

SNACKS

Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$8.75 / DOZ \$15.25

Dry Rub, Alabama White Sauce

2 OZ DEATH RELISH \$1.50

SLIDERS

Brioche Bun, Slaw, House Pickles, Pickled Onions

PULLED PORK OR CHICKEN \$5.25

CHOPPED BRISKET \$5.75

BBQ NACHOS \$13.95

PULLED PORK, PULLED CHICKEN, CHICKEN CHILI 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 \$9.25

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

PORK CRACKLINS \$8.50

Dry Rub, Pimento Cheese, HT Hot Sauce, Lime

BOILED PEANUTS \$5.95

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, Jalapeño, Chimichurri, Lemon Vinaigrette

*ADD PULLED PORK, PULLED CHICKEN, TURKEY OR BLACK BEANS \$2.95

SLICED OR CHOPPED BRISKET \$3.95

1/4 CHICKEN OR ANCHO-PEPITA SMOKED SHRIMP \$5.95



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

HOMETEAMBBQ.COM
OPEN DAILY
11:00 AM

SANDWICHES

One Side ADD SLAW ON TOP \$.95 OR ADD SAUSAGE \$2.50

PULLED PORK OR CHICKEN \$11.95

Brioche Bun, House Pickles, Pickled Onions

SLICED/CHOPPED BRISKET \$13.25

Brioche Bun, House Pickles, Pickled Onions

BBQ BURRITO \$11.50

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

SUB CHOPPED BRISKET ADD \$1.00

TACOS

House-Made Corn Tortilla

PULLED PORK \$5.25

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

SMOKED CHICKEN \$5.25

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

Fiery Don's BURGER \$12.95

Two - 4oz. Patties, American Cheese, House-Made Bacon, Lettuce, Tomato, Red Onion, House Pickle, Harissa Mayo, Brioche Bun

SMOKED TURKEY WRAP \$11.50

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

CHOPPED BRISKET \$5.75

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

SMOKED SHRIMP \$5.75

White Bean Purée, Ancho-Pepita Salsa, Cabbage, Fennel

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, 1/2 RACK ST. LOUIS CUT RIBS, PULLED PORK, HOUSE-MADE SAUSAGE, & TURKEY

Served With CHOICE OF 3 PINT SIZED SIDES, GRILLED BREAD, HOUSE PICKLES, AND PICKLED ONIONS

(SERVES 4-6) \$70

ADD BRISKET (SLICED OR CHOPPED) \$6
MAKE IT A FULL RACK \$10

MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides, King's Hawaiian Roll, House Pickles, Pickled Onions

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

SMOKED SAUSAGE \$14.95 \$5.95

Jalapeño Cheddar

1/4 CHICKEN \$11.50 \$6.50

White or Dark Meat

1/2 CHICKEN \$15.95 \$11.95

All White Meat Add \$2.50

HALF RACK \$16.95 \$12.00

St. Louis Cut Ribs

FULL RACK \$26.95 \$23.00

St. Louis Cut Ribs

COMBO PLATTERS

Two Sides, King's Hawaiian Roll, House Pickles, Pickled Onions

Choose from 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
COLESLAW	BRUNSWICK STEW	HASH & RICE
COLLARD GREENS	BAKED BEANS	

THE SIDE PLATE \$13.75

4 Sides, Grilled Bread, House Pickles, Pickled Onions

*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

\$8 / \$10

FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO,
VIETNAMESE ICED COFFEE,
COCOA NIBS, SMOKED SALT

\$9 / \$11



HOME TEAM BBQ
FIVE POINTS - COLUMBIA
700 HARDEN ST



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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

Ilegal 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 \$2.75

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

BOTTLED SODA \$3.50

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

CANNONBOROUGH BEVERAGE CO. SODAS \$4.00

Grapefruit Elderflower, Raspberry Mint

BEER

PACKAGED

ANDERSON VALLEY BRINEY MELON GOSE \$7
BIRDSONG JALAPENO PALE ALE 16 oz. \$7
BIRDSONG MOVIN ON UP 16 oz. \$7
CIGAR CITY JAI ALAI \$6
CIGAR CITY MADURO \$6
COAST DEAD ARM APA \$7
COAST HOPART \$7
COAST KOLSCH \$7
EOBC ORDER OF MAGNITUDE 16 oz. \$7
EOBC BOUND BY TIME IPA 16 oz. \$7
FOOTHILLS JADE IPA \$6
FOUNDER'S SOLID GOLD LAGER \$6
FREEHOUSE FOLLY'S PRIDE BLONDE \$6
GREENMAN ESB \$6
HIGHLAND DAYCATION \$6
LAGUNITAS 12TH OF NEVER \$6
LOFI GLITTER PONY \$6
LOFI MEXICAN LAGER \$6
LONERIDER SWEET JOSIE BROWN ALE \$6
MODELO ESPECIAL \$4
NEW BELGIUM FAT TIRE \$6
OMB COPPER \$6
OSKAR BLUES MAMA'S LIL YELLA PILS \$6
REVELRY GULLAH CREAM \$6
REVELRY LAZY LOVER \$7
REVELRY POKE THE BEAR APA \$7
RIVER RAT BREWING CO. BROAD RIVER RED \$5
SIERRA NEVADA SIERRAVEZA \$6
SOUTHBOUND SCATTERED SUN \$6
SOUTHERN BARREL DAMN YANKEE IPA \$6
STEEL HANDS COFFEE LAGER \$6
SWEETWATER BLUEBERRY WHEAT ALE \$6
SWEETWATER G-13 16 oz. \$6
TECATE \$4
TERRAPIN RECREATIONALE \$6
WESTBROOK LEMON CUCUMBER GOSE \$7
WESTBROOK ONE CLAW RYE \$6
WESTBROOK WHITE THAI \$6
WICKED WEED LT. DANK IPA \$6
WICKED WEED WATERMELON DRAGONFRUIT \$6

DRAFT

HOME TEAM 'NOSE TO ALE' GOLDEN ALE \$6
HOLY CITY PLUFF MUD PORTER (NITRO) \$7
FOUNDERS 'ALL DAY' SESSION IPA \$6
STEEL HANDS TROPICAL IPA \$7
CATAWBA WHITE ZOMBIE \$7
PALMETTO IDLE SPEED SALTED LIME LAGER \$7
SWEETWATER 420 PALE ALE \$7
BROOKLYN SUMMER ALE \$7

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
MONTES MALBEC Chile \$8 / \$34
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