

SNACKS

Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$10.50/ DOZ \$19.50

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 \$6.25

CHOPPED BRISKET \$6.50

BBQ NACHOS

PULLED PORK, PULLED CHICKEN, OR BLACK BEANS \$16.75

Three House Made Salsas | Sharp Cheddar,
Monterey Jack | Pickled Jalapeños | Crema |
Guacamole | Chimichurri

SUB CHOPPED BRISKET ADD \$2.95

ADD QUESO OR BLACK BEANS \$3.00

BAKED QUESO

\$10.50

Chorizo | Charred Poblanos | Grilled Corn |
Fresh Jalapeño | Cilantro | Cotija | Salsa Roja |
Green Onion | BBQ Tortilla Chips

PORK CRACKLINS

\$9.50

Dry Rub | Pimento Cheese | HT Hot Sauce | Lime

TOTS

\$7.00

Harissa Mayo | Rosemary Salt

ADD QUESO \$3.00

SALADS

HOME TEAM SALAD*

\$12.50

Greens | Grilled Corn | Tomatoes | Cucumbers |
Toasted Pepitas | Smoked Poblano Vinaigrette

GREEN SALAD*

\$12.50

Cabbage | Greens | Shaved Fennel | Cilantro | Parsley |
Celery | Fresh Jalapeño | Chimichurri |
Lemon Vinaigrette

**Add pulled pork, pulled chicken, turkey
or black beans for \$3.50,
sliced or chopped brisket for \$4.50,
1/4 chicken \$6.25*



SANDWICHES

One Side ADD SLAW ON TOP \$1.00

PULLED PORK OR CHICKEN

\$14.50

House Pickles | Pickled Onion |
KING'S HAWAIIAN® Bun

Fiery Don's BURGER

\$15.75

Two - 4oz. Patties | American Cheese |
House Made Bacon | Lettuce | Tomato |
Red Onion | House Pickle | Harissa Mayo |
KING'S HAWAIIAN® Bun

TACOS

CARNITAS

\$5.50

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

SMOKED CHICKEN

\$5.50

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

SLICED/CHOPPED BRISKET

\$15.75

House Pickles | Pickled Onion |
KING'S HAWAIIAN® Bun

SMOKED TURKEY WRAP

\$14.50

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

CHOPPED BRISKET

\$6.00

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

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

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

Served With

CHOICE OF 3 PINT SIZED SIDES,
GRILLED BREAD, HOUSE PICKLES, AND PICKLED ONIONS
(SERVES 4-6) \$89

MAKE IT A DOZEN WINGS \$7.50 or MAKE IT A FULL RACK \$15.75

ADD SLICED OR CHOPPED BRISKET \$7.25

MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides | House Pickles | Pickled Onion |

KING'S HAWAIIAN® Roll

	PLATTER	PER LB/EACH
PULLED PORK	\$16.00	\$16.25
PULLED CHICKEN	\$16.00	\$16.75
SLICED/CHOPPED BRISKET	\$19.00	\$22.00
SMOKED TURKEY	\$16.00	\$16.75
JALAPEÑO CHEDDAR SAUSAGE	\$16.00	\$6.50

	PLATTER	PER LB/EACH
1/4 CHICKEN	\$13.00	\$7.75
White or Dark Meat		
1/2 CHICKEN	\$17.75	\$14.25
All White Meat Add \$2.50		
HALF RACK	\$20.00	\$15.75
St Louis Cut Ribs		
FULL RACK	\$31.25	\$27.50
St Louis Cut Ribs		

COMBO PLATTERS

PULLED PORK, PULLED CHICKEN, SMOKED TURKEY,
OR 1/4 CHICKEN, OR JALAPEÑO CHEDDAR SAUSAGE

TWO MEAT PLATTER	\$21.25
THREE MEAT PLATTER	\$24.50

SUB CHOPPED OR SLICED BRISKET ADD \$4.25

SUB 1/2 RACK RIBS ADD \$9.50

*ADD A LINK OF JALAPEÑO CHEDDAR SAUSAGE TO ANY PLATTER \$6.50

SIDES \$4.00 PINTS \$7.75

MAC & CHEESE	BRUNSWICK STEW	CUCUMBER & TOMATO SALAD
COLE SLAW	BAKED BEANS	
COLLARD GREENS	HASH & RICE	

THE SIDE PLATE \$14.50

4 Sides | House Pickles | KING'S HAWAIIAN® Roll

**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

\$10 / \$12

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

\$11 / \$13



HOME TEAM BBQ
FIVE POINTS - COLUMBIA
700 HARDEN ST



803.724.3900
HOMETEAMBBQ.COM



f @HOMETEAMBBQCOLA

t @HTBBQ

COCKTAILS

ROSÉ SANGRIA \$10 / \$35

Elderflower | Peach | Ginger & Seasonal Fruit

SIMPLE MAN \$12

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

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)

