# Fiery Ron'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 Onion | 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 Jalapeños | Crema | Guacamole | Chimichurri | BBO Tortilla Chips SUB CHOPPED BRISKET ADD \$3.00 ADD QUESO OR BLACK BEANS \$3.00

# **BAKED QUESO**

Jalapeño Cheddar Sausage | Charred Poblanos | Grilled Corn | Jalapeño | Cotija | Salsa Roja | BBO Tortilla Chips

## PORK CRACKLINS

Dry Rub | Pimento Cheese | HT Hot Sauce | Lime

TOTS	\$7
Harissa Mayo   Rosemary Salt	
ADD QUESO \$3.00	

## HOME TEAM SALAD

Greens | Grilled Corn | Tomatoes | Cucumbers | Toasted Pepitas | Smoked Poblano Vinaigrette

## GREEN SALAD

Cabbage | Greens | Shaved Fennel | Cilantro | Parsley | Celery | Fresh 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

# 803-724-3900

# One Side ADD SLAW ON TOP \$1.00

PULLED PORK House Pickles | Pickled Onion | King's Hawaiian Bun

# SLICED TURKEY

House Pickles | Pickled Onion | 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 KING'S HAWAIIAN® Bun

CARNITAS Crispy Smoked Pork | Salsa Verde | White Onion | Cilantro | Cotija

# \$5.75 CHOPPED BRISKET Grilled Corn Esquites | Charred Poblanos |

SLICED/CHOPPED BRISKET

King's Hawaiian Bun

Flour Tortilla

SMOKED TURKEY WRAP

House Pickles | Pickled Onion |

Chimichurri | Carrot-Jalapeño Salsa

White Bean Purée | Guacamole | Ancho-Pepita Salsa | Greens | Cabbage | Cilantro | Parsley |

Lemon | Chimichurri | Fresh Jalapeño |

11:00 AM

\$17.25

\$15.25

# 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

# ALL MEATS SUBJECT TO AVAILABILITY

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

> PLATTER PER LB/EACH

PULLED PORK	\$16.75	\$17.00
SLICED/CHOPPED BRISKET	\$12.75	\$25.95
SMOKED TURKEY	\$16.95	\$17.95
JALAPEÑO CHEDDAR SAUSAGE	\$16.00	\$6.50
	PLATTER	PER LB/EACH
1/4 CHICKEN	\$13.25	\$7.95
White or Dark Meat		
1/2 CHICKEN	\$18.95	\$13.95
All White Meat Add \$2.50		
HALF RACK	\$22.25	\$17.50
St Louis Cut Ribs		
FULL RACK	\$32.95	\$29.95
St Louis Cut Ribs		

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

\$6.25	TWO MEAT PLATTER	\$22.25	
	THREE MEAT PLATTER	\$25.25	
	SUB CHOPPED OR SLICED BRISKET ADD \$4.95		
	SUB 1/2 RACK RIBS ADD \$10.25		

#### \*ADD A LINK OF JALAPEÑO CHEDDAR SAUSAGE TO ANY PLATTER \$6.50

\$4.	\$7.75	
BAKED BEANS Cole Slaw Collard Greens	BRUNSWICK STEW Cucumber & Tomato Salad	HASH & RICE Mac & Cheese Potato Salad Brisket Chili
THE SIDE PLATE		\$14.50

\*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 a 3% charge to all Credit Card Payments to offset processing fees

\$7.75	

\$13.25

\$13.25

\$9.75

\$6.50

\$6.95

\$17.25

\$10.95

SNAKE IN THE GRASS Lunazul Blanco   Lemongrass   Fresno Chile   Lemon (a spicy tequlia drink)	\$13	BOL
ELECTRIC JUMP ROPE Teeling Irish Whiskey   Black Tea   Passionfruit Hone Amaro Montenegro   Tiki Stuff (a new old fashioned that insists on a Hawaiian	-	BLA Cigi Coa Coa
SLIPPERY SLOPE Ten to One Rum   Bulrush Gin   Mastiha   Cucumber   Lii Smoked Coconut Water (a gimlet thats taking a much needed vacation)	<b>\$12</b> mel	COL COL CON CON
MY FIRST RODEO Deep Eddy Lime   Aperol   Bittercube Jamaica no. 2   Grapefruit Cordial   Topo Chico (a wildly elaborate vodka soda)	\$12	FOU GRE HIGI
RIDERS UP Virgil Kaine Rip-Track Bourbon   Blended Family Rasp Branca Menta   Lime   Ginger Beer	\$12 berry l	HIGI Higi Indi
<b>RUB IS A BATTLEFIELD</b> Ilegal Mezcal   Lunazul Reposado   Rub Infused Agave Fresh Pineapple   Lime (dry rubbed margarita with a bit of smoke)	<b>\$13</b> el	INDI LOF LOF MOI
HOME TEAM MICHELADA Coors Banquet   Natural Blonde   Pepper Vinegar   Dry Home Team Hot Sauce   Lime	<b>\$6</b> 7 Rub I	OSK Pea Pea
WHITE SANGRIA Elderflower   Passionfruit   Ginger & Seasonal Fruit	\$10	RIVE RIVE SOU SOU SOU
SWEET OR UNSWEET TEA	\$3.50	SWI
FOUNTAIN SODA Coke   Diet Coke   Sprite   Mr. Pibb   Pink Lemonade	\$3.50	TEC WES
BOTTLED SODA Coke   Cheerwine   Sundrop   Orange Fanta   Topo Chico : Mineral Water	\$5.00 Sparkling	WES WES WIC WIC WIC

