# **SNACKS**

Fiery Don's SMOKED CHICKEN WINGS 1/2 DOZ \$8.75 / DOZ \$15.25

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 \$13.95

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 \$9.25

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 \$5.95

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

MAKIN BACON SINCE 2006 HOMETEAMBBQ.COM OPEN DAILY 11:00 AM

# **SANDWICHES**

One Side ADD SLAW ON TOP \$.95

**PULLED PORK OR CHICKEN** 

King's Hawaiian Bun | House Pickles | Pickled Onions

Fiery Pon's BURGER \$12.95

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

\$11.95 SLICED/CHOPPED BRISKET

King's Hawaiian Bun | House Pickles | Pickled Onions

**SMOKED TURKEY WRAP** 

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

**TACOS** 

CARNITAS \$5.25

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

SMOKED CHICKEN

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

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

\$13.25

\$11.50

\$5.75

# MEATS

#### ALL MEATS SUBJECT TO AVAILABILITY

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

	PLATTER	PER LB/EACH
PULLED PORK	\$13.95	\$14.95
PULLED CHICKEN	\$13.95	\$14.95
SLICED/CHOPPED BRISKET	\$16.95	\$18.95
SMOKED TURKEY	\$13.25	\$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 \$17.50
THREE MEAT PLATTER \$20.50

SUB 1/2 RACK RIBS ADD \$7

SUB CHOPPED OR SLICED BRISKET ADD \$4

#### **WELCOME BACK, IT'S GREAT TO SERVE YOU AGAIN!**

\$5.25

We appreciate you thinking of us today and dining with us as we navigate this new normal together. In compliance with CDC & South Carolina guidelines and with the safety of you, our team, and our community in mind, we have several changes to our service model in addition to our limitations of capacity and elevated sanitation measures. We have switched to single-use menus and replaced much of our flatware with disposable alternatives, including switching individually portioned BBO sauces. We are working hard to choose sustainable products wherever possible and will be continuing to look for ways to do so. In conjunction with these additional steps and the associated costs, you will see a 4% "single-use surcharge" applied to your bill while we operate under these protocols. We look forward to a time when we can get back to doing it the way we're all used to, but until then thank you for your patience, understanding, support, and most importantly for being part of our Home Team.

**SIDES \$3.75 PINTS \$7.50** 

MAC & CHEESE COLE SLAW COLLARD GREENS BRUNSWICK STEW Baked Beans Hash & Rice CUCUMBER & TOMATO SALAD

THE SIDE PLATE \$13.75

4 Sides | King's Hawaiian Roll | House Pickles

# HOME TEAM

— Grozen —

### **GAMECHANGER**

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

\$8 / \$10

#### 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

\$9 / \$11

AHIIII AMARAMA AMARAMA

HOME TEAM BBQ
DOWNTOWN CHARLESTON
126 WILLIMAN STREET

07.07.20

843.225.RIBS Hometeambbo.com



# COCKTAILS

\$10 / \$35 WHITE SANGRIA Elderflower | Peach | Ginger & Seasonal Fruit MARKET DAIQUIRI \$9 Pickled Strawberry | Lime | Dry Vermouth | Rhubarb (pick this little piggy) \$10 CHING SHIH Wray & Nephew Jamaican Rum | Lime | Five Spice Gosling's | **Ginger Beer** (storm's a brewing) DIABLO CANYON 2 \$8 Lunazul Blanco | Lime Cordial | Creme de Cassis | Gosling's Ginger Beer (Springfield's finest) 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) \$10 M.I.A. Virgil Kaine Robber Baron Rye | Aperol | Averna | Lemon (take it to the house)

HOME TEAM MICHELADA

Coors Banquet | Natural Blonde | Pepper Vinegar | Dry Rub |
Home Team Hot Sauce | Lime

# **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 | IBC Root Beer | IBC Cream Soda | Mexican Coke | Mexican Fanta | Sundrop

