

## SNACKS

### *Fiery Don's* SMOKED CHICKEN WINGS

1/2 DOZ \$8.25 / DOZ \$14.95

Dry Rubbed, Alabama White Sauce

2 OZ DEATH RELISH \$1

### SLIDERS

Potato Roll, Slaw, House Pickles, Onions

PULLED PORK OR CHICKEN \$5.00

CHOPPED BRISKET \$5.50

BBQ NACHOS \$13.75

PULLED PORK, SMOKED CHICKEN CHILI, OR PULLED CHICKEN

Three Housemade Salsas, Sharp Cheddar and Monterey Jack Cheeses, Pickled Jalapeños, Crema, Guacamole, Chimichurri

SUB CHOPPED BRISKET ADD \$2.00

BAKED QUESO \$9.25

Chorizo, Charred Poblanos, Grilled Corn, Jalapeño, Cilantro, Cotija, Salsa Roja, BBQ Tortilla Chips

PORK CRACKLINS \$8.50

Dry Rubbed, Pimento Cheese, HT Hot Sauce, Lime

TOTS \$5.75

Harissa Aioli, Rosemary

## TACOS

PULLED PORK TACO \$5.00

Pickled Onions, Pork Cracklins, Salsa Macha (contains nuts), Cilantro, Cotija, House Tortilla

SMOKED CHICKEN TACO \$5.00

Guacamole, Chicken Cracklins, Salsa Roja, Mole (contains nuts), Cilantro, Cotija, House Tortilla

CHOPPED BRISKET TACO \$5.50

Grilled Corn Esquites, Charred Poblanos, Chimichurri, Carrot-Jalapeño Salsa, House Tortilla



126 WILLIMAN STREET  
CHARLESTON, SC 29403  
843-225-7427 X 4

MAKIN BACON  
SINCE 2006

HOMETEAMBBQ.COM  
OPEN DAILY  
11:00 AM

## SALADS

HOME TEAM SALAD\* \$11.50

Garden Mix, Grilled Corn, Tomatoes, Cucumbers, Toasted Pepitas, Smoked Poblano Vinaigrette

BBQ CAESAR SALAD\* \$11.50

Romaine, Grilled Bread, Parmesan, Caesar Dressing

GREEN SALAD\* \$11.50

Cabbage, Garden Mix, Shaved Fennel, Cilantro, Parsley, Celery, Jalapeño, Chimichurri, Lemon Vinaigrette

\*Add any meat, or stewed black beans for \$2.95 or brisket for \$3.95

## SANDWICHES

Choice of Side

*Fiery Don's* BURGER \$12.95

2 - 4 oz. Patties, Bacon, American Cheese, Lettuce, Tomato, Onion, Pickle, Harissa Aioli, Brioche Bun

BBQ BURRITO \$11.50

Pulled Pork or Chicken, Flour Tortilla, Creamed Corn, Mashed Potatoes, Cole Slaw, Red Sauce  
SUB CHOPPED BRISKET ADD \$1

PULLED PORK OR CHICKEN \$11.95

Brioche Bun, House Pickles, Onions

SLICED/CHOPPED BRISKET \$12.95

Brioche Bun, House Pickles, Onions

Add slaw on top \$.75 add sausage \$2

## THE BOARD

### A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, 1/2 RACK ST LOUIS CUT RIBS, PULLED PORK, HOUSEMADE SAUSAGE, & TURKEY

Served With CHOICE OF 3 PINT SIZED SIDES, GRILLED BREAD, HOUSE PICKLES, AND ONIONS

(SERVES 4-6) \$65

ADD BRISKET (SLICED OR CHOPPED) \$6

MAKE IT A FULL RACK \$10

## MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Platter includes Two Sides, White Bread, House Pickles, Onions

	PLATTER	PER LB/EACH
PULLED PORK	\$13.75	\$14.95
PULLED CHICKEN	\$13.75	\$14.95
SLICED/CHOPPED BRISKET	\$16.95	\$18.95
SMOKED TURKEY	\$12.95	\$15.95
SAUSAGE	\$14.50	\$5.00
1/4 CHICKEN	\$11.50	\$7.95
White or Dark Meat		
1/2 CHICKEN	\$15.95	\$11.95
All White Meat Add \$2		
HALF RACK	\$16.95	\$12.00
St Louis Cut Ribs		
FULL RACK	\$24.95	\$23.00
St Louis Cut Ribs		

