



WWW.HOBOS213.COM

803-548-HOBO

213 MAIN STREET / FORT MILL, SC 29715

Kitchen Hours: Monday-Thursday 11am-10pm

Friday and Saturday: 11am-11pm / Sunday: 11am-9pm

KITCHEN BEER FUND \$2.95-\$12.95 ASK SERVER FOR DETAILS

## SALADS

All salads made fresh to order and served with your choice of dressing

### DRESSING:

Ranch, Blue Cheese, Honey Mustard, Raspberry Vinaigrette, Balsamic Vinaigrette, Lemon Vinaigrette, Oil & Vinegar, Thousand Island, Chipotle Ranch, Greek Dressing, Sesame Ginger dressing

### \*ADD A PROTEIN:

5.00 steak, salmon / 4.00 chicken, turkey or shrimp

### GARDEN SALAD

Fresh greens, diced tomatoes, cucumbers, Monterey Jack and cheddar cheese and house made croutons 6.75

### THE CLASSIC WEDGE SALAD

A quarter wedge of iceberg lettuce topped with diced tomatoes, chopped Applewood smoked bacon, blue cheese crumbles 8.75

### ORIENTAL SALAD

Crisp romaine lettuce, homemade slaw, celery, sesame seeds, crispy fried wontons, almonds tossed in sesame ginger dressing 9.75

### CLASSIC COBB SALAD

Fresh greens, grilled chicken, Applewood smoked bacon, blue cheese crumbles, diced tomatoes, avocado, pecans and hardboiled egg 11.75

### STEAK SALAD

Blackened flank steak, romaine, pickled red onion, tomatoes, blue cheese 12.75

### SALMON SALAD

Seared salmon, romaine, bruschetta, carpers, and served with lemon vinaigrette 12.75

### SOUTHWESTERN SALAD

Fresh greens, avocado, diced tomatoes, house made southern caviar 9.50

## STARTERS

### WINGS

Tossed in your choice of sauce:  
mild, hot, BBQ, teriyaki, Cajun dry rub, lemon pepper  
rub, garlic parmesan served with celery sticks and  
your choice of ranch or blue cheese dressing  
(6) 8.99 / (12) 13.99 / (18) 18.99



### BUILD YOUR OWN FRIES

Starting at 4.00

See BYOB menu for topping choices



### PIMENTO CHEESE FRITTERS

House made pimento cheese breaded and deep fried golden brown, served with our special tomato jam 8.25

### FRIED GREEN TOMATOES

Served with creamy grits and southern caviar 8.25

### FRIED FISH BITES

Beer battered market fish fried golden brown, served with house made tartar sauce 9.75

### BUFFALO SHRIMP

Half dozen jumbo shrimp hand breaded and tossed with your choice of mild or hot sauce. Served with your choice of ranch dressing or blue cheese 9.75

### BOXCAR TATERS

Handmade jumbo tater tots, fried golden brown, seasoned and mixed with cheese, served with Hobo's fry sauce on the side 7.50

### FRIED BANANA PEPPERS

Served with chipotle ranch dipping sauce 6.75

### BUTTERMILK PEPPER RINGS

Buttermilk fried bell peppers served with donkey sauce 5.75

### CAJUN FRIES

Hand cut fries tossed in Cajun seasoning served with donkey sauce 4.75

### PIG CHIPS

Pub chips, house made queso, pulled pork, slaw, jalapeños, ancho BBQ 10.95



HOBOS

## TACOS

comes with a side

### STEAK QUESADILLA

Cauliflower tortilla, pico, steak, Monterey Jack cheese, chipotle ranch 12.99

### SHRIMP TACOS

Choice of flour tortilla or soft corn shell tortilla. Two soft shell tacos with fried or grilled shrimp, jalapeño lime aioli, lettuce and pico de gallo 10.50

### CHICKEN TACOS

Choice of flour tortilla or soft corn shell tortilla. Two soft shell tacos with fried chicken, jalapeño lime aioli, lettuce and pico de gallo 10.25

