

## 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 \$12.50**

**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, BBQ Tortilla Chips

**TOTS \$5.75**

Harissa Aioli, Rosemary

## 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, Jalapeno, 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

<b>DEVILED EGGS (3)</b> \$3.50 Chicken Cracklin'	<b>Fiery Don's BRUNCH BURGER</b> \$12.95 2 - 4 oz. Patties, Bacon, Egg, American Cheese, Harissa Aioli, Brioche Bun , Choice of Side
<b>MIGAS TACOS</b> \$9.50 Scrambled Egg, Pulled Chicken, Cracklin, Guacamole, Salsa Roja, Cotija, Cilantro, House TortillaS	<b>FRIED CHICKEN SANDWICH</b> \$11.95 Fried Chicken, Spicy Maple Syrup, Candied Bacon, Chipotle Hollandaise, Brown's Court English Muffin , Choice of Side
<b>BRISKET &amp; BISCUIT</b> \$12.95 Brisket-Sausage Gravy, Housemade Biscuit, Bacon, Sunny Side Up Eggs, Chili Marmalade	<b>GREEK YOGURT PARFAIT</b> \$8.95 Lowcountry Creamery Greek Style Yogurt, Bananas, Strawberry Compote, House Made Granola
<b>STEAK &amp; EGGS</b> \$15.95 Sliced Brisket, Sunny Side Up Eggs, Loaded Tots (Cheddar & Jack Cheese, Peppers & Onions)	<b>FRENCH TOAST</b> \$9.95 Banana Pudding, Banana-Caramel Rum Sauce, House Bacon
<b>BREAKFAST BURRITO</b> \$12.95 Scrambled Eggs, Chorizo, Pulled Pork, Black Beans, Tots, Cheddar & Jack Cheese, Salsa Verde, topped with Salsa Roja, Queso and Cracklin, Choice of Side	<b>HOUSE BACON</b> \$4.00 <b>BREAKFAST SAUSAGE</b> \$4.00 <b>CHORIZO PATTY</b> \$4.00 <b>HOME FRIES</b> \$4.00 <b>CHEESE GRITS</b> \$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.
<b>PULLED PORK</b>	\$13.75	\$14.95
<b>PULLED CHICKEN</b>	\$13.75	\$14.95
<b>SLICED/CHOPPED BRISKET</b>	\$16.95	\$18.95
<b>SMOKED TURKEY</b>	\$12.95	\$15.95

	PLATTER	PER EACH.
<b>SAUSAGE</b>	\$14.50	\$5.00
<b>1/4 CHICKEN</b>	\$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 \$3**

## SIDES \$3.25    PINTS \$7.50

<b>MAC &amp; CHEESE</b>	<b>CUCUMBER &amp; TOMATO SALAD</b>	<b>SMOKED CHICKEN &amp; WHITE BEAN CHILI</b>
<b>COLE SLAW</b>	<b>BRUNSWICK STEW</b>	<b>HASH &amp; RICE</b>
<b>COLLARD GREENS</b>	<b>BAKED BEANS</b>	

**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

**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

**FOUNDERS BACKWOODS BASTARD** 22<sub>oz</sub> 11.2% \$25  
BARREL-AGED SCOTCH ALE

**WESTBROOK MEXICAN CAKE** 22<sub>oz</sub> 10.50% \$38  
IMPERIAL STOUT AGED ON COCOA NIBS, CINNAMON, VANILLA, AND FRESH HABANERO

## BEER

**DRAFT**  
**HOME TEAM 'NOSE TO ALE' GOLDEN** \$5  
COOPER RIVER PORTER (NITRO) \$7  
FOUNDERS ALL DAY IPA \$7  
FREEHOUSE GREEN DOOR IPA \$8  
FOUNDERS BREAKFAST STOUT (12 OZ.) \$6  
PALMETTO MOTHER PUCKER PEACH SOUR \$7  
REVELRY BREWING LAZY LOVER BELGIAN BLONDE \$7  
TERRAPIN SOUND CZECH PILSNER \$7  
SEATTLE DRY HARD CIDER \$8  
SNAFU TANG ORANGE SOUR ALE \$7  
TRADESMAN BRICKLAYER RED \$7  
BLACKBERRY FARM CLASSIC SAISON \$7

