Fiery Ron's SMOKED CHICKEN WINGS

1/2 DOZ \$10.75/ 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 OR BLACK BEANS Three House Made Salsas | Sharp Cheddar, Monterey Jack | Pickled Jalapeños | Crema | Guacamole | Chimichurri | BBO Tortilla Chips SUB CHOPPED BRISKET OR BRISKET CHILI ADD \$2.95

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



\$14.75

\$14.95

\$16.50

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

.25

\$6.25

\$6.75

\$16.75

\$10.75

\$9.75

\$12.75

\$12.75

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

\$5.50 CHOPPED BRISKET Grilled Corn Esquites | Charred Poblanos | Chimichurri | Carrot-Jalapeño Salsa

SLICED/CHOPPED BRISKET

King's Hawaiian Bun

Flour Tortilla

SMOKED TURKEY WRAP

House Pickles | Pickled Onion |

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

Lemon | Chimichurri | Fresh Jalapeño |

\$16.25

\$14.95

\$6.00

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) \$95
MAKE IT A DOZEN WINGS \$8.95 or MAKE IT A FULL RACK \$17.00
ADD SLICED OR CHOPPED BRISKET \$7.25

ALL MEATS SUBJECT TO AVAILABILITY

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

> PLATTER PER LB/EACH

PULLED PORK Sliced/chopped brisket Smoked turkey Jalapeño cheddar sausage	\$16.00 \$19.95 \$16.95 \$16.00	\$16.75 \$25.00 \$17.95 \$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	\$21.75	\$17.00
St Louis Cut Ribs		
FULL RACK	\$32.95	\$28.25
St Louis Cut Ribs		

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

TWO MEAT PLATTER	\$21.95
THREE MEAT PLATTER	\$24.95
SUB CHOPPED OR SLICED BRISKET	Г ADD \$4.75
SUB 1/2 RACK RIBS ADD \$9.95	

*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. A 3.25% PROCESSING FEE WILL BE ADDED TO ALL NON-CASH PAYMENTS.