### PORK TACOS (Limited quantity per day)

Choice of flour tortilla or soft corn shell tortilla. Two soft shell tacos with our homemade pulled pork topped with slaw. Choice of Ancho BBQ (mustard base) or house BBQ 9.75

### FLANK STEAK TACOS

Choice of flour tortilla or soft corn shell tortilla. Blackened flank steak, jalapeño aioli, lettuce, pickled red onions 10.50



# BURGERS



Our burgers are half pound of 100% Angus beef, hand pressed and ground to perfection. Served with your choice of side. All burgers served cooked to order\*

**RARE** - cold red center  
**MEDIUM RARE** - warm red center  
**MEDIUM** - hot red center  
**MEDIUM WELL** - hot pink center  
**WELL** - no pink center

## BUILD YOUR OWN BURGER

Starting with our 8oz beef patty 9.00

**MEAT SUBSTITUTE:** Chicken Fried or Grilled 2.00 / Fish 2.00  
 Black Bean Burger / Portobello Mushroom

**CHEESE OPTION:** 1.00 American / Blue Cheese / Queso / Provolone  
 Monterey Jack / Pimento Cheese / Swiss / Cheddar / Pepper Jack / Feta

**PREMIUM TOPPINGS:** Applewood Smoked Bacon 2.00 / Smoked Turkey 2.00  
 Avocado 1.50 / Mac & Cheese 2.00 / Chili 1.25 / Fried Egg 1.00  
 Fried Green Tomato 1.00 / Buttermilk Fried Bacon .30 / Fried Onion Strings 1.00

## BLACK-N-BLUE

Beef patty, mayo, lettuce, tomato, onion, blackened seasoning and blue cheese on brioche bun 10.75

## THE MACK & MACK (Carolina Burger)

Beef patty, mustard, chili, slaw, jalapeño on brioche bun 10.75

## LOCOMOTIVE BURGER

Beef patty, pulled pork, BBQ sauce, onion strings on a brioche bun 13.25

## THE VAGABOND

Beef patty, pimento cheese, Applewood smoked bacon, lettuce, tomato, onion, pickle, mayonnaise on a brioche bun 11.75

## THE ISLANDER EXPRESS

Beef patty, grilled pineapple, teriyaki sauce, lettuce, tomato on a brioche bun 10.50

## THE SUNRISE BURGER

Beef patty, fried egg, Applewood smoked bacon, cheddar cheese, lettuce, tomato, onion, pickle and mayonnaise on a brioche bun 11.75

## THE WANDERER

Beef patty, cheddar cheese, bacon, BBQ sauce, lettuce, tomato, onion, pickle, mayonnaise and crispy fried onion strings on a brioche bun 11.75

## T MONEY

Beef patty between two grilled cheese sandwiches, Applewood smoked bacon, lettuce, tomato, onion 12.75

## CALIFORNIA BURGER

Beef patty, provolone, avocado, lettuce, tomato, onion on a brioche bun 10.50

## THE BIG APPLE

Beef patty, Applewood smoked bacon, cheddar cheese, sautéed apples, grilled onions on grilled sourdough bread 11.75

## THE BLACK BEAN BURGER

House made black bean patty, sprouts, avocado, tomato, onion on a brioche bun 10.25

## VEGGIE BURGER

Grilled portobello mushroom, avocado, sprouts, tomato, onion on a brioche bun 10.25

## MARTIN'S MELT

Beef patty, American, grilled onion and mushroom, bacon on sourdough 10.50

**GLUTEN FREE OPTIONS:** Cauliflower Wrap / Corn Tortillas / Lettuce Wrap

**TOPPINGS:** Grilled Onions .35 / Guacamole 1.75 / House Slaw .75  
 Mushroom 1.00 / Pineapple .75 / Jalapeños .50 / Fried Banana Peppers 1.25  
 Peanut Butter & Jelly 1.00 / Lettuce, Tomato, Onions, Pickles