**PACKAGED**  
ALLAGASH SAISON \$7  
ANDERSON VALLEY BRINEY MELON GOSE \$6  
BOLD ROCK CAROLINA APPLE CIDER \$6  
CIGAR CITY JAI ALAI IPA \$6  
COAST HOPART / KÖLSCH / DEAD ARM \$7  
DEVIL'S BACKBONE VIENNA LAGER \$6  
FREEHOUSE FOLLY'S PRIDE BLONDE \$7  
FOOTHILLS JADE IPA \$6  
FOUNDERS KENTUCKY BREAKFAST STOUT \$12  
HOLY CITY PARADISE SESSION IPA \$6  
ISLAND COASTAL LAGER \$6  
LAGUNITAS '12<sup>TH</sup> OF NEVER' ALE \$6  
LEFT HAND MILK STOUT (NITRO) \$6  
LONERIDER SALOON STYLE PILSNER \$6  
LONERIDER SHOTGUN BETTY HEFE \$6  
MODELO ESPECIAL \$5  
NEW BELGIUM TARTASTIC \$6  
PALMETTO BREWING HUGER STREET IPA \$6  
REVELRY HOTEL RENDEZVOUS WHEAT (16 OZ) \$8  
SHINER BOCK \$6  
SWEETWATER 420 EXTRA PALE ALE \$6  
TERRAPIN HI-5 IPA / RECREATIONALE \$6  
WESTBROOK GOSE / WHITE THAI / ONE CLAW \$6

## WINE

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

**SPARKLING**  
PROSECCO, ZONIN, VENETO, IT, NV (187 ML) \$9

**ROSÉ**  
WÖLFFER ESTATES, LONG ISLAND, NY '16 \$10 / \$34  
TXACOLINA, AMETZOI RUBENTIS, ES '16 \$42

**WHITE BOTTLES**  
GRUNER VELTLINER, HIRSCH, NIEDEROSTERREICH, AU '14 \$38  
SAUVIGNON BLANC, HONIG, NAPA VALLEY, CA '14 \$38  
VERMENTINO, LA SPINETTA, TUSCANY, IT '14 \$44  
SANCERRE, PAUL CHERRIER, LOIRE, FR '14 \$42  
"BOREALIS", MONTINORE ESTATES, WILLAMETTE, OR '14 \$38  
SAUVIGNON/RIBOLLA/SEMILLON, MATTHIASON, NAPA, CA '13 \$65  
PINOT BLANC, FOUR GRACES, WILLAMETTE VALLEY, OR '14 \$45

**RED BOTTLES**  
CABERNET SAUVIGNON, FRANCISCAN, NAPA VALLEY, CA '13 \$45  
MALBEC, SUSANNA BALBO, MENDOZA, AR '12 \$60  
MONASTRELL, JUAN GIL, JUMILLA, ES '12 \$31  
PINOT NOIR, CARNEROS HILLS, SONOMA, CA '14 \$50

## DRINKS FOR ALL AGES

SWEET OR UNSWEET TEA \$2.75  
FOUNTAIN SODA \$2.75  
BOTTLED SODA \$3.50  
Coke, Cheerwine, Orange Fanta, Sundrop,  
IBC Root Beer and Cream Soda

CANNONBOROUGH GRAPEFRUIT ELDERFLOWER \$4

## DESSERTS

BANANA PUDDING \$4.95  
KEY LIME PIE \$4.95  
FLOATS \$5.50  
Coke, Cheerwine, Orange Fanta, IBC Root Beer or