OLD ROCK APPLE CIDER	\$6	BIRDSONG JALAPENO PALE ALE 16 oz.	\$8
LAKE'S HARD CIDER (PLEASE ASK SERVER)	\$7	EDMUND'S OAST SEASONAL ROTATION (PLEASE ASK SERVER) 16 oz.	\$8
IGAR CITY JAI ALAI	\$6	EDMUND'S OAST BOUND BY TIME 16 oz	\$8
OAST HOPART	\$7	FREEHOUSE BATTERY BROWN 16 oz	\$8
OAST KOLSCH	\$7	HI-WIRE BED OF NAILS BROWN ALE 16 oz	\$8
OLUMBIA CRAFT ALIEN HAT	\$7	NODA JAM SESSION PALE ALE 16 oz.	\$8
OLUMBIA CRAFT LAGER	\$7	NODA COCO LOCO PORTER 16 oz	\$8
OMMONHOUSE ALEWORKS AIR IS SALTY GOSE	\$7	SIERRA NEVEDA PALE ALE 16 oz	\$8
OMMONHOUSE ALEWORKS PARK CIRCLE PALE ALE	\$7	STEEL HANDS COFFEE LAGER 16 oz	\$8
OUNDERS ALL DAY IPA	\$6	SWEETWATER 420 PALE ALE 16 oz	\$8
REENMAN ESB	\$7	SYCAMORE ROTATION (PLEASE ASK SERVER) 16 oz.	\$8
IGHLAND DAYCATION IPA	\$6		
IGHLAND GAELIC ALE	\$6		
IGHLAND SEASONAL ROTAION (PLEASE ASK SERVER)	\$7		
IDIGO REEF DRIFT DIVE IPA	\$7		
IDIGO REEF SHELLY BEACH BLONDE	\$7	ARCHER ROOSE SAUVIGNON BLANC (250 ML)	\$11
DFI GLITTER PONY	\$7	ARCHER ROOSE PINOT GRIGIO (250 ML)	\$11
DFI MEXICAN LAGER	\$7	ARCHER ROOSE MALBEC (250 ML)	\$11
IODELO	\$6	PRISMA ROSÉ (250 ML)	\$11
SKAR BLUES MAMA'S LIL YELLA PILS	\$7	PROSECCO, MIRABELLO	\$8
EAK DRIFT HARD SELTZER	\$6	FRUSECCO, MINADELLO	40
EAK DRIFT NE IPA	\$7		
IVER RAT BREWING CO. ASTRONAUT SAUCE	\$8		
IVER RAT BREWING CO. BROAD RIVER RED	\$7		
OUTHBOUND MOUNTAIN JAM	\$7	ATHLETIC N/A IPA" \$	5.00
OUTHBOUND SCATTERED SUN	\$7	HIGH RISE DELTA-9-THC BLOOD ORANGE SELTZER* \$	9.00
OUTHERN BARREL DAMN YANKEE IPA	\$7	*MUST BE 21+ YEARS TO ORDER	
WEETWATER BLUEBERRY WHEAT ALE	\$6		
WEETWATER G-13	\$7		
TEEL HANDS COFFEE LAGER	\$7		
ECATE	\$6		
ESTBROOK GOSE	\$7		
ESTBROOK ONE CLAW RYE PALE ALE	\$7		
ESTBROOK WHITE THAI	\$7		
/ICKED WEED DR. DANK IPA ROTATOR	\$7		
/ICKED WEED FRESH PRESSED WHEAT ALE	\$7		
ICKED WEED ROTATION (PLEASE ASK SERVER)	\$7		

# GOLD CARIBBEAN RUM, SPICED CARIBBEAN RUM,

ORANGE JUICE, PINEAPPLE JUICE, CREAM OF COCONUT, AND A DASH OF FRESH GRATED NUTMEG

\$12 \$14

We give you the mix, you add the Rum HALF GALLON \$20.00 GALLON \$40.00

TULLAMORE DEW, HOODOO, VIETNAMESE ICED COFFEE, COCOA NIBS, SMOKED SALT \$12 \$14



HOME TEAM BBQ **FIVE POINTS - COLUMBIA** 700 HARDEN ST

\* 803.724.3900 HOMETEAMBBQ.COM

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