

## SNACKS

### Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$10.50/ DOZ \$19.50

Dry Rub | Alabama White Sauce

2 OZ DEATH RELISH \$1.50

### SLIDERS

Slaw | House Pickles | Pickled Onions |

King's Hawaiian Bun |

**PULLED PORK \$6.25**

**CHOPPED BRISKET \$6.50**

**BBQ NACHOS \$16.75**

### PULLED PORK OR BLACK BEANS

Three House Made Salsas | Sharp Cheddar |

Monterey Jack | Pickled Jalapeño | Crema |

Guacamole | Chimichurri

**SUB CHOPPED BRISKET OR BRISKET CHILI ADD \$2.95**

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

**BAKED QUESO \$10.50**

Jalapeño Cheddar Sausage | Charred Poblanos |

Grilled Corn | Jalapeño | Cotija | Salsa Roja |

BBQ Tortilla Chips

**PORK CRACKLINS \$9.50**

Dry Rub | Pimento Cheese | HT Hot Sauce | Lime

**TOTS \$7.00**

Harissa Mayo | Rosemary Salt

**ADD QUESO \$3.00**

## SALADS

**HOME TEAM SALAD\* \$12.50**

Greens | Grilled Corn | Tomatoes | Cucumbers |

Toasted Pepitas | Smoked Poblano Vinaigrette

**GREEN SALAD\* \$12.50**

Cabbage | Greens | Shaved Fennel | Cilantro | Parsley |

Celery | Jalapeño | Chimichurri |

Lemon Vinaigrette

*\*Add pulled pork, turkey*

*or black beans for \$3.50, sliced or chopped brisket*

*for \$4.50, 1/4 chicken \$6.25 served on*

*Swamp Rabbit Cafe Stecca*



815 LAURENS RD.  
GREENVILLE, SC  
864.686.7427

HOMETEAMBBQ.COM  
OPEN DAILY  
11:00 AM

## SANDWICHES

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

**PULLED PORK OR SLICED TURKEY \$14.50**

House Pickles | Pickled Onions |

King's Hawaiian Bun

**Fiery Don's BURGER \$15.75**

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

Lettuce | Tomato | Red Onion | House Pickles |

Harissa Mayo | King's Hawaiian Bun

## TACOS

**CARNITAS \$5.50**

Crispy Smoked Pork | Salsa Verde | Cotija |

White Onion | Cilantro

**SLICED/CHOPPED BRISKET \$15.75**

House Pickles | Pickled Onions |

King's Hawaiian Bun

**SMOKED TURKEY WRAP \$14.50**

White Bean Purée | Guacamole | Ancho-Pepita

Salsa | Greens | Cabbage | Cilantro | Parsley |

Lemon | Chimichurri | Jalapeño |

Flour Tortilla

**CHOPPED BRISKET \$6.00**

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) **\$89**

**MAKE IT A DOZEN WINGS \$7.50 or MAKE IT A FULL RACK \$15.75**

**ADD SLICED OR CHOPPED BRISKET \$7.25**

## 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>\$16.00</b>	<b>\$16.75</b>
<b>SLICED/CHOPPED BRISKET</b>	<b>\$19.00</b>	<b>\$22.00</b>
<b>SMOKED TURKEY</b>	<b>\$16.00</b>	<b>\$16.75</b>
<b>JALAPEÑO CHEDDAR SAUSAGE</b>	<b>\$16.00</b>	<b>\$6.50</b>

	PLATTER	PER LB/EACH
<b>1/4 CHICKEN</b>	<b>\$13.00</b>	<b>\$7.75</b>
White or Dark Meat		
<b>1/2 CHICKEN</b>	<b>\$17.75</b>	<b>\$14.25</b>
All White Meat Add \$2.50		
<b>HALF RACK</b>	<b>\$20.00</b>	<b>\$15.75</b>
St Louis Cut Ribs		
<b>FULL RACK</b>	<b>\$31.25</b>	<b>\$27.50</b>
St Louis Cut Ribs		

