

## 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 \$9.25**

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 \$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

## 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<br>White or Dark Meat        | \$11.50 | \$6.50      |
| 1/2 CHICKEN<br>All White Meat Add \$2.50 | \$15.95 | \$11.95     |
| HALF RACK<br>St Louis Cut Ribs           | \$16.95 | \$12.00     |
| FULL RACK<br>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

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

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 adapted our service model to meet the safety requirements of these extraordinary times. These measures, especially in regards to new PPE requirements, elevated restaurant sanitization standards, and single-use items have increased our costs at a time when we are facing reduced capacities and a challenging operational climate for the foreseeable future. We are working hard to choose sustainable products wherever possible as we do not want to lose sight of our broader goals, 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 2% "COVID/PPE 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.

*\*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

10.05.20

★

843.225.RIBS  
HOMETEAMBQ.COM

★

f @HOMETEAMBQ

t @HTBBQ

## COCKTAILS

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

**CHING SHIH** \$10  
Wray & Nephew Jamaican Rum | Lime | Five Spice Gosling's |  
Ginger Beer  
(storm's a brewing)

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

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

**M.I.A.** \$10  
Virgil Kaine Robber Baron Rye | Aperol | Averna | Lemon  
(take it to the house)

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

**NATIONAL 'LAMPONE' VACATION** \$10  
Smooth Ambler Bourbon | Averna | Fresh Lemon |  
Raspberry Syrup | Lavender Bitters

## 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 Cream Soda | Sundrop |  
Mexican Coke | Mexican Fanta

**CANNONBOROUGH SODA COMPANY** \$2.50  
Honey Basil

## BEER

### PACKAGED

ALLAGASH SAISON \$7  
ANDERSON VALLEY 'BLOOD ORANGE' GOSE \$6  
AVERY 'ELLIE'S BROWN' ALE \$6  
BROOKLYN BROWN ALE \$6  
CIGAR CITY 'JAI ALAI' IPA / 'GUYABERA' CITRA PALE ALE \$6  
COAST KOLSCH / 'HOPART' IPA / DEAD ARM PALE ALE \$6  
COAST 'BOY KING' DOUBLE IPA \$8  
COMMONHOUSE 'WHITE POINT' LAGER \$6  
COOPER RIVER 'TROPICAL PALE ALE' \$6  
DEVIL'S BACKBONE VIENNA LAGER \$6  
DOC'S ROSE CIDER \$6  
GREEN MAN 'WAYFARER' IPA \$6  
HIGHLAND OATMEAL PORTER \$6  
MUNKLE PILSNER \$6  
LAGUNITAS '12<sup>TH</sup> OF NEVER' ALE \$6  
LONERIDER 'SHOTGUN BETTY' HEFE \$6  
REVELRY 'HOTEL RENDEZVOUS' BAVARIAN WHEAT \$6  
REVELRY 'LEFTY LOOSEY' WEST COAST IPA \$6  
SHINER BOCK \$6  
STEEL HANDS TROPICAL IPA / COFFEE LAGER / RED IPA \$6  
TERRAPIN 'RECREATIONALE' SESSION IPA \$6  
WHITE CLAW SELTZER BLACK CHERRY / MANGO \$6  
WESTBROOK ONE CLAW / WHITE THAI \$6

### TALL BOYS <sup>16 OZ</sup>

ALE ASYLUM 'F - COVID' HAZY PALE ALE \$8  
ALLAGASH WHITE \$9  
CHS FERMENTORY 'MASER' DOUBLE DRY HOPPED IPA \$10  
EDMUND'S OAST 'BOUND BY TIME' IPA \$8  
EDMUND'S OAST 'ORDER OF MAGNITUDE' \$9  
SIERRA NEVADA PALE ALE \$5  
SWEETWATER '420' EXTRA PALE ALE \$5  
SWEETWATER IPA \$5  
SWEETWATER 'G 13 STRAIN' IPA \$5  
SYCAMORE 'JUICE WILLIS' DOUBLE HAZY IPA \$10  
WICKED WEED 'APPALACHIA' SESSION IPA \$6  
WESTBROOK 'CZECH IN, DROP OUT' PILSNER \$9

### DRAFT

#### LIGHTER

HOME TEAM 'NOSE TO ALE' GOLDEN ALE 5.5% \$6  
FOUNDERS 'ALL DAY' SESSION IPA 4.7% \$7

#### PALE

REVELRY 'POKE THE BEAR' PALE ALE 5.5% \$7  
FREEHOUSE 'GREEN DOOR' IPA 6.2% \$8  
N.O.D.A. 'HOP, DROP & ROLL' IPA 7.2% \$7  
INDIGO REEF 'PARROTFISH' NEIPA 5.1% \$7  
NEW BELGIUM 'HIGHER PLANE' HAZY IMP. IPA 8.5% <sup>12 OZ</sup> \$6

#### WHEAT / CIDER

SOUTHBOUND 'SCATTERED SUN' BELGIAN WIT 5.2% \$7  
SHIP'S WHEEL ORIGINAL CIDER 6.0% \$7

#### SEASONAL

HOLY CITY 'OKTOBERFEST' 6.0% \$7

#### DARKER

MAINE BREWING CO. 'MEAN OLD TOM' STOUT 6.5% \$8  
LEFT HAND NITRO MILK STOUT 6.0% \$7

## WINE

### HOUSE POUR

\$9 GLASS / \$32 LITER

WHITE - MOHUA, SAVIGNON BLANC, NZ  
RED - RAYUN, CABERNET SAVIGNON, CHILE

### BUBBLES

VILLA SANDI, PROSECCO \$10

### ROSÉ

MONTROSE, LANGUEDOC, FR \$10 / \$38

### RED BOTTLES

750ML

CABERNET SAUVIGNON, PROVERB, CALIFORNIA '16 \$38

MALBEC, SUSANA BALBO, MENDOZA, AR '15 \$48

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

### WHITE BOTTLES

CHARDONNAY, DOMAINE ST. CYR LA GALOCHE, BORDEAUX, FR '17 \$42

CHENIN BLANC, J. MOURAT, VAL DE LOIRE FR '17 \$39

SAUVIGNON BLANC, ANTONINS BLANC, BORDEAUX, FR '18 \$39

CHARDONNAY, ETTORE GERMANO, SERRALUNGA D'ALBA, ITR '16 \$42