUT RIBS, PULLED PORK, & TURKEY**

Served With

**CHOICE OF 3 PINT SIZED SIDES,**

**GRILLED BREAD, HOUSE PICKLES, AND PICKLED ONIONS**

(SERVES 4-6) **\$98**

**MAKE IT A DOZEN WINGS \$8.95 or MAKE IT A FULL RACK \$17.50**

**ADD SLICED OR CHOPPED BRISKET \$7.50**

## MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides | House Pickles | Pickled Onions |

King's Hawaiian Roll

	PLATTER	PER LB/EACH
<b>PULLED PORK</b>	<b>\$16.75</b>	<b>\$17.00</b>
<b>SLICED/CHOPPED BRISKET</b>	<b>\$20.75</b>	<b>\$25.95</b>
<b>SMOKED TURKEY</b>	<b>\$16.95</b>	<b>\$17.95</b>
<b>JALAPEÑO CHEDDAR SAUSAGE</b>	<b>\$16.00</b>	<b>\$6.50</b>

	PLATTER	PER LB/EACH
<b>1/4 CHICKEN</b>	<b>\$13.25</b>	<b>\$7.95</b>
White or Dark Meat		
<b>1/2 CHICKEN</b>	<b>\$18.95</b>	<b>\$13.95</b>
All White Meat Add \$2.50		
<b>HALF RACK</b>	<b>\$22.25</b>	<b>\$17.50</b>
St Louis Cut Ribs		
<b>FULL RACK</b>	<b>\$32.95</b>	<b>\$29.95</b>
St Louis Cut Ribs		

## COMBO PLATTERS

**PULLED PORK, SMOKED TURKEY,  
1/4 CHICKEN, OR JALAPEÑO CHEDDAR SAUSAGE**

**TWO MEAT PLATTER \$22.25**

**THREE MEAT PLATTER \$25.25**

**SUB 1/2 RACK RIBS ADD \$10.25**

**SUB CHOPPED OR SLICED BRISKET ADD \$4.95**

**\*ADD A LINK OF JALAPEÑO CHEDDAR SAUSAGE TO ANY PLATTER \$6.50**

**SIDES \$4.00** **PINTS \$7.75**

<b>MAC &amp; CHEESE</b>	<b>BRUNSWICK STEW</b>	<b>CUCUMBER &amp; TOMATO SALAD</b>
<b>COLE SLAW</b>	<b>BAKED BEANS</b>	<b>POTATO SALAD</b>
<b>COLLARD GREENS</b>	<b>HASH &amp; RICE</b>	<b>BRISKET CHILI</b>

**THE SIDE PLATE \$14.50**

4 Sides | Grilled Bread | House Pickles

*\*Nuts, Dairy, Gluten, Allium, Fish and Shellfish are all prepared in our kitchen. Please alert your server to any Allergies, Dietary needs or Restrictions. HOME TEAM BBQ ADDS A 3% CHARGE TO ALL CREDIT CARD PAYMENTS TO OFFSET PROCESSING FEES*

## HOME TEAM

*Frozen*

### GAME CHANGER

GOLD CARIBBEAN RUM,  
SPICED CARIBBEAN RUM,  
ORANGE JUICE,  
PINEAPPLE JUICE,  
CREAM OF COCONUT,  
AND A DASH OF  
FRESH GRATED NUTMEG

\$12 / \$14

### AWAY GAME GAMECHANGER MIX

We give you the mix, you add the Rum

HALF GALLON \$20.00  
GALLON \$40.00

### FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO, VIETNAMESE ICED  
COFFEE, COCOA NIBS, SMOKED SALT  
\$12 / \$14



HOME TEAM BBQ GREENVILLE  
815 LAURENS RD.  
GREENVILLE, SC 29607



864.686.7427  
HOMETEAMBBQ.COM



f @HOMETEAMBBQVLA

## COCKTAILS

### SLAKE IN THE GRASS \$13

Lunazul Blanco | Lemongrass | Fresno Chile | Lemon  
(a spicy tequila drink)

### ELECTRIC JUMP ROPE \$12

Teeling Irish Whiskey | Black Tea | Passionfruit Honey |  
Amaro Montenegro | Tiki Stuff  
(a new old fashioned that insists on a Hawaiian shirt)

### SLIPPERY SLOPE \$12

Ten to One Rum | Bulrush Gin | Mastiha | Cucumber | Lime |  
Smoked Coconut Water  
(a gimlet thats taking a much needed vacation)

### MY FIRST RODEO \$12

Deep Eddy Lime | Aperol | Bittercube Jamaica no. 2 |  
Grapefruit Cordial | Topo Chico  
(a wildly elaborate vodka soda)