## COMBO PLATTERS

PULLED PORK, PULLED CHICKEN, SMOKED TURKEY, SAUSAGE OR 1/4 CHICKEN

TWO MEAT PLATTER \$17.50

THREE MEAT PLATTER \$20.50

SUB 1/2 RACK RIBS ADD \$7

SUB CHOPPED OR SLICED BRISKET ADD \$4

## SIDES \$3.75 PINTS \$7.50

MAC & CHEESE  
COLE SLAW  
COLLARD GREENS

CUCUMBER &  
TOMATO SALAD  
BRUNSWICK STEW  
BAKED BEANS

SMOKED CHICKEN  
& WHITE BEAN CHILI  
HASH & RICE

THE SIDE PLATE

4 Sides, Grilled Bread, House Pickles

\$13.75

\*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

*Frozen*

### GAME CHANGER

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

\$8 / \$10

### FROZEN IRISH COFFEE

Tullamore Dew, Hoodoo, Vietnamese Iced  
Coffee, Cocoa Nibs, Smoked Salt  
\$9 / \$11



HOME TEAM BBQ  
DOWNTOWN CHARLESTON  
126 WILLIMAN STREET



843.225.RIBS  
HOMETEAMBQ.COM



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@HTBBQ

11.06.17

## COCKTAILS

**WHITE SANGRIA** \$10 / \$35  
Elderflower, Peach, Ginger, & Seasonal Fruit

**SIMPLE MAN** \$12  
Jim Beam Bonded, Peach, Fresh Lime, Sweet Tea Ice  
*(a relaxing porch sipper)*

**POP'S OLD FASHIONED** \$12  
Virgil Kaine Rye, Malted Syrup, Cacao, Molé Bitters  
*(a Whopper of a classic)*

**CHAMOM'MULE** \$12  
Cathead Vodka, Chamomile Honey, Yuzu, Ginger Beer,  
Hopped Grapefruit Bitters  
*(floral, tart, and gingery)*

**RUB IS A BATTLEFIELD** \$12  
Legal Mezcal, Altos Reposado, Rub Infused Agave,  
Fresh Pineapple, Lime  
*(dry rubbed margarita with a bit of smoke)*

**THE WILD RUMPUS** \$12  
Milagro Blanco, Aperol, Passionfruit, Death Relish Agave,  
Fresh Lime, citrus salt  
*(bright, refreshing, and a wee bit spicy)*

**HOME TEAM MICHELADA** \$6  
Coors Banquet, Natural Blonde, Pepper Vinegar, Dry Rub,  
Home Team Hot Sauce, Lime

## BIG FANCY BEER

**FOUNDERS BACKWOODS BASTARD** 22<sub>oz</sub> 11.2% \$25  
BARREL-AGED SCOTCH ALE

**WESTBROOK MEXICAN CAKE** 22<sub>oz</sub> 10.5% \$38  
IMPERIAL STOUT AGED ON COCOA NIBS, CINNAMON, VANILLA, AND FRESH HABANERO

## BEER

### DRAFT

**HOME TEAM 'NOSE TO ALE' GOLDEN** \$5  
COOPER RIVER PORTER (NITRO) \$7  
FOUNDERS ALL DAY IPA \$7  
FREEHOUSE GREEN DOOR IPA \$8  
FOUNDERS BREAKFAST STOUT (12 OZ.) \$6  
PALMETTO MOTHER PUCKER PEACH SOUR \$7  
REVELRY BREWING LAZY LOVER BELGIAN BLONDE \$7  
TERRAPIN SOUND CZECH PILSNER \$7  
SEATTLE DRY HARD CIDER \$8  
SNAFU TANG ORANGE SOUR ALE \$7  
TRADESMAN BRICKLAYER RED \$7  
BLACKBERRY FARM CLASSIC SAISON \$7