## COMBO PLATTERS

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

**TWO MEAT PLATTER \$21.25**

**THREE MEAT PLATTER \$24.50**

**SUB 1/2 RACK RIBS ADD \$9.50**

**SUB CHOPPED OR SLICED BRISKET ADD \$4.25**

**\*ADD A LINK 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. A 3.25% PROCESSING FEE WILL BE ADDED TO ALL NON-CASH PAYMENTS*

## 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

\$10 / \$12

### 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  
\$11 / \$13



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



864.686.7427  
HOMETEAMBBQ.COM



f @HOMETEAMBBQVIL

## COCKTAILS

**SNAKE IN THE GRASS** \$12  
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** \$12  
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) \$10  
THE PINOT PROJECT PINOT GRIGIO (187 ML) \$13  
LOBSTER REEF SAUVIGNON BLANC (187 ML) \$11  
PRISMA ROSE (187 ML) \$10  
THE PINOT PROJECT PINOT NIOR (187 ML) \$13  
GOTHAM PROJECT CABERNET SAUVIGNON (187 ML) \$10  
SCARPETTA FRICO LAMBRUSCO (187 ML) \$9

## BEER

### PACKAGED

ANDERSON VALLEY ROTATING GOSE \$7  
BLAKE'S EL CHAVO MANGO HANABERO CIDER \$7  
BLAKE'S FLANNEL MOUTH CIDER \$7  
CATAWBA WHITE ZOMBIE \$6  
CIGAR CITY JAI ALAI \$7  
COAST HOPART IPA \$7  
COAST KÖLSCH \$7  
COLUMBIA CRAFT ALIEN HAT SOUR \$7  
COLUMBIA CRAFT LAGER \$7  
FOOTHILLS JADE IPA \$7  
FROTHY BEARD TIDES OF GALLOWAY \$7  
HEINEKEN BOHEMIA \$7  
KONA BIG WAVE \$6  
LAGUNITAS LIL SUMPIN IPA \$7  
LEGAL REMEDY PRO BONO VANILLA PORTER \$8  
MODELO \$7  
NEW BELGIUM FAT TIRE \$6  
NOBLE VILLAGE TART CHERRY CIDER \$7  
OSKAR BLUES MAMAS LITTLE YELLA \$7  
PALMETTO HUGER STREET IPA \$7  
REVELRY HOTEL RENDEZVOUS \$7  
RIVER RAT ASTRONAUT SAUCE IPA \$8  
SHINER RUBY REDBIRD \$7  
SIERRA NEVADA HAZY LITTLE THING \$7  
SOUTHBOUND MOUNTAIN JAM \$7  
STEELHANDS TROPICAL IPA \$7  
STEELHANDS ROTATING \$7  
SWEETWATER 420 \$6  
TOPO CHICO SELTZERS \$6  
WESTBROOK 'ONE CLAW' RYE PALE ALE \$7  
WICKED WEED APPALACHIA SESSION IPA \$7  
WICKED WEED COASTAL LOVE HAZY IPA \$7  
WICKED WEED FRESH PRESSED \$7  
WICKED WEED WATERMELON BURST \$7

### TALL BOYS 16 OZ

BIRDS FLY SOUTH BLUPRINT IPA \$9  
BIRDS FLY SOUTH NIGHTS LIKE THESE DRY IRISH STOUT \$8  
BIRDSONG JALAPENO PALE ALE \$8  
EDMUNDS OAST BOUND BY TIME \$9  
EDMUNDS OAST LEATHER JACKET \$9  
EDMUND'S OAST ROTATION SOUR \$9  
EDMUND'S OAST SOMETHING COLD \$9  
ELYSIAN SPACE DUST IPA \$8  
GLUTENBERG BLONDE \* GLUTEN FREE \$9  
HI-WIRE MOUNTAIN WATER \$7  
HI-WIRE PINK LEMONADE SESSION SOUR \$8  
NODA HOP DROP AND ROLL IPA \$9  
NODA LAGER DAYS \$8  
SIERRA NEVADA PALE ALE \$7  
SYCAMORE ROTATOR \$9

### NON ALCOHOLIC BEER

ATHLETIC UPSIDE DAWN GOLDEN ALE \$6  
ATHLETIC FREE WAVE HAZY IPA \$6

### 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