

## 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

**TOTS \$5.75**

## 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

**DEVEILED EGGS (3) \$3.50** *Fiery Don's* **BRUNCH BURGER \$12.95**

Chicken Cracklin'

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

**MIGAS TACOS \$9.50** **SPICY FRIED CHICKEN SANDWICH \$11.95**

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

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

**BRISKET & BISCUIT \$12.95** **BREAKFAST SANDWICH \$8.95**

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

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

**STEAK & EGGS \$15.95** **CHOCOLATE CHIP BANANA BREAD \$7.95**

Sliced Brisket, Sunny Side Up Eggs, Potato Tostone, Harissa Aioli

Whipped Cream, Caramel Sauce

**BREAKFAST BURRITO \$12.95** **HOUSE BACON \$4.00**

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

**BREAKFAST SAUSAGE \$4.00**

**SHRIMP & GRITS \$14.95** **CHEESE GRITS \$4.00**

Chorizo Green Chile Gravy, Grilled Corn

**POTATO TOSTONE \$5.00**

## 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	CUCUMBER & TOMATO SALAD	SMOKED CHICKEN & WHITE BEAN CHILI
COLE SLAW	BRUNSWICK STEW	HASH & RICE
COLLARD GREENS	BAKED BEANS	

**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  
HOMETEAMBQ.COM

### OTHER LOCATIONS:

WEST ASHLEY  
SULLIVAN'S ISLAND  
ASPEN CO

f @HOMETEAMBQ

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

## BIG FANCY BEER

BREAKSIDE WANDERLUST 22<sub>oz</sub> 6.2% \$15

AMERICAN IPA

GREAT DIVIDE YETI 22<sub>oz</sub> 9.5% \$15

IMPERIAL STOUT

THE COLLECTIVE 'CUP O BEER' 500<sub>ML</sub> 4.4% \$15

RAMEN GOSE

WESTBROOK MEXICAN CAKE 22<sub>oz</sub> 10.5% \$28

IMPERIAL STOUT

## BEER

### DRAFT

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

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

COAST KÖLSCH 4.8% \$7

PALMETTO ISLAND WIT 4.5% \$7

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

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

FREEHOUSE 'GREEN DOOR' IPA 6.2% \$8

NEW BELGIUM 'HEMPEROR' HEMP PALE ALE 7.0% \$7

HOLY CITY 'ANGEL 40-BREW' OKTÖBERFEST 5.7% \$8

BROOKLYN BROWN ALE 5.6% \$7

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

WÖLFFER ROSE CIDER 6.9% (12 OZ.) \$8

### PACKAGED

ALLAGASH SAISON \$7

ANDERSON VALLEY 'FRAMBOISE ROSE' GOSE \$6

AUSTIN EASTCIDERS 'ORIGINAL DRY' CIDER \$6

BOLD ROCK 'CAROLINA APPLE' CIDER \$6

CENTRAL STATE 'OATSPLOSION' IPA 16 OZ. \$10

CIGAR CITY 'JAI ALAI' IPA \$6

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

COAST 'BOY KING' DOUBLE IPA \$8

DEVIL'S BACKBONE VIENNA LAGER \$6

FREEHOUSE 'FOLLY'S PRIDE' BLONDE \$6

FOOTHILLS 'JADE' IPA \$6

GLUTENBERG BLONDE ALE 'GLUTEN FREE' 16 OZ. \$9

HOUSE BEER LAGER \$5

ISLAND COASTAL LAGER \$6

LAGUNITAS '12<sup>TH</sup> OF NEVER' ALE \$6

LEFT HAND MILK STOUT (NITRO CAN) \$7

LONERIDER 'SHOTGUN BETTY' HEFE \$6

LO-FI MEXICAN LAGER \$5

MODELO ESPECIAL \$5

OSKAR BLUES MAMA'S LITTLE YELLA PILS \$6

SHINER BOCK \$6

SOUTHBOUND 'SCATTERED SUN' BELGIAN WIT \$6

SWEETWATER '420 EXTRA PALE ALE' \$6

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

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

WESTBROOK KEY LIME PIE / LEMON CUCUMBER GOSE \$7

## WINE

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

### SPARKLING

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

### ROSÉ

ALLOY WINE WORKS "EVERYDAY ROSE" 12<sub>oz</sub> CAN \$13

WÖLFFER ESTATES ROSE \$10 / \$38 <sup>750</sup>

### 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, PARABLE, CALIFORNIA '16 \$38

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

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

## 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, Sprite, Sundrop, IBC Root Beer,  
Cream Soda

CANNONBOROUGH BEVERAGE CO. SODAS \$4.00

-Grapefruit Elderflower, Blueberry Vanilla, Rasp. Mint