# **SNACKS**

Fiery Pon'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 | BBO 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

MAKIN BACON SINCE 2006

**\$**12.95

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 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 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

\$13.95

\$12.95

\$5.75

## 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

#### **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 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.

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

MAC & CHEESE BRUNSWICK STEW CUCUMBER & COLE SLAW BAKED BEANS TOMATO SALAD 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

— Trozen —

### **GAMECHANGER**

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** 

# <u>zamanamanamanamanamanamaz</u> FROZEN IRISH COFFEE

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

AHIIII AMARAMA AMARAMA

HOME TEAM BBQ DOWNTOWN CHARLESTON 126 WILLIMAN STREET

10.20.20

843.225.RIBS HOMETEAMBBQ.COM

₩ @HTBBQ

\$10 / \$35 WHITE SANGRIA 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** Ilegal 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 Coors Banquet | Natural Blonde | Pepper Vinegar | Dry Rub | Home Team Hot Sauce | Lime

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

\$10 **ELIJAH CRAIG OLD FASHIONED** Elijah Craig Small Batch | Bitters | Orange | Brandied Cherry #OldFashionedWeek

# DRINKS FOR ALL AGES

**SWEET OR UNSWEET TEA** \$2.75

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

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

DR. BROWN'S ROOTBEER \$2.50

\$12

### DRAFT

\$7	LICHTER	
\$6		
\$6	•	
\$6		
\$6	PALE ALES	
\$6	INDIGO REEF 'DRIFT DIVE' CITRA PALE ALE 6.0%	\$7
\$6	KING'S CALLING 'TROP HOP' IPA 6.1%	\$7
\$6	CHS. FERMENTORY 'SUNGAZER' IPA 6.7% 120Z	\$7
\$6		
\$6		
\$6		\$7
\$7		
\$6	SHIP'S WHEEL UNIGHAL CIDEN 6.0%	<b>4</b> /
\$6	SEASONAL / LIMITED RELEASE	
\$6		<b>\$8</b>
\$6	HOLY CITY 'OKTOBERFEST' LAGER 6.0%	\$7
\$6		
\$6	DARKER	
\$6	MAINE BREWING CO. 'MEAN OLD TOM' STOUT 6.5%	\$8
\$6	LEFT HAND NITRO MILK STOUT 6.0%	\$7
\$6		
\$6	WINE	
\$6		LITER
\$6	WHITE - MOHUA, SAVIGNON BLANC, NZ	
	TES THOT ROLL, OLD SHIRE, OX	
\$8	RIIRRIFS	
\$9	VILLA SANDI, PROSECCO	\$10
\$8	ROSÉ	
\$5	MONTROSE, LANGUEDOC, FR \$10	/ \$38
\$5	RED BOTTLES	
\$5		
\$5		\$38
\$10	MALBEC, SUSANA BALBO, MENDOZA, AR '15	\$48
\$5	PINOT NOIR, CARNEROS HILLS, SONOMA, CA '14	\$50
\$6	WHITE BOTTLES	
<b>\$</b> 9		\$42
\$10		\$39 \$39
		\$42
	\$6 \$6 \$6 \$6 \$6 \$6 \$6 \$6 \$6 \$6 \$6 \$6 \$6 \$	COAST PILSNER 4.8% FOUNDERS 'ALL DAY' SESSION IPA 4.7%  PALE ALES INDIGO REEF 'DRIFT DIVE' CITRA PALE ALE 6.0% KING'S CALLING 'TROP HOP' IPA 6.1% CHS. FERMENTORY 'SUNGAZER' IPA 6.7% 120Z  WHEAT / CIDER LOW TIDE 'ALOHA BEACHES' PINEAPPLE WHEAT 5.6% SOUTHBOUND 'SCATTERED SUN' BELGIAN WIT 5.2% SHIP'S WHEEL ORIGINAL CIDER 6.0%  SEASONAL / LIMITED RELEASE FLYING MACHINE 'SCHILLHAMMER FESTBIER' LAGER 5.79  HOLY CITY 'OKTOBERFEST' LAGER 6.0%  DARKER MAINE BREWING CO. 'MEAN OLD TOM' STOUT 6.5% LEFT HAND NITRO MILK STOUT 6.0%  HOUSE POUR \$9 GLASS / \$32  WHITE - MOHUA, SAVIGNON BLANC, NZ RED - PINOT NOIR, CALIFORNIA, CA  BUBBLES VILLA SANDI, PROSECCO ROSÉ MONTROSE, LANGUEDOC, FR \$10  SEED BOTTLES TOML CABERNET SAUVIGNON, PROVERB, CALIFORNIA '16 MALBEC, SUSANA BALBO, MENDOZA, AR '15 PINOT NOIR, CARNEROS HILLS, SONOMA, CA '14 WHITE BOTTLES CHARDONNAY, DOMAINE ST. CYR LA GALOCHE, BORDEAUX, FR '17 CHENIN BLANC, J. MOURAT, VAL DE LOIRE FR '17