

SNACKS

Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$8.95 / DOZ \$15.95

Dry Rub | Alabama White Sauce

2 OZ DEATH RELISH \$1.50

SLIDERS

King's Hawaiian Bun | Slaw | House Pickles | Pickled Onions

PULLED PORK OR CHICKEN \$5.25

CHOPPED BRISKET \$5.75

BBQ NACHOS

\$14.75

PULLED PORK, PULLED CHICKEN, OR BLACK BEANS

Three House Made Salsas | Sharp Cheddar | Monterey Jack | Pickled Jalapeños | Crema | Guacamole | Chimichurri

SUB CHOPPED BRISKET ADD \$2.00

ADD QUESO OR BLACK BEANS \$2.95

BAKED QUESO

\$9.50

Chorizo | Charred Poblanos | Grilled Corn | Fresh Jalapeño | Cilantro | Cotija | Salsa Roja | Green Onion | BBQ Tortilla Chips

PORK CRACKLINS

\$8.50

Dry Rub | Pimento Cheese | HT Hot Sauce | Lime

TOTS

\$6.25

Harissa Mayo | Rosemary Salt

ADD QUESO \$2.95

SALADS

HOME TEAM SALAD*

\$11.95

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

GREEN SALAD*

\$11.95

Cabbage | Greens | Shaved Fennel | Cilantro | Parsley | Celery | Fresh Jalapeño | Chimichurri | Lemon Vinaigrette

**Add pulled pork, pulled chicken, turkey or black beans for \$2.95, sliced or chopped brisket for \$3.95, 1/4 chicken \$5.95*



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

HOMETEAMBBQ.COM
OPEN DAILY
11:00 AM

SANDWICHES

One Side ADD SLAW ON TOP \$.95

PULLED PORK OR CHICKEN

\$12.95

King's Hawaiian Bun | House Pickles | Pickled Onions

Fiery Don's BURGER

\$12.95

Two - 4oz. Patties | American Cheese | House Made Bacon | Lettuce | Tomato | Red Onion | House Pickles | Harissa Mayo | King's Hawaiian Bun

TACOS

CARNITAS

\$5.25

Crispy Smoked Pork | Salsa Verde | Cotijia | White Onion | Cilantro

SMOKED CHICKEN

\$5.25

Guacamole | Chicken Cracklins | Salsa Roja | Mole (contains nuts) | Cilantro | Cotija

SLICED/CHOPPED BRISKET

\$13.95

King's Hawaiian Bun | House Pickles | Pickled Onions

SMOKED TURKEY WRAP

\$12.95

White Bean Purée | Guacamole | Ancho-Pepita Salsa | Greens | Cabbage | Cilantro | Parsley | Lemon | Chimichurri | Fresh Jalapeño | Flour Tortilla

CHOPPED BRISKET

\$5.75

Grilled Corn Esquites | Charred Poblanos | Chimichurri | Carrot-Jalapeño Salsa

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, BRISKET, 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) \$75

MAKE IT A DOZEN WINGS \$5 or MAKE IT A FULL RACK \$10

MEATS

ALL MEATS SUBJECT TO AVAILABILITY

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

	PLATTER	PER LB/EACH
PULLED PORK	\$14.25	\$14.95
PULLED CHICKEN	\$14.25	\$14.95
SLICED/CHOPPED BRISKET	\$16.95	\$18.95
SMOKED TURKEY	\$14.25	\$15.95

	PLATTER	PER LB/EACH
1/4 CHICKEN White or Dark Meat	\$11.50	\$6.50
1/2 CHICKEN All White Meat Add \$2.50	\$15.95	\$11.95
HALF RACK St Louis Cut Ribs	\$16.95	\$12.00
FULL RACK St Louis Cut Ribs	\$26.95	\$23.00

COMBO PLATTERS

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

TWO MEAT PLATTER \$18.50

THREE MEAT PLATTER \$21.50

SUB 1/2 RACK RIBS ADD \$7

SUB CHOPPED OR SLICED BRISKET ADD \$4

SIDES \$3.75 PINTS \$7.50

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

THE SIDE PLATE \$13.75

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*

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

\$9 / \$11

AWAY GAME GAMECHANGER MIX

We give you the mix, you add the Rum

HALF GALLON \$16.00
GALLON \$30.00

FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO, VIETNAMESE ICED
COFFEE, COCOA NIBS, SMOKED SALT
\$10 / \$12

HOME TEAM BBQ
DOWNTOWN CHARLESTON
126 WILLIMAN STREET

01.24.21

★

843.225.RIBS
HOMETEAMBQ.COM

★

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t @HTBBQ

COCKTAILS

SMOKED MAPLE OLD FASHIONED \$10
Russell's 6 Yr. Rye | Laird's Applejack | Smoked Maple Syrup

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

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

RUB IS A BATTLEFIELD \$12
Ilegal Mezcal | Altos 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