HANAN PACHA \$12

Altos Blanco Tequila | St. Germain | Aloe, Cucumber | Serrano
(bright, refreshing, and a wee bit spicy)

HOME TEAM MICHELADA \$6

Coors | Natural Blonde | Pepper Vinegar | Dry Rub
HT Hot Sauce, Lime

DRINKS FOR ALL AGES

SWEET OR UNSWEET TEA \$2.75

FOUNTAIN SODA \$3.50

Coke | Diet Coke | Sprite | Mr. Pibb | Pink Lemonade

BOTTLED SODA \$5.00

Coke | Cheerwine | Sundrop |
Root Beer

CANNONBOROUGH BEVERAGE CO. SODAS \$4.00

Grapefruit Elderflower

BEER

PACKAGED

21ST AMENDMENT ROTATION (PLEASE ASK SERVER) \$6

ANDERSON VALLEY SEASONAL GOSE \$7

BOLD ROCK APPLE CIDER \$5

CIGAR CITY JAI ALAI \$6

COAST HOPART \$7

COAST KOLSCH \$7

COLUMBIA CRAFT (PLEASE ASK SERVER) \$6

FOOTHILLS JADE IPA \$6

FOUNDER'S SOLID GOLD LAGER \$6

FREEHOUSE FOLLY'S PRIDE BLONDE \$6

FRENCH BROAD RIVER WEE HEAVY-ER SCOTCH ALE \$7

GREENMAN ESB \$6

LOFI GLITTER PONY \$6

LOFI MEXICAN LAGER \$6

LONERIDER SWEET JOSIE BROWN ALE \$6

MODELO \$4

OMB COPPER \$6

OSKAR BLUES MAMA'S LIL YELLA PILS \$6

REVELRY HOTEL RENDEZVOUS \$6

RIVER RAT BREWING CO. ASTRONAUT SAUCE \$6

RIVER RAT BREWING CO. BROAD RIVER RED \$5

SCAWFLAW DIRTY BEACHES TROPICAL WHEAT \$6

SOUTHBOUND SCATTERED SUN \$6

SOUTHERN BARREL DAMN YANKEE IPA \$6

STEEL HANDS COFFEE LAGER \$6

SWEETWATER BLUEBERRY WHEAT ALE \$6

SWEETWATER 420 \$6

TECATE \$4

TERRAPIN RECREATIONALE \$6

WESTBROOK SEASONAL GOSE (PLEASE ASK SERVER) \$7

WESTBROOK ONE CLAW RYE \$6

WESTBROOK WHITE THAI \$6

WICKED WEED DR. DANK IPA \$6

WICKED WEED FRESH PRESSED WHEAT ALE \$6

WICKED WEED SEASONAL ROTATION \$6

WHITE CLAW MANGO HARD SELTZER \$6

DRAFT

HOME TEAM 'NOSE TO ALE' GOLDEN ALE \$6

CATAWBA WHITE ZOMBIE \$7

COLUMBIA CRAFT (PLEASE ASK SERVER) \$7

FOUNDERS 'ALL DAY' SESSION IPA \$6

HAZELWOOD ROTATING IPA (PLEASE ASK SERVER) \$7

HUNTER GATHERER RASPBERRY SOUR \$7

STEEL HANDSTROPICAL IPA \$7

THOMAS CREEK GOOBER PEANUT BUTTER (NITRO) \$7

TALL BOY

BIRDSONG JALAPENO PALE ALE 16 oz. \$7

BIRDSONG SEASONAL ROTATION (PLEASE ASK SERVER) 16 oz. \$7

EOBC BOUND BY TIME IPA 16 oz. \$7

EOBC SEASONAL ROTATION (PLEASE ASK SERVER) 16 oz. \$7

NEW BELGIUM FAT TIRE 16 oz. \$7

NODA JAM SESSION PALE ALE 16 oz. \$7

SOUTHBOUND MOUNTAIN JAM 16 oz. \$7

SYCAMORE MOUNTAIN CANDY 16 oz. \$7

SYCAMORE ROTATION (PLEASE ASK SERVER) 16 oz. \$7

SWEETWATER G-13 16 oz. \$6

WESTBROOK SHAKE SERIES (PLEASE ASK SERVER) 16 oz. \$9

WINE

SPARKLING

PROSECCO, BOCELLI 187 ml. \$8

LORENZA SPRITZ ROSÉ 187 ml. \$9

ROSÉ

ISLE SAINT-PIERRE France \$8 / \$32

AMETZOI RUBENTIS TXACOLI Spain \$42

RED

UPWELL PINOT NOIR California \$9 / \$36

VINA ZORZAL TEMPRANILLO Spain \$11 / \$38

WHITE

PRISMA SAUVIGNON BLANC Chile \$9 / \$32

DOM DE BRENIER CHARDONNAY France \$10 / \$38

CAVALIERE D'ORO PINOT GRIGIO Italy \$8 / \$32