	SNAKE IN THE GRASS	\$12				
	Lunazul Blanco Lemongrass Fresno Chile Lemon (a spicy tequlia drink)		BOLD ROCK APPLE CIDER	\$6	S.O.B STANDARD OPERATING BEER - VIENNA LAGER	
	ta spicy tequita urinki		BLAKE'S HARD CIDER (PLEASE ASK SERVER)	\$7	CATAWBA WHITE ZOMBIE Columbia craft carolinian blonde ale	\$7 \$7
GOLD CARIBBEAN RUM.	ELECTRIC JUMP ROPE	\$12 eyl	CIGAR CITY JAI ALAI	\$6	COMMONHOUSE (PLEASE ASK SERVER)	\$7
	Teeling Irish Whiskey Black Tea Passionfruit Hone		COAST HOPART	\$7	EOBC BOUND BY TIME IPA	\$8
	Amaro Montenegro Tiki Stuff (a new old fashioned that insists on a Hawaiian shirt)		COAST KOLSCH	\$7	HAZELWOOD ROTATING (PLEASE ASK SERVER) Steel Hands (please ask server)	\$7 \$7
SPICED CARIBBEAN RUM,		\$12	COLUMBIA CRAFT ALIEN HAT	\$7	SYCAMORE MOUNTAIN CANDY IPA	\$7
ORANGE JUICE,	SLIPPERY SLOPE		COLUMBIA CRAFT LAGER	\$7		
PINEAPPLE JUICE,	Ten to One Rum Bulrush Gin Mastiha Cucumber Lii Smoked Coconut Water	nel	COMMONHOUSE ALEWORKS AIR IS SALTY GOSE	\$7		
CREAM OF COCONUT, And a dash of	(a gimlet thats taking a much needed vacation)		COMMONHOUSE ALEWORKS PARK CIRCLE PALE ALE	\$7	BIRDSONG JALAPENO PALE ALE 16 oz.	\$8
FRESH GRATED NUTMEG	MY FIRST RODEO	\$12	DALAI SOFIA TACOCAT TEPACHE HARD KOMBUCHA	\$7	BIRDSONG PARADISE CITY 16 oz EOBC SEASONAL ROTATION (PLEASE ASK SERVER) 16 oz.	\$8 \$8
	Deep Eddy Lime Aperol Bittercube Jamaica no. 2	\$12	FOUNDERS ALL DAY IPA	\$ 6	HI-WIRE BED OF NAILS BROWN ALE 16 oz	\$8
\$11 \$13	Grapefruit Cordial Topo Chico		FOUNDER'S SOLID GOLD LAGER	\$ 6	NODA JAM SESSION PALE ALE 16 oz.	\$8
	(a wildly elaborate vodka soda)		GREENMAN ESB	\$7	NODA COCO LOCO PORTER 16 oz Steel Hands Coffee Lager 16 oz	\$8 \$8
		¢10	HIGHLAND DAYCATION IPA	\$6	SYCAMORE ROTATION (PLEASE ASK SERVER) 16 oz.	\$8
We give you the mix, you add the Rum	RIDERS UP Virgil Kaine Rip-Track Bourbon Blended Family Rasp	\$12	HIGHLAND GAELIC ALE	\$6	SWEETWATER G-13 16 oz.	\$8
HALF GALLON \$20.00 Gallon \$40.00	Branca Menta Lime Ginger Beer	berry i	LOFI GLITTER PONY	\$0 \$7	WESTBROOK SHAKE SERIES (PLEASE ASK SERVER) 16 oz.	\$10
GALLON \$40.00	RUB IS A BATTLEFIELD Ilegal Mezcal Lunazul Reposado Rub Infused Agave Fresh Pineapple Lime	¢10	LOFI MEXICAN LAGER	\$7 \$7		
		\$12 el				
				\$6		
	(dry rubbed margarita with a bit of smoke)		NEW BELGIUM FAT TIRE.	\$7		
	HOME TEAM MICHELADA	y Rub I RIVER RAT	OSKAR BLUES MAMA'S LIL YELLA PILS	\$7	PRISMA ROSÉ (250 ML)	\$1 1
TULLAMORE DEW, HOODOO, VIETNAMESE ICED Coffee, Cocoa Nibs, smoked Salt	Coors Banquet Natural Blonde Pepper Vinegar Dry R		RIVER RAT BREWING CO. ASTRONAUT SAUCE	\$8		
\$12 \$14	Home Team Hot Sauce Lime		RIVER RAT BREWING CO. BROAD RIVER RED	\$7	PROSECCO, BOCELLI (187 ML)	\$8
VIE VIA	WHITE SANGRIA	\$10	SOUTHBOUND MOUNTAIN JAM.	\$7	SCARPETTA FRICO FRIZZANTE (250 ML)	\$13
	Elderflower Passionfruit Ginger & Seasonal Fruit		SOUTHBOUND SCATTERED SUN	\$7	SCARPETTA PRICUPRIZZANTE (250 ML)	\$13
			SOUTHERN BARREL DAMN YANKEE IPA	\$7	RADLEY & FINCH CHENIN BLANC (250 ML)	\$10
Real			SWEETWATER 420 PALE ALE	\$7		
			SWEETWATER BLUEBERRY WHEAT ALE	\$6	PRISMA SAUVIGNON BLANC (250 ML)	\$11
			STRAINGE BEAST HARD KOMBUCHA (PLEASE ASK SERVER)		THE PINOT PROJECT PINOT NIOR (250 ML)	\$14
	SWEET OR UNSWEET TEA	¢0.75	TECATE	\$6		414
-	SWEET UR UNSWEET TEA	\$2.75	TOPO CHICO HARD SELTZER	\$6	SCARPETTA FRICO LAMBRUSCO (250 ML)	\$13
HOME TEAM BBQ Five Points - Columbia	FOUNTAIN SODA	\$3.50	WESTBROOK GOSE	\$7		
700 HARDEN ST	Coke Diet Coke Sprite Mr. Pibb Pink Lemonade		WESTBROOK ONE CLAW RYE	\$7	AMETZOI RUBENTIS TXACOLI	\$10/\$42
*		_	WESTBROOK WHITE THAI	\$7		
	BOTTLED SODA	\$5.00	WICKED WEED DR. DANK IPA	\$7		
803.724.3900 Hometeambbq.com	Coke Cheerwine Sundrop Orange Fanta Topo Chico S	Sparkling	WICKED WEED FRESH PRESSED WHEAT ALE	\$7		
*	Mineral Water		WICKED WEED SEASONAL ROTATION (PLEASE ASK SERVER	r) \$7		
f 🖸 @HOMETEAMBBQCOLA						
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TULLAMORE DEW, HOODOO,