

SNACKS

Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$8.25 / DOZ \$14.95

Dry Rubbed, Alabama White Sauce

2 OZ DEATH RELISH \$1

SLIDERS

Potato Roll, Slaw, House Pickles, Onions

PULLED PORK OR CHICKEN \$5.00

CHOPPED BRISKET \$5.50

BBQ NACHOS \$13.75

PULLED PORK, SMOKED CHICKEN CHILI, OR PULLED CHICKEN

Three Housemade Salsas, Sharp Cheddar and Monterey Jack Cheeses, Pickled Jalapeños, Crema, Guacamole, Chimichurri

SUB CHOPPED BRISKET ADD \$2.00

BAKED QUESO \$9.25

Chorizo, Charred Poblanos, Grilled Corn, Jalapeño, Cilantro, Cotija, Salsa Roja, Green Onion,

BBQ Tortilla Chips

PORK CRACKLINS \$8.50

Dry Rubbed, Pimento Cheese, HT Hot Sauce, Lime

TOTS \$5.75

Harissa Aioli, Rosemary Salt

TACOS

PULLED PORK TACO \$5.00

Pickled Onions, Pork Cracklins, Salsa Macha (contains nuts), Cilantro, Cotija

SMOKED CHICKEN TACO \$5.00

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

CHOPPED BRISKET TACO \$5.50

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



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

MAKIN BACON
SINCE 2006

HOMETEAMBBQ.COM
OPEN DAILY
11:00 AM

SALADS

HOME TEAM SALAD* \$11.50

Garden Mix, Grilled Corn, Tomatoes, Cucumbers, Toasted Pepitas, Smoked Poblano Vinaigrette

BBQ CAESAR SALAD* \$11.50

Romaine, Grilled Bread, Parmesan, Caesar Dressing

GREEN SALAD* \$11.50

Cabbage, Garden Mix, Shaved Fennel, Cilantro, Parsley, Celery, Jalapeño, Chimichurri, Lemon Vinaigrette

*Add any meat, or stewed black beans for \$2.95 or brisket for \$3.95

SANDWICHES

Choice of Side

Fiery Don's BURGER \$12.95

2 - 4 oz. Patties, Bacon, American Cheese, Lettuce, Tomato, Onion, Pickle, Harissa Aioli, Brioche Bun

BBQ BURRITO \$11.50

Pulled Pork or Chicken, Flour Tortilla, Creamed Corn, Mashed Potatoes, Cole Slaw, Red Sauce

SUB CHOPPED BRISKET ADD \$1

PULLED PORK OR CHICKEN \$11.95

Brioche Bun, House Pickles, Pickled Onions

SLICED/CHOPPED BRISKET \$12.95

Brioche Bun, House Pickles, Pickled Onions

Add slaw on top \$.75 add sausage \$2

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, 1/2 RACK ST LOUIS CUT RIBS, PULLED PORK, HOUSEMADE SAUSAGE, & TURKEY

Served With CHOICE OF 3 PINT SIZED SIDES,

GRILLED BREAD, HOUSE PICKLES, AND PICKLED RED ONIONS

(SERVES 4-6) \$65

ADD BRISKET (SLICED OR CHOPPED) \$6

MAKE IT A FULL RACK \$10

MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Platter includes Two Sides, White Bread, House Pickles, Pickled Onions

	PLATTER	PER LB/EACH
PULLED PORK	\$13.75	\$14.95
PULLED CHICKEN	\$13.75	\$14.95
SLICED/CHOPPED BRISKET	\$16.95	\$18.95
SMOKED TURKEY	\$12.95	\$15.95
SAUSAGE	\$14.50	\$5.00
1/4 CHICKEN	\$11.50	\$7.95
White or Dark Meat		
1/2 CHICKEN	\$15.95	\$11.95
All White Meat Add \$2		
HALF RACK	\$16.95	\$12.00
St Louis Cut Ribs		
FULL RACK	\$24.95	\$23.00
St Louis Cut Ribs		

COMBO PLATTERS

PULLED PORK, PULLED CHICKEN, SMOKED TURKEY, SAUSAGE 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

SIDES \$3.75 PINTS \$7.50

MAC & CHEESE	CUCUMBER & TOMATO SALAD	SMOKED CHICKEN & WHITE BEAN CHILI
COLE SLAW	BRUNSWICK STEW	HASH & RICE
COLLARD GREENS	BAKED BEANS	

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 NUTMEG

\$8 / \$10

FROZEN IRISH COFFEE

Tullamore Dew, Hoodoo, Vietnamese Iced

Coffee, Cocoa Nibs, Smoked Salt
\$9 / \$11



HOME TEAM BBQ
DOWNTOWN CHARLESTON
126 WILLIMAN STREET



843.225.RIBS
HOMETEAMBBQ.COM



f @HOMETEAMBBQ

t @HTBBQ

05.08.18

COCKTAILS

WHITE SANGRIA \$10 / \$35

Elderflower, Peach, Ginger, & Seasonal Fruit

MARKET DAIQUIRI \$8

GrowFood Shuler Farms Pickled Strawberries,
Plantation 3 Star Rum, Fresh Lime, Thyme
(Spring has Sprung)

