

## SNACKS

### *Fiery Don's* SMOKED CHICKEN WINGS

1/2 DOZ \$8.95 / DOZ \$15.75

Dry Rub | Alabama White Sauce

2 OZ DEATH RELISH \$1.50

### SLIDERS

Slaw | House Pickles | Pickled Onion |

King's Hawaiian Bun

**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**

**QUESO \$8.50**

Smoked Corn Salsa Verde | Cotija | 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*



## SANDWICHES

One Side **ADD SLAW ON TOP \$0.95**

**PULLED PORK OR CHICKEN \$12.50**

House Pickles | Pickled Onion |

King's Hawaiian Bun

*Fiery Don's* **BURGER \$12.95**

Two - 4oz. Patties | American Cheese |

House Made Bacon | Lettuce | Tomato |

Red Onion | House Pickle | Harissa Mayo |

King's Hawaiian Bun

## TACOS

**CARNITAS \$5.25**

Crispy Smoked Pork | Salsa Verde | White Onion |

Cilantro

**SMOKED CHICKEN \$5.25**

Guacamole | Chicken Cracklins | Salsa Roja |

Mole (contains nuts) | Cilantro | Cotija

**SLICED/CHOPPED BRISKET \$13.75**

House Pickles | Pickled Onion |

King's Hawaiian Bun

**SMOKED TURKEY WRAP \$12.50**

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

### 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 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 BBQ 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.

*\*Nuts, Dairy, Gluten, Allium, Fish and Shellfish are all prepared in our kitchen. Please alert your server to any Allergies, Dietary needs or Restrictions*

## MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides | House Pickles | Pickled Onion |

King's Hawaiian Roll

	PLATTER	PER LB/EACH
<b>PULLED PORK</b>	<b>\$13.95</b>	<b>\$14.95</b>
<b>PULLED CHICKEN</b>	<b>\$13.95</b>	<b>\$14.95</b>
<b>SLICED/CHOPPED BRISKET</b>	<b>\$16.95</b>	<b>\$18.95</b>
<b>SMOKED TURKEY</b>	<b>\$13.25</b>	<b>\$15.95</b>

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

## 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**

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

<b>MAC &amp; CHEESE</b>	<b>BRUNSWICK STEW</b>	<b>CUCUMBER &amp;</b>
<b>COLE SLAW</b>	<b>BAKED BEANS</b>	<b>TOMATO SALAD</b>
<b>COLLARD GREENS</b>	<b>HASH &amp; RICE</b>	

**THE SIDE PLATE \$13.75**

4 Sides | House Pickles | King's Hawaiian Roll

## 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  
SULLIVAN'S ISLAND  
2209 MIDDLE STREET



843.225.RIBS X 3  
HOMETEAMBBQ.COM



f @HOMETEAMBBQ

@HTBBQ

## COCKTAILS

**GREEN MACHINE** \$10  
Cathead Vodka, Green Tea, St. Elder, Mint, Cucumber, Lime

**SPICY PALOMA** \$10  
Milagro Blanco, Death Relish Agave, Grapefruit, Lime,  
Hellfire Shrub, Soda, Citrus Salt

**SIMPLE MAN** \$10  
Jim Beam Bonded, Peach, Fresh Lime, Sweet Tea Ice  
(a relaxing porch sipper)

**HOME TEAM MICHELADA** \$6  
Coors Banquet, Natural Blonde, Pepper Vinegar,  
HT Hot Sauce, Rub Salt, Lime  
- Add shot of Mezcal or Tequila on the side

## WINE

**SPARKLING**  
PROSECCO, ZONIN, VENETO, IT, NV (187 ML) \$9

**ROSE**  
CASTEL DE MAURES, COTES DE PROVENCE \$7/\$28

**WHITE**  
PINOT GRIGIO, SANTA MARINA, ITALY '18 \$7/\$28  
CHARDONNAY, MURPHY GOOD, CA '17 \$8/\$32  
SAUVIGNON BLANC, PROPHECY, NZ '17 \$8/\$32

**RED**  
MALBEC, KAIKEN, ARGENTINA '17 \$7/\$28  
PINOT NOIR, CARMEL ROAD, CA '16 \$8/\$32  
CABERNET SAUVIGNON, STORYPOINT, CA '16 \$8/\$32

## PACKAGED BEER

AVERY ELLIES BROWN CAN \$6.00  
BECKS NA \$4.00  
BELLS 2 HEARTED \$7.00  
BLUE MOON \$5.00  
BOLD ROCK CAROLINA CIDER \$6.00  
CIGAR CITY JAI ALAI IPA \$6.00  
COAST KOLSCH CAN \$6.00  
COORS ORIGINAL CAN \$4.00  
CORONA & CORONA LT \$5.00  
DOS EQUIS AMBER \$5.00  
GUINNESS 16OZ CAN \$6.00  
HOLY CITY PLUFF MUD PORTER CAN \$6.00  
ISLAND COASTAL LAGER \$6.00  
LO FI MEXICAN LAGER \$6.00  
MICHELOB LIGHT \$4.00  
MUNKLE GULLY WASHER WIT \$6.00  
NEW BELGIUM FAT TIRE CAN \$5.00  
PACIFICO \$5.00  
PALMETTO IDLE SPEED SALTED LIME LAGER \$6.00  
SIERRA NEVADA PALE ALE \$6.00  
SIERRA NEVADA OTRA VEZ \$6.00  
TECATE CAN \$4.00  
STELLA ARTOIS \$5.00  
STONE IPA \$6.00  
WESTBROOK GOSE CAN \$6.00  
WESTBROOK IPA CAN \$6.00  
WESTBROOK ONE CLAW CAN \$6.00  
WESTBROOK WHITE THAI CAN \$6.00  
WHITE CLAW BLACK CHERRY \$6.00  
WHITE CLAW MANGO \$6.00  
YUENGLING LAGER \$4.00

## DRAFT BEER

HOME TEAM- NOSE TO ALE \$6  
CATAWBA- WHITE ZOMBIE \$7  
SIERRA NEVADA - IPA \$7  
NEW BELGIUM - 1554 BLACK LAGER \$7  
FOUNDERS- ALL DAY IPA \$7  
REVELRY- POKE THE BEAR PALE ALE \$7  
ROTATING TAP (PLEASE ASK SERVER) \$7  
ROTATING TAP (PLEASE ASK SERVER) \$7

## DRINKS FOR ALL AGES

SWEET OR UNSWEET TEA \$2.75  
FOUNTAIN SODA \$2.75  
BOTTLED SODA \$3.50  
Coke, Cheerwine, Orange Fanta, Sundrop,  
IBC Root Beer and Cream Soda

## DESSERTS

BANANA PUDDING \$4.95  
FLOATS \$6.75  
Coke, Cheerwine, Orange Fanta, IBC Root Beer or  
Cream Soda  
SCOOP OF VANILLA ICE CREAM \$2.50



VISIT OUR OTHER HOME TEAM BBQ STORES  
WEST ASHLEY - 1205 ASHLEY RIVER BLVD  
DOWNTOWN - 126 WILLIMAN STREET  
ASPEN CO - 38750 HWY 82