# BEER

PACKAGED 21ST AMENDMENT 'SPARKALE' ROSE ALE LIGHTER **ALLAGASH SAISON AVERY 'ELLIE'S BROWN' ALE BOLD ROCK 'CAROLINA APPLE' CIDER** CIGAR CITY 'JAI ALAI' IPA **COAST KOLSCH / HOPART IPA** COMMONHOUSE 'WHITE POINT LIGHT' LAGER **DEVIL'S BACKBONE VIENNA LAGER DOC'S ROSE CIDER** FOOTHILLS 'JADE' IPA **GREEN MAN 'WAYFARER' IPA** HOLY CITY 'OVERLY FRIENDLY' IPA / PILSNER LAGUNITAS '12TH OF NEVER' ALE / IPA LONERIDER 'SHOTGUN BETTY' HEFE OSKAR BLUES 'MAMA'S LITTLE YELLA' PILS **PISGAH 'BLUEBERRY WHEAT'** REVELRY 'GLORIOUS BASTARD' CZECH LAGER REVELRY 'HOTEL RENDEZVOUS' BAVARIAN WHEAT **REVELRY 'NEVER SUNNY' NEW ENGLAND IPA** SHIP'S WHEEL 'DRY HOPPED' CIDER SIERRA NEVADA 'SIERRAVEZA' MEXICAN LAGER SIERRA NEVADA 'FANTASTIC HAZE' IMP. IPA TERRAPIN 'RECREATIONALE' SESSION IPA TWISP HARD SELTZER 'GINGER MULE' WHITE CLAW SELTZER 'BLACK CHERRY' OR 'LIME' **WESTBROOK ONE CLAW / WHITE THAI** WICKED WEED 'APPALACHIA' SESSION IPA TALL BOY **ALLAGASH WHITE 160Z BIRDS FLY SOUTH RASPBERRY HEFEWEIZEN 16 0Z** EDMUND'S OAST 'BOUND BY TIME' IPA 16 0Z GLUTENBERG WHITE / BLONDE \*GLUTEN FREE 16 0Z. **ISLAND COASTAL LAGER 160Z** SWEETWATER 'G 13 STRAIN' IPA 16 0Z

**SWEETWATER '420' PALE ALE 16 0Z** 

**TECATE 16 0Z** 

#### DRAFT

\$1	HOME TEAM 'NOSE TO ALE' GOLDEN ALE 5.5%	
\$6	WICKED WEED 'UNCLE RICK'S' PILSNER 5.1%	
\$6	SIERRA NEVADA 'SUMMERFEST' LAGER 5.0%	\$7
\$6	PALE	
<b>\$</b> 6	FOUNDERS 'ALL DAY' SESSION IPA 4.7%	\$7
\$6	PISGAH PALE ALE 5.1%	\$7
\$6	REVELRY 'POKE THE BEAR' PALE ALE 5.5%	\$7
\$6	FREEHOUSE 'GREEN DOOR' IPA 6.2%	\$8
\$6	SOUR / CIDER	
\$6	BROOKLYN 'ROSÉ DE VILLE' SOUR RASPBERRY ALE 5.8%	\$7
\$6	SHIP'S WHEEL GRAPEFRUIT CIDER 5.5%	\$8
\$6	DARKER	<b>47</b>
\$6	INDIGO REEF 'BEREFORD BROWN' ALE 5.6%	\$7
\$6	HOLY CITY 'PLUFF MUD' PORTER 5.5% LEFT HAND NITRO MILK STOUT 6.0%	\$7 \$8
\$6	LEFT HAND NITRU MILK STOUT 6.0%	20
<b>\$</b> 6		
\$6	LARGE FORMAT BEERS	
\$6	BREAKSIDE 'WANDERLUST' IPA 2207.	\$15
\$6	GREAT DIVIDE 'YETI' IMPERIAL STOUT 19.2 07.	\$18
\$6	ONEAT DIVIDE TETT IN EMILE STOOT 15.2 02.	\$10
\$7		
\$6	WINE	
<b>\$</b> 5	HOUSE POUR	
\$6	WHITE OR RED \$9	/ \$32
<b>\$</b> 6		
\$6	BUBBLES	
	PROSECCO	\$10
<b>\$</b> 9	ROSÉ	
\$8	MONTROSE, LANGUEDOC, FR \$10	/ \$38
<b>\$</b> 8	RED BOTTLES	
<b>\$</b> 9	750ML	
\$6	CABERNET SAUVIGNON, PROVERB, CALIFORNIA '16	\$38
<b>\$</b> 5	MALBEC, SUSANA BALBO, MENDOZA, AR '15	\$48
<b>\$</b> 5	PINOT NOIR, CARNEROS HILLS, SONOMA, CA '14	\$50
\$5	WHITE BOTTLES CHARDONNAY, DOMAINE ST. CYR LA GALOCHE, BORDEAUX, FR '17	\$42
40	CHENIN BLANC, J. MOURAT, VAL DE LOIRE FR '17	\$39
	SAUVIGNON BLANC, ANTONINS BLANC, BORDEAUX, FR '18	\$39
	CHARDONNAY, ETTORE GERMANO, SERRALUNGA D'ALBA, ITL '16	\$42