**CONDIMENTS:** Hobo's Sauce / BBQ Sauce / Horseradish Mayo  
 Mayonnaise / Teriyaki Sauce

# SANDWICHES

All sandwiches come with a choice of side

## FRIED FISH SANDWICH

Fresh fried market fish filet served on a brioche bun with lettuce, tomato and house made tartar sauce 10.95

## CHICKEN & WAFFLE SANDWICH

Fried chicken breast served between two bacon waffles with our special maple aioli 11

## BLT

Crisp Applewood bacon, lettuce, fried green tomatoes and mayonnaise on toasted sourdough bread 9.75

## TURKEY MELT

Smoked turkey, horseradish mayo, sautéed mushrooms, grilled onions, cheddar and Swiss cheese on sourdough bread 10.50

## GROWN UP GRILLED CHEESE

House made pimento cheese, provolone, cheddar and Applewood smoked bacon grilled to perfection on sourdough bread 9.50

## BLACKENED SALMON SANDWICH

Cajun seared salmon on a sourdough bun with lettuce, tomato, caramelized onion, and dijon aioli 12.75

## BUFFALO CHICKEN SANDWICH

Fried chicken breast tossed in hot or mild buffalo sauce, provolone cheese, lettuce and tomato on a brioche bun served with your choice of ranch, or blue cheese dressing 10.25

## GRILLED CHICKEN SANDWICH

Marinated chicken breast, char-grilled and served with lettuce, tomato and mayo on a brioche bun 10.25

## PHILLY CHEESESTEAK

Philly meat, onions, peppers, provolone, and dijon aioli 10.45

## PORK SANDWICH

House smoked pulled pork served with slaw on a brioche bun. Choice of ancho BBQ (mustard base) or house BBQ 10 (Limited quantity per day)



# KID'S

12 and under. Comes with side and drink.

**PB&J SANDWICH** 5

**MAC-N-CHEESE** 5

**GRILLED CHEESE** 5

**PLAIN OR CHEESEBURGER** 5.25

**CHICKEN FINGERS** 5.50

**CHEESE QUESADILLA** 5

# SIDES

## FRESH CUT FRIES

**CHIPS**

**SLAW**

**PASTA SALAD**

**ONION STRINGS**

**SIDE SALAD**

**FRUIT**

**MAC-N-CHEESE**

**CHEESE GRITS**

# SPIKED DRINKS

Must be over 21 years old

## MILK SHAKES

### TENNESSEE APPLE PIE

Tennessee Fire, apple liqueur and vanilla ice cream 9.50

### SALTY CARAMEL

Caramel vodka, caramel sauce, salt, vanilla ice cream 9.50

## (NOT SPIKED) BEVERAGES 2.00

Tea, Sweet Tea, Coffee, Coke, Diet Coke, Dr. Pepper, Mellow Yellow, Pink Lemonade, Sprite, Ginger Ale, Abita Rootbeer (no free refills)

## (NOT SPIKED) FLOATS

Abita Root Beer 4.00 / Coke Float 3.00

## BUSH WACKER

Rum, Kahlua, amaretto, coconut liqueur, vanilla ice cream 9.50

## BUTTERY NIPPLE

Butterscotch Schnapps, whipped vodka, vanilla ice cream 9.50

## HONEY NUT CHEERIO

Tennessee Honey, RumChata, vanilla ice cream 9.50

## THIN MINT

Green creme de menthe, white creme de cocoa, whipped cream vodka, cookies-n-cream ice cream 9.50

## BANANA FOSTER

Captain Morgan rum, banana liqueur, banana rum and vanilla ice cream 9.50

## KEY LIME PIE

Whipped Cream Vodka, Liqueur 4/3, lime juice, sour, and vanilla ice cream 9.50



\*The consuming of raw or undercooked eggs, meat, poultry, seafood or shellfish may contribute to foodborne illness, especially if you have a medical condition. © 2015 Foods Menu 2021 6563256