### PACKAGED

ALLAGASH SAISON \$7  
ANDERSON VALLEY BLOOD ORANGE GOSE \$6  
BOLD ROCK CAROLINA APPLE CIDER \$6  
CIGAR CITY JAI ALAI IPA \$6  
COAST HOPART / KÖLSCH / DEAD ARM \$7  
DEVIL'S BACKBONE VIENNA LAGER \$6  
FREEHOUSE FOLLY'S PRIDE BLONDE \$7  
FOOTHILLS JADE IPA \$6  
HOLY CITY SPARKLY PRINCESS SOUR IPA \$6  
HOLY CITY PARADISE SESSION IPA \$6  
ISLAND COASTAL LAGER \$6  
LAGUNITAS '12<sup>TH</sup> OF NEVER' ALE \$6  
LEFT HAND MILK STOUT (NITRO) \$6  
LONERIDER SHOTGUN BETTY HEFE \$6  
LO-FI MEXICAN LAGER \$5  
MODELO ESPECIAL \$5  
NEW BELGIUM TARTASTIC \$6  
PALMETTO BREWING HUGER STREET IPA \$6  
REVELRY HOTEL RENDEZVOUS WHEAT (16 OZ) \$8  
SHINER BOCK \$6  
SWEETWATER 420 EXTRA PALE ALE \$6  
SWEETWATER GOIN' COASTAL PINEAPPLE IPA \$6  
TERRAPIN HI-5 IPA / RECREATIONALE \$6  
WESTBROOK GOSE / WHITE THAI / ONE CLAW \$6

## WINE

### ON TAP

WHITE OR RED GL / LTR \$9 / \$32

### SPARKLING

PROSECCO, SCARPETTA FRICO, VENETO, IT, NV (187 ML) \$9

### ROSÉ

ALLOY WINE WORKS "EVERYDAY ROSE" 16<sub>oz</sub> "CAN" \$17

WÖLFFER ESTATES, LONG ISLAND, NY '16 \$10 / \$34

TXACOLINA, AMETZOI RUBENTIS, ES '16 \$42

### WHITE BOTTLES

GRUNER VELTLINER, HIRSCH, NIEDEROSTERREICH, AU '14 \$38

MOOBUZZ, CHARDONNAY, MONTEREY, CA '16 \$38

VERMENTINO, LA SPINETTA, TUSCANY, IT '14 \$44

SANCERRE, PAUL CHERRIER, LOIRE, FR '14 \$42

"BOREALIS", MONTINORE ESTATES, WILLAMETTE, OR '14 \$38

SAUVIGNON/RIBOLLA/SEMILLON, MATTHIASON, NAPA, CA '13 \$65

PINOT BLANC, FOUR GRACES, WILLAMETTE VALLEY, OR '14 \$45

### RED BOTTLES

MALBEC, SUSANNA BALBO, MENDOZA, AR '12 \$60

MONASTRELL, JUAN GIL, JUMILLA, ES '12 \$31

PINOT NOIR, CARNEROS HILLS, SONOMA, CA '14 \$50

## DRINKS FOR ALL AGES

SWEET OR UNSWEET TEA \$2.75

FOUNTAIN SODA \$2.75

BOTTLED SODA \$3.50

Coke, Cheerwine, Orange Fanta, Sundrop,  
IBC Root Beer and Cream Soda

CANNONBOROUGH GRAPEFRUIT ELDERFLOWER \$4

## DESSERTS

BANANA PUDDING \$4.95

FLOATS \$5.50

Coke, Cheerwine, Orange Fanta, IBC Root Beer or  
Cream Soda