

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

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

BOILED PEANUTS \$5.95

TOTS \$5.75

Harissa Mayo, Rosemary Salt

SALADS

HOME TEAM SALAD* \$11.50

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

GREEN SALAD* \$11.50

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

**Add Pulled Pork, Chicken, or Black Beans for \$2.95*

Brisket for \$3.95

SANDWICHES

ADD SLAW \$.75 ADD SAUSAGE \$2 Choice of One Side

PULLED PORK \$11.95

Brioche Bun, House Pickles, Onions

PULLED CHICKEN \$11.95

Brioche Bun, House Pickles, Onions

SLICED/CHOPPED BRISKET \$12.95

Brioche Bun, House Pickles, Onions



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

MAKIN BACON
SINCE 2006

HOMETEAMBBQ.COM
KITCHEN OPEN DAILY
11:00 - 1 AM

BRUNCH

DEILED EGGS (3) \$3.50

Chicken Cracklin'

MIGAS TACOS \$9.50

Scrambled Egg, Pulled Chicken, Cracklin, Guacamole, Salsa Roja, Cotija, Cilantro

BRISKET & BISCUIT \$12.95

Brisket-Sausage Gravy, Biscuit, Bacon, Sunny Side Up Eggs, Habanero Honey

STEAK & EGGS \$15.95

Sliced Brisket, Sunny Side Up Eggs, Potato Tostones, Harissa Mayo

BREAKFAST BURRITO \$12.95

Scrambled Eggs, Chorizo, Carnitas, Black Beans, Tots, Salsa Verde, Salsa Roja, Queso, Pork Cracklin'

SHRIMP & GRITS \$14.95

Chorizo Green Chile Gravy, Grilled Corn

Fiery Don's BRUNCH BURGER \$12.95

2 - 4 oz. Patties, Bacon, Egg, American Cheese, Harissa Mayo, Brioche Bun, Choice of Side

FRIED CHICKEN SANDWICH \$11.95

Boneless Thigh, Candied Bacon, Chipotle Hollandaise, Chili Marmalade, Brioche Bun, Choice of Side

BREAKFAST SANDWICH \$8.95

Egg, Cheese, English Muffin, Housemade Breakfast Sausage or Bacon, Choice of Side

CHOCOLATE CHIP BANANA BREAD \$7.95

Whipped Cream, Caramel Sauce

HOUSE BACON \$4.00

BREAKFAST SAUSAGE \$4.00

CHEESE GRITS \$4.00

POTATOES TOSTONES \$4.00

Harissa Mayo, Poblano, Parsley

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

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

Served With **CHOICE OF 3 PINT SIZED SIDES, WHITE BREAD, HOUSE PICKLES & 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, Onions

	PLATTER	PER LB.
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

	PLATTER	PER EACH.
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 \$6

SUB CHOPPED OR SLICED BRISKET ADD \$4

SIDES \$3.75 PINTS \$7.50

MAC & CHEESE
COLE SLAW
COLLARD GREENS

CUCUMBER &
TOMATO SALAD
BRUNSWICK STEW
BAKED BEANS

SMOKED CHICKEN
& WHITE BEAN CHILI
HASH & RICE

THE SIDE PLATE \$13.75

4 Sides, Grilled Bread, House Pickles

**Nuts, Dairy, Gluten, Allium, Fish and Shell Fish 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

OTHER LOCATIONS:

WEST ASHLEY
SULLIVAN'S ISLAND
ASPEN CO

f @HOMETEAMBBQ

t @HTBBQ

COCKTAILS

WHITE SANGRIA \$10 / \$35

Elderflower, Peach, Ginger, & Seasonal Fruit

MARKET DAIQUIRI \$8

South Carolina Pickled Peaches, Plantation 5 Year Rum,
Fresh Lime, Mint
(life's a peach)

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

DRINKS FOR ALL AGES

SWEET OR UNSWEET TEA:

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

ALLAGASH SAISON \$7

ALLAGASH WHITE \$7

ANDERSON VALLEY 'BLOOD ORANGE' GOSE \$6

AUSTIN EASTCIDERS 'ORIGINAL DRY' CIDER \$6

BELL'S 'BEST BROWN' ALE 16 OZ \$7

BOLD ROCK 'CAROLINA APPLE' CIDER \$6

BREAKSIDE 'KIDS THESE HAZE' HAZY IPA 22 OZ \$13

CAPT. LAWRENCE GRAPEFRUIT SESSION IPA \$6

CIGAR CITY 'JAI ALAI' IPA \$6

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

DEVIL'S BACKBONE VIENNA LAGER \$6

EDMUND'S OAST 'BRADFORD WATERMELON SOUR' 16 OZ \$10

FATTY'S 'PHOTON' BLONDE ALE \$7

FREEHOUSE 'FOLLY'S PRIDE' BLONDE \$6

FOOTHILLS 'JADE' IPA \$6

GREEN BENCH 'HAPPY HERMIT' HOPPY PALE ALE \$6

GREAT DIVIDE 'YETI' STOUT 22 OZ \$15

GLUTENBERG BLONDE ALE ^{GLUTEN FREE} 16 OZ. \$9

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

MARZ 'JUNGLE BOOGIE' PALE WHEAT ALE 16 OZ. \$12

MODELO ESPECIAL \$5

OSKAR BLUES 'MAMA'S LITTLE YELLA' PILS \$6

SHINER BOCK \$6

SWEETWATER '420 EXTRA PALE ALE' \$6

SWEETWATER 'MOSAIC SINGLE HOP' HAZY IPA \$6

SWEETWATER '420 STRAIN G13' IPA 16 OZ. \$8

TERRAPIN 'HI-5' IPA / 'RECREATIONALE' SESSION IPA \$6

TERRAPIN 'SO FRESH AND SO GREEN GREEN' IPA \$8

WESTBROOK GOSE / 'ONE CLAW' / 'WHITE THAI' \$6

DRAFT

HOME TEAM 'NOSE TO ALE' GOLDEN ALE 5.5% \$5

WICKED WEED 'UNCLE RICK'S' PILSNER 5.1% \$7

CATAWBA BREWING 'WHITE ZOMBIE' ALE 5.1% \$7

ANDERSON VALLEY 'BRINEY MELON' GOSE 4.2% \$7

WÖLFFER ROSE CIDER 6.9% 12 OZ. \$8

FOUNDERS 'ALL DAY' SESSION IPA 4.7% \$7

REVELRY 'POKE THE BEAR' PALE ALE 5.5% \$7

FREEHOUSE 'GREEN DOOR' IPA 6.2% \$8

SIERRA NEVADA 'CELEBRATION ALE' 6.7% \$7

HOLY CITY 'PLUFF MUD' NITRO PORTER 5.5% \$7

FOUNDERS 'CANADIAN BREAKFAST STOUT' 11.7% 12 OZ \$12

FEATURING:

NEW BELGIUM 'OAKSPIRE' KNOB CREEK

BOURBON BARREL ALE 9.0% (12 OZ) \$8

WINE

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

SPARKLING

PROSECCO, VILLA SANDI, ITALY (187 ML) \$10

ROSÉ

ALLOY WINE WORKS "EVERYDAY ROSE" 12_{oz} CAN \$13

WÖLFFER ESTATES ROSE \$10 / \$38 ⁷⁵⁰

WHITE BOTTLES

SAVIGNON BLANC, PROVERB, CALIFORNIA '16 \$38

TERRET VERMENTINO, MARIUS, FRANCE '10 \$42

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

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

RED BOTTLES

CABERNET SAVIGNON, PROVERB, CALIFORNIA '16 \$38

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

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