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 **CHOPPED BRISKET**

BBQ NACHOS

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

Red Chorizo | Charred Poblano | Grilled Corn | Jalapeño| Cotija | Salsa Roja | **BBO** Tortilla Chips

Dry Rub | Pimento Cheese | HT Hot Sauce | Lime

TOTS

Harissa Mayo | Rosemary Salt ADD QUESO \$3.00

SALADS

SERVED WITH GRILLED BREAD

HOME TEAM SALAD*

Greens | Grilled Corn | Tomatoes | Cucumbers |

Toasted Pepitas | Smoked Poblano Vinaigrette

GREEN SALAD*

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



\$15.25

\$15.25

\$17.95

SANDWICHES

One Side ADD SLAW ON TOP \$1.00

PULLED PORK

\$6.50

\$6.95

\$17.25

\$10.95

\$9.75

\$13.25

\$13.25

House Pickles | Pickled Onions | King's Hawaiian Bun

SLICED TURKEY House Pickles | Pickled Onions | King's Hawaiian Bun

Fiery Don's BURGER

Two - 4oz. Patties | American Cheese | Bacon Lettuce | Tomato | Red Onion | House Pickles Harissa Mayo |King's Hawaiian Bun

TACOS

CARNITAS \$5.75 Crispy Smoked Pork | Salsa Verde | Cotija | White Onion | Cilantro

CHOPPED BRISKET Grilled Corn Esquites | Charred Poblano | Chimichurri | Carrot-Jalapeño Salsa

SLICED/CHOPPED BRISKET

King's Hawaiian Bun

Flour Tortilla

SMOKED TURKEY WRAP

House Pickles | Pickled Onions |

Lemon | Chimichurri | Jalapeño |

White Bean Purée | Guacamole | Ancho-Pepita

Salsa | Greens | Cabbage | Cilantro | Parsley |

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

\$17.25

\$15.25

\$6.25

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides | House Pickles | Pickled Onions | King's Hawaiian Roll

| | PLATTER | PER LB/EACH |
|--|---------|-------------|
| PULLED PORK | \$16.75 | \$17.00 |
| SLICED/CHOPPED BRISKET | \$20.75 | \$25.95 |
| SMOKED TURKEY | \$16.95 | \$17.95 |
| JALAPEÑO CHEDDAR SAUSAGE | \$16.00 | \$6.50 |
| | PLATTER | PER LB/EACH |
| 1/4 CHICKEN White or Dark Meat | \$13.25 | \$7.95 |
| 1/2 CHICKEN All White Meat Add \$2.50 | \$18.95 | \$13.95 |
| HALF RACK St Louis Cut Ribs | \$22.25 | \$17.50 |
| FULL RACK St Louis Cut Ribs | \$32.95 | \$29.95 |

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 |
|-------|--------|-------|--------|
|-------|--------|-------|--------|

| MAC & CHEESE | BRUNSWICK STEW | CUCUM |
|----------------|----------------|--------|
| COLE SLAW | BAKED BEANS | TOMAT |
| COLLARD GREENS | HASH & RICE | POTATO |
| | | BRISKE |

IBER & TO SALAD TO SALAD BRISKET CHILI

\$14.50

THE SIDE PLATE 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 & 3% CHARGE TO ALL CREDIT CARD PAYMENTS TO OFFSET PROCESSING FEES

\$7.75

| HOME TEAM |
|--|
| Frozen — |
| GAMECHANGER |
| 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 |
| |
| Summunum Millingen and |
| FROZEN IRISH COFFEE |
| 🗧 TULLAMORE DEW, HOODOO, VIETNAMESE ICED 📒 |
| COFFEE, COCOA NIBS, SMOKED SALT \$12 / \$14 |
| |
| 1000 |



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

* 864.686.7427 HOMETEAMBBQ.COM

+ f 💽 @HOMETEAMBBQGVL

COCKTAILS

SNAKE IN THE GRASS Lunazul Blanco | Lemongrass | Fresno Chile | Lemon (a spicy tegulia 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)

\$12 **SLIPPERY SLOPE** 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 Ilegal 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 PROSE | ECCO (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 NIOR (187 ML) | | \$14 |
| GOTHAM PROJECT CABERNET SAUVIGNON (187 ML) | | \$11 |
| SCARPETTA FRICO LAMBRUSCO (187 ML) | | \$10 |

BEER

\$13

PACKAGED

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

TALL BOYS 16.07

| \$7 | MLL DOI 31602 | |
|-----|--|------------|
| | BIRDSONG JALAPENO PALE ALE | \$8 |
| \$7 | EDMUND'S OAST CHOCOLATE CARAMELS BROWN ALE | \$9 |
| \$7 | EDMUND'S OAST ROTATION SOUR | \$9 |
| \$7 | EDMUND'S OAST SOMETHING COLD | \$9 |
| \$7 | ELYSIAN SPACE DUST IPA | \$8 |
| \$7 | NODA CHEERWINE ALE | \$9 |
| \$7 | NODA HOP DROP 'N ROLL | \$9 |
| \$7 | SIERRA NEVADA PALE ALE | \$7 |
| \$7 | STEELHANDS TROPICAL IPA | \$8 |
| \$7 | SYCAMORE ROTATOR | \$9 |
| \$7 | TWO BLOKES PUBLICAN | \$9 |
| \$6 | WICKED WEED PERNICIOUS IPA | \$8 |
| \$8 | | 40 |
| \$7 | | |
| \$7 | NON ALCOHOLIC | |
| \$7 | ATHLETIC UPSIDE DAWN GOLDEN ALE | \$6 |
| \$7 | ATHLE TIC OF SIDE DAWN COLDEN ALL | \$6 |
| \$7 | HIGH RISE DELTA 9THC MANGO SELTZER* | \$9 |
| \$8 | HIGH RISE DELTA 9THC MANOU SELTZER* | \$9 \$9 |
| \$7 | | |
| \$7 | HIGH RISE DELTA 9THC BLUEBERRY SELTZER* | \$9 |
| \$6 | *MUST BE 21+ TO ORDER* | |

\$6 DRAFT \$7

\$7

\$7

\$7

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 Coke Diet Coke Sprite Mr. Pibb Lemonade Powerade | \$2.75 |
| BOTTLED SODA | \$5.00 |

BOTTLED SODA Cheerwine | Sun Drop | Topo Chico | Virgil's Rootbeer | Virgil's Cream Soda