WINE

BY THE GLASS

WHITE - MOHUA, SAVIGNON BLANC, NZ '19 \$9 / \$32
RED - LOUIS M. MARTINI, CABERNET SAVIGNON, CA '16 \$9 / \$32
ROSÉ - MONTROSE, LANGUEDOC, FR \$10 / \$38

BOTTLES

750ML
MALBEC, SUSANA BALBO, MENDOZA, AR '15 \$35
PINOT NOIR, CARNEROS HILLS, SONOMA, CA '14 \$35

DRINKS FOR ALL AGES

SWEET OR UNSWEET TEA \$2.75

FOUNTAIN SODA \$2.75
Coke | Diet Coke | Sprite | Mr. Pibb | Pink Lemonade

BOTTLED SODA \$3.50
Cheerwine | Sundrop | Mexican Coke | IBC Cream Soda

BEER

PACKAGED

ANDERSON VALLEY 'BLOOD ORANGE' GOSE \$6
AUSTIN EASTCIDERS PINEAPPLE CIDER \$6
AVERY 'ELLIE'S BROWN' \$6
BELL'S 'HOPSLAM' DOUBLE IPA 10%ABV \$8
BROOKLYN BROWN ALE \$6
CIGAR CITY 'JAI ALAI' IPA \$6
COAST 'HOPART' IPA \$6
COMMONHOUSE 'BROAD PATH' BROWN \$6
DEVIL'S BACKBONE VIENNA LAGER \$6
DOC'S ROSE CIDER \$6
FOUNDERS 'UNRAVELED' IPA \$6
HIGHLAND OATMEAL PORTER \$6
INDIGO REEF 'SHELLY BEACH' BLONDE ALE \$6
ISLAND COASTAL LAGER \$6
MUNKLE 'SILVER SHOES' STOUT \$6
PISGAH BLUEBERRY WHEAT \$6
REVELRY 'LEFTY LOOSEY' WEST COAST IPA \$6
REVELRY 'HOTEL RENDEZVOUS' BAVARIAN WHEAT \$6
RIVER RAT 'ASTRONAUT SAUCE' NEIPA \$6
SHIP'S WHEEL DRY HOPPED CIDER \$6
SIERRA NEVADA 'BIG LITTLE THING' IMPERIAL IPA \$7
STEEL HANDS TROPICAL IPA \$6
TRADESMAN 'BRICKLAYER RED' \$6
WHITE CLAW SELTZER BLACK CHERRY / MANGO \$6
WICKED WEED 'APPALACHIA' SESSION IPA \$6
WESTBROOK GOSE \$6
WESTBROOK 'ONE CLAW' RYE PALE ALE \$6
WESTBROOK 'WHITE THAI' BELGIAN WIT \$6
VICTORY 'SOUR MONKEY' TRIPEL \$8

NON ALCOHOLIC BEER

ATHLETIC IPA N/A \$4
BECK'S \$4

DRAFT - \$7

LIGHTER

COAST 'KÖLSCH' 4.8%
FOUNDERS 'ALL DAY' SESSION IPA 4.7%
HOME TEAM 'NOSE TO ALE' GOLDEN ALE 5.5%
MUNKLE PILSNER 5.1%

PALE ALES

NEW BELGIUM 'ACCUMULATION' WHITE IPA 6.2%
SIERRA NEVADA 'CELEBRATION' WET HOP ALE 6.8%
CHS. FERMENTORY 'BEAGLE LANDER' PALE ALE' 5.8%

FRUITED / WHEAT / SOUR

EMERGENCY DRINKING BEER CRANBERRY-POM 4.3% - \$5
HOLY CITY 'WASHOUT WHEAT' 5.3%
'LOW TIDE' 'GRAPE AGAINST THE MACHINE' SOUR 8.1%
*12 OZ POUR

AMBER / DARKER

LEFT HAND NITRO MILK STOUT 6.5%
D9 'BROWN SUGAR BROWN COW' BROWN ALE 6.6%

TALL BOYS^{16 OZ}

ALLAGASH WHITE \$9
CHS. FERMENTORY 'PINEAPPLE PALLET RIDER' IPA \$10
EDMUNDS OAST BOYSENBERRY PLUM SOUR \$9
FATTY'S 'BRAIN CANDLE' PASTRY STOUT \$8
FATTY'S 'GRAVITY WATER' DESSERT SELTZER \$8
FREEHOUSE 'LIL NUG' PALE ALE \$8
MODELO \$5
NEW BELGIUM 'FAT TIRE' AMBER ALE \$5
N.O.D.A. 'COCO LOCO' COCONUT PORTER \$8
SIERRA NEVADA PALE ALE \$5
SIERRA NEVADA 'TROPICAL TORPEDO' IPA \$5
SWEETWATER 'G 13' IPA \$5
SWEETWATER '420 EXTRA PALE ALE' \$5
SYCAMORE 'STICKY CRYSTALS' HAZY IPA \$9
TERRAPIN 'RECREATIONALE' SESSION IPA \$6