

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 **POTATOES TOSTONES \$4.00**

Chorizo Green Chile Gravy, Grilled Corn

CHEESE GRITS \$4.00

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
@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_{oz} 6.2% \$15
AMERICAN IPA

GREAT DIVIDE YETI 22_{oz} 9.5% \$15
IMPERIAL STOUT

THE COLLECTIVE 'CUP O BEER' 500_{ML} 4.4% \$15
RAMEN GOSE

WESTBROOK MEXICAN CAKE 22_{oz} 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 'HOPART' IPA / KÖLSCH \$7
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 '12TH 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 \$6

\$7\$60

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

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, Blueberry Vanilla, Rasp. Mint