### RIDERS UP \$12

Virgil Kaine Rip-Track Bourbon | Blended Family Raspberry |  
Branca Menta | Lime | Ginger Beer

### RUB IS A BATTLEFIELD \$13

Illegal Mezcal | Lunazul Reposado | Rub Infused Agave |  
Fresh Pineapple | Lime  
(dry rubbed margarita with a bit of smoke)

### HOME TEAM MICHELADA \$6

Coors Banquet | Natural Blonde | Pepper Vinegar | Dry Rub |  
Home Team Hot Sauce | Lime

### WHITE SANGRIA \$10

Elderflower | Passionfruit | Ginger & Seasonal Fruit

## WINE

CA FURLAN BEATRICE PROSECCO (187 ML)	\$11
GOTHAM PROJECT PINOT GRIGIO (187 ML)	\$14
SANS SAUVIGNON BLANC (355 ML)	\$19
PRISMA ROSE (187 ML)	\$11
THE PINOT PROJECT PINOT NIOIR (187 ML)	\$14
GOTHAM PROJECT CABERNET SAUVIGNON (187 ML)	\$11
SCARPETTA FRICO LAMBRUSCO (187 ML)	\$10

## BEER

### PACKAGED

ALLAGASH WHITE	\$7
ANDERSON VALLEY ROTATING GOSE	\$7
BLAKE'S EL CHAVO MANGO HANABERO CIDER	\$7
BLAKE'S AMERICAN APPLE IMPERIAL CIDER	\$7
CATAWBA WHITE ZOMBIE	\$7
CIGAR CITY JAI ALAI	\$7
COAST HOPART IPA	\$7
COAST KÖLSCH	\$7
COLUMBIA CRAFT ALIEN HAT SOUR	\$7
COLUMBIA CRAFT LAGER	\$7
FROTHY BEARD TIDES OF GALLOWAY	\$7
KONA BIG WAVE	\$6
LEGAL REMEDY PRO BONO VANILLA PORTER	\$8
MODELO	\$7
NOBLE SPICE MERCHANT CIDER	\$7
NOBLE VILLAGE TART CHERRY CIDER	\$7
OSKAR BLUES MAMAS LITTLE YELLA	\$7
REVELRY HOTEL RENDEZVOUS	\$7
RIVER RAT ASTRONAUT SAUCE IPA	\$8
SIERRA NEVADA HAZY LITTLE THING	\$7
STEELHANDS ROTATING	\$7
SWEETWATER 420	\$6
TOPO CHICO SELTZERS	\$6
WESTBROOK 'ONE CLAW' RYE PALE ALE	\$7
WESTBROOK WHITE THAI	\$7
WICKED WEED APPALACHIA SESSION IPA	\$7
WICKED WEED STRAWBERRY KIWI BURST	\$7

### TALL BOYS 16 OZ

BIRDSONG JALAPENO PALE ALE	\$8
EDMUND'S OAST CHOCOLATE CARAMELS BROWN ALE	\$9
EDMUND'S OAST ROTATION SOUR	\$9
EDMUND'S OAST SOMETHING COLD	\$9
ELYSIAN SPACE DUST IPA	\$8
NODA CHEERWINE ALE	\$9
NODA HOP DROP 'N ROLL	\$9
SIERRA NEVADA PALE ALE	\$7
STEELHANDS TROPICAL IPA	\$8
SYCAMORE ROTATOR	\$9
TWO BLOKES PUBLICAN	\$9
WICKED WEED PERNICIOUS IPA	\$8

### NON ALCOHOLIC

ATHLETIC UPSIDE DAWN GOLDEN ALE	\$6
ATHLETIC FREE WAVE HAZY IPA	\$6
HIGH RISE DELTA 9THC MANGO SELTZER*	\$9
HIGH RISE DELTA 9THC PINEAPPLE SELTZER*	\$9
HIGH RISE DELTA 9THC BLUEBERRY SELTZER*	\$9

\*MUST BE 21+ TO ORDER\*

### DRAFT

PLEASE CHECK OUR DAILY SPECIALS SHEET ATTACHED  
TO THE FRONT OF THIS MENU FOR AN UPDATED DRAFT  
LIST!

## DRINKS FOR ALL AGES

SWEET OR UNSWEET TEA	\$2.75
FOUNTAIN SODA	\$2.75
Coke   Diet Coke   Sprite   Mr. Pibb   Lemonade   Powerade	
BOTTLED SODA	\$5.00
Cheerwine   Sun Drop   Topo Chico   Virgil's Rootbeer   Virgil's Cream Soda	