

## 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 OR CHICKEN \$6.25

CHOPPED BRISKET \$6.50

BBQ NACHOS \$16.75

PULLED PORK, PULLED CHICKEN, OR BLACK BEANS

Three House Made Salsas | Sharp Cheddar |

Monterey Jack | Pickled Jalapeños | Crema |

Guacamole | Chimichurri

SUB CHOPPED BRISKET ADD \$2.95

ADD QUESO OR BLACK BEANS \$3.00

BAKED QUESO \$10.50

Chorizo | Charred Poblanos | Grilled Corn |

Fresh Jalapeño | Cilantro | Cotija | Salsa Roja |

Green Onion | 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 | Fresh Jalapeño | Chimichurri |

Lemon Vinaigrette

\*Add pulled pork, pulled chicken, 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 CHICKEN \$14.50

House Pickles | Pickled Onions |

KING'S HAWAIIAN® Bun

Fiery Don's BURGER \$15.75

Two - 4oz. Patties | American Cheese | House Made

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

SMOKED CHICKEN \$5.50

Guacamole | Chicken Cracklins | Salsa Roja |

Mole (contains nuts) | Cilantro | Cotija

## 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
PULLED PORK	\$16.00	\$16.75
PULLED CHICKEN	\$16.00	\$16.75
SLICED/CHOPPED BRISKET	\$19.00	\$22.00
SMOKED TURKEY	\$16.00	\$16.75
JALAPEÑO CHEDDAR SAUSAGE	\$16.00	\$6.50

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

## COMBO PLATTERS

PULLED PORK, PULLED CHICKEN, 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

MAC & CHEESE	BRUNSWICK STEW	CUCUMBER &
COLE SLAW	BAKED BEANS	TOMATO SALAD
COLLARD GREENS	HASH & RICE	

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



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## 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  
GOTHAM PROJECT PINOT GRIGIO (187 ML) \$10  
LOBSTER REEF SAUVIGNON BLANC (187 ML) \$10  
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 \$6  
COAST HOPART IPA \$7  
COAST KÖLSCH \$6  
COLUMBIA CRAFT ALIEN HAT SOUR \$7  
COLUMBIA CRAFT LAGER \$7  
FOOTHILLS JADE IPA \$6  
FOUNDERS MAS AGAVE LIME SELTZER \$6  
FROTHY BEARD TIDES OF GALLOWAY \$7  
HEINEKEN BOHEMIA \$6  
HI-WIRE PINK LEMONADE SESSION SOUR \$6  
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 \$6  
PALMETTO HUGER STREET IPA \$6  
REVELRY HOTEL RENDEZVOUS \$7  
RIVER RAT ASTRONAUT SAUCE IPA \$6  
SHINER RUBY REDBIRD \$6  
SIERRA NEVADA HAZY LITTLE THING \$7  
SOUTHBOUND MOUNTAIN JAM \$6  
SOUTHERN BARREL FROZEN BARREL MILK STOUT \$8  
STEELHANDS TROPICAL IPA \$6  
STEELHANDS ROTATING \$6  
SWEETWATER 420 \$6  
WESTBROOK 'ONE CLAW' RYE PALE ALE \$6  
WICKED WEED COASTAL LOVE HAZY IPA \$7  
WICKED WEED FRESH PRESSED \$7  
WICKED WEED WATERMELON BURST \$7

**TALL BOYS** 16 OZ \$7  
BIRDS FLY SOUTH BLUPRINT IPA \$7  
BIRDS FLY SOUTH NIGHTS LIKE THESE DRY IRISH STOUT \$7  
BIRDSONG JALAPENO PALE ALE \$7  
EDMUNDS OAST BOUND BY TIME \$8  
EDMUNDS OAST CEREAL AFTER DARK \$8  
EDMUND'S OAST ROTATION SOUR \$8  
EDMUND'S OAST SOMETHING COLD \$8  
ELYSIAN SPACE DUST IPA \$7  
GLUTENBERG BLONDE \* GLUTEN FREE \$8  
NODA HOP DROP AND ROLL IPA \$8  
NODA LAGER DAYS \$8  
SIERRA NEVADA PALE ALE \$7  
SYCAMORE ROTATOR \$8  
TWO BLOKES PUBLICAN ENGLISH PUB ALE \$8  
WESTBROOK ROTATING SHAKE SERIES IPA \$8

### 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  
BOTTLED SODA \$5.00  
Cheerwine | Sun Drop | Virgil's Rootbeer |  
Virgil's Cream Soda