

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 \$6.25
CHOPPED BRISKET \$6.50

BBQ NACHOS \$16.75
PULLED PORK OR BLACK BEANS
 Three House Made Salsas | Sharp Cheddar,
 Monterey Jack | Pickled Jalapeños | Crema |
 Guacamole | Chimichurri | BBQ Tortilla Chips
SUB CHOPPED BRISKET OR BRISKET CHILI ADD \$2.95
ADD QUESO OR BLACK BEANS \$3.00

BAKED QUESO \$10.50
 Jalapeño Cheddar Sausage | Charred Poblanos | Grilled
 Corn | Jalapeño | Cotija | Salsa Roja | 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

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



700 HARDEN STREET
 COLUMBIA, SC 29205
 803-724-3900

HOMETEAMBBQ.COM
 OPEN DAILY
 11:00 AM

One Side **ADD SLAW ON TOP \$1.00**

PULLED PORK OR SLICED TURKEY \$14.50
 House Pickles | Pickled Onion |
 King's Hawaiian Bun

Fiery Don's BURGER \$15.75
 Two - 4oz. Patties | American Cheese | Bacon |
 Lettuce | Tomato | Red Onion | House Pickles |
 Harissa Mayo | King's Hawaiian Bun
 KING'S HAWAIIAN® Bun

CARNITAS \$5.50
 Crispy Smoked Pork | Salsa Verde | White Onion |
 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

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

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides | House Pickles | Pickled Onion |
 King's Hawaiian Roll

	PLATTER	PER LB/EACH
PULLED PORK	\$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		

**PULLED PORK, SMOKED TURKEY, 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

\$4.00	\$7.75	
BAKED BEANS	BRUNSWICK STEW	HASH & RICE
COLE SLAW	CUCUMBER &	MAC & CHEESE
COLLARD GREENS	TOMATO SALAD	POTATO SALAD
		BRISKET CHILI

THE SIDE PLATE \$14.50

**Nuts, Dairy, Gluten, Allium, Fish and Shellfish are all prepared in our kitchen. Please alert your server to any Allergies, Dietary needs or Restrictions. A 3.25% PROCESSING FEE WILL BE ADDED TO ALL NON-CASH PAYMENTS.*

GOLD CARIBBEAN RUM,
SPICED CARIBBEAN RUM,
ORANGE JUICE,
PINEAPPLE JUICE,
CREAM OF COCONUT,
AND A DASH OF
FRESH GRATED NUTMEG
\$10 \$12

We give you the mix, you add the Rum
HALF GALLON \$20.00
GALLON \$40.00

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

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SNAKE IN THE GRASS \$12

Lunazul Blanco | Lemongrass | Fresno Chile | Lemon
(a spicy tequila drink)

ELECTRIC JUMP ROPE \$12

Teeling Irish Whiskey | Black Tea | Passionfruit Honey |
Amaro Montenegro | Tiki Stuff
(a new old fashioned that insists on a Hawaiian shirt)

SLIPPERY SLOPE \$12

Ten to One Rum | Bulrush Gin | Mastiha | Cucumber | Lime |
Smoked Coconut Water
(a gimlet thats taking a much needed vacation)

MY FIRST RODEO \$12

Deep Eddy Lime | Aperol | Bittercube Jamaica no. 2 |
Grapefruit Cordial | Topo Chico
(a wildly elaborate vodka soda)

RIDERS UP \$12

Virgil Kaine Rip-Track Bourbon | Blended Family Raspberry |
Branca Menta | Lime | Ginger Beer

RUB IS A BATTLEFIELD \$12

Illegal Mezcal | Lunazul Reposado | Rub Infused Agave |
Fresh Pineapple | Lime
(dry rubbed margarita with a bit of smoke)

HOME TEAM MICHELADA \$6

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

WHITE SANGRIA \$10

Elderflower | Passionfruit | Ginger & Seasonal Fruit

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 | Topo Chico Sparkling Mineral Water

BOLD ROCK APPLE CIDER \$6

BLAKE'S HARD CIDER (PLEASE ASK SERVER) \$6

CIGAR CITY JAI ALAI \$6

COAST HOPART \$7

COAST KOLSCH \$7

COLUMBIA CRAFT ALIEN HAT \$6

COLUMBIA CRAFT LAGER \$6

COMMONHOUSE ALEWORKS AIR IS SALTY GOSE \$6

COMMONHOUSE ALEWORKS PARK CIRCLE PALE ALE \$6

DALAI SOFIA TACOCAT TEPACHE HARD KOMBUCHA \$7

FOUNDERS ALL DAY IPA \$6

FOUNDER'S SOLID GOLD LAGER \$6

FREEHOUSE FOLLY'S PRIDE BLONDE \$6

GREENMAN ESB \$6

HIGHLAND DAYCATION IPA \$6

HIGHLAND GAELIC ALE \$6

LOFI GLITTER PONY \$6

LOFI MEXICAN LAGER \$6

MODELO \$4

NEW BELGIUM FAT TIRE. \$7

OSKAR BLUES MAMA'S LIL YELLA PILS \$6

RIVER RAT BREWING CO. ASTRONAUT SAUCE \$6

RIVER RAT BREWING CO. BROAD RIVER RED \$6

SOUTHBOUND MOUNTAIN JAM. \$7

SOUTHBOUND SCATTERED SUN \$6

SOUTHERN BARREL DAMN YANKEE IPA \$6

SWEETWATER 420 PALE ALE \$7

SWEETWATER BLUEBERRY WHEAT ALE \$6

STRAINGE BEAST HARD KOMBUCHA (PLEASE ASK SERVER) \$7

TECATE \$4

TOPO CHICO HARD SELTZER \$6

WESTBROOK GOSE \$6

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 (PLEASE ASK SERVER)\$6

S.O.B. - STANDARD OPERATING BEER - VIENNA LAGER \$6

CATAWBA WHITE ZOMBIE \$7

COLUMBIA CRAFT CAROLINIAN BLONDE ALE \$7

COMMONHOUSE (PLEASE ASK SERVER) \$7

EOBC BOUND BY TIME IPA \$8

HAZELWOOD ROTATING (PLEASE ASK SERVER) \$7

STEEL HANDS (PLEASE ASK SERVER) \$7

SYCAMORE MOUNTAIN CANDY IPA \$7

BIRDSONG JALAPENO PALE ALE 16 oz. \$7

BIRDSONG PARADISE CITY 16 oz \$7

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

HI-WIRE BED OF NAILS BROWN ALE 16 oz \$7

NODA JAM SESSION PALE ALE 16 oz. \$7

NODA COCO LOCO PORTER 16 oz \$7

STEEL HANDS COFFEE LAGER 16 oz \$7

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

SWEETWATER G-13 16 oz. \$7

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

PRISMA ROSÉ (250 ML) \$10

PROSECCO, BOCELLI (187 ML) \$8

SCARPETTA FRICO FRIZZANTE (250 ML) \$12

RADLEY & FINCH CHENIN BLANC (250 ML) \$9

PRISMA SAUVIGNON BLANC (250 ML) \$10

THE PINOT PROJECT PINOT NIOR (250 ML) \$13

SCARPETTA FRICO LAMBRUSCO (250 ML) \$12

AMETZOI RUBENTIS TXACOLI \$10 / \$42