SIMPLE MAN \$12

Jim Beam Bonded, Peach, Fresh Lime, Sweet Tea Ice
(a relaxing porch sipper)

POP'S OLD FASHIONED \$12

Virgil Kaine Rye, Malted Syrup, Cacao, Molé Bitters
(a Whopper of a classic)

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)

THE WILD RUMPUS \$12

Milagro Blanco, Aperol, Passionfruit, Death Relish Agave,
Fresh Lime, citrus salt
(bright, refreshing, and a wee bit spicy)

HOME TEAM MICHELADA \$6

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

BIG FANCY BEER

BIRDS FLY SOUTH RUSTIC SUNDAY 750^{ML} 7.0% \$20

RYE FARMHOUSE SAISON

BREAKSIDE WANDERLUST 22^{oz} 6.2% \$15

AMERICAN IPA

GREAT DIVIDE YETI 22^{oz} 9.5% \$15

IMPERIAL STOUT

BEER

DRAFT

HOME TEAM 'NOSE TO ALE' GOLDEN \$5

E.O.B.C. 'F' IS FOR EFFCANCER AMBER \$5

BLACKBERRY FARM CLASSIC SAISON \$7

BROOKLYN 'BEL AIR' SOUR ALE \$7

COOPER RIVER PORTER (NITRO) \$7

FOUNDERS 'ALL DAY' SESSION IPA \$7

FREEHOUSE ROTATING TAP \$8

MUNKLE 'GULLY WASHER' WIT \$7

PALMETTO 'HUGER STREET' IPA \$7

REVELRY BREWING 'POKE THE BEAR' PALE ALE \$7

NEW BELGIUM 'HEMPEROR' HEMP PALE ALE \$7

WÖLFFER ROSE CIDER 10 OZ. \$8

PACKAGED

ALLAGASH SAISON \$7

ANDERSON VALLEY FRAMBOISE ROSE GOSE \$6

BOLD ROCK CAROLINA APPLE CIDER \$6

CIGAR CITY JAI ALAI IPA \$6

COAST DEAD ARM PALE ALE / HOPART IPA / KÖLSCH \$7

COAST BOY KING DOUBLE IPA \$8

DEVIL'S BACKBONE VIENNA LAGER \$6

FREEHOUSE FOLLY'S PRIDE BLONDE \$6

FOOTHILLS JADE IPA \$6

HOLY CITY PARADISE SESSION IPA \$6

HOUSE BEER LAGER \$5

ISLAND COASTAL LAGER \$6

LAGUNITAS '12TH OF NEVER' ALE \$6

LEFT HAND MILK STOUT (NITRO CAN) \$7

LONERIDER SHOTGUN BETTY HEFE \$6

LO-FI MEXICAN LAGER \$5

MODELO ESPECIAL \$5

OSKAR BLUES MAMA'S LIL YELLA PILS \$6

SHINER BOCK \$6

SOUTHBOUND MOUNTAIN JAM LAGER \$6

SOUTHBOUND SCATTERED SUN BELGIAN WIT \$6

SWEETWATER GOIN' COASTAL PINEAPPLE IPA \$6

TERRAPIN HI-5 IPA \$6

TERRAPIN RECREATIONALE \$6

WESTBROOK GOSE / ONE CLAW / WHITE THAI \$6

WINE

ON TAP GL / LTR
WHITE OR RED \$9 / \$32

SPARKLING

PROSECCO, SCARPETTA FRICO, VENETO, IT, NV (187 ML) \$9

ROSÉ

ALLOY WINE WORKS "EVERYDAY ROSE" 16^{oz} CAN \$17

WÖLFFER ROSE \$10 / \$38

WHITE BOTTLES

MOOBUZZ, CHARDONNAY, MONTEREY, CA '16 \$38

VERMENTINO, LA SPINETTA, TUSCANY, IT '14 \$44

"BOREALIS", MONTINORE ESTATES, WILLAMETTE, OR '14 \$38

SAUVIGNON/RIBOLLA/SEMILLON, MATTHIASON, NAPA, CA '13 \$65

PINOT BLANC, FOUR GRACES, WILLAMETTE VALLEY, OR '14 \$45

RED BOTTLES

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

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

DRINKS FOR ALL AGES

SWEET OR UNSWEET TEA; FOUNTAIN SODA \$2.75

BOTTLED SODA \$3.50

-Coke, Cheerwine, Orange Fanta, Sundrop,
IBC Root Beer, Cream Soda

CANNONBOROUGH BEVERAGE CO. SODAS \$4.00

-Grapefruit Elderflower, Loral Lemon

DESSERTS

BANANA PUDDING OR KEY LIME PIE \$4.95

FLOATS \$5.50

Coke, Cheerwine, Orange Fanta, IBC Root Beer or
Cream Soda