

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, 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, 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) Chicken Cracklin'	\$3.50	Fiery Don's BRUNCH BURGER	\$12.95
		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, 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	FRENCH TOAST	\$9.95
Sliced Brisket, Sunny Side Up Eggs, Loaded Tots (Cheddar & Jack Cheese, Peppers & Onions)		Banana Pudding, Banana-Caramel Rum Sauce, House Bacon	
BREAKFAST BURRITO	\$12.95	HOUSE BACON	\$4.00
Scrambled Eggs, Chorizo, Carnitas, Black Beans, Tots, Salsa Verde, Salsa Roja, Queso and Pork Cracklin'		BREAKFAST SAUSAGE	\$4.00
SHRIMP & GRITS	\$14.95	HOME FRIES	\$4.00
Local Shrimp, Creamy Grits, Tasso Gravy		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 \$3

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

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_{oz} 11.2% \$25
BARREL-AGED SCOTCH ALE

WESTBROOK MEXICAN CAKE 22_{oz} 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
PALMETTO GHOST RIDER PALE ALE \$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 ROTATING TAP \$7
BLACKBERRY FARM CLASSIC SAISON \$7

PACKAGED
ALLAGASH SAISON \$7
ANDERSON VALLEY BLOOD ORANGE GOSE \$6
BOLD ROCK CAROLINA APPLE CIDER \$6
CIGAR CITY JAI ALAI IPA \$6
COAST HOPART / KÖLSCH / DEAD ARM \$7
COOPER RIVER GOLDEN ALE \$6
DEVIL'S BACKBONE VIENNA LAGER \$6
FREEHOUSE FOLLY'S PRIDE BLONDE \$7
FOOTHILLS JADE IPA \$6
HOLY CITY PARADISE SESSION IPA \$6
ISLAND COASTAL LAGER \$6
LAGUNITAS '12TH OF NEVER' ALE \$6
LEFT HAND MILK STOUT (NITRO) \$6
LONERIDER SHOTGUN BETTY HEFE \$6
LO-FI MEXICAN LAGER \$5
MODELO ESPECIAL \$5
NEW BELGIUM TARTASTIC \$6
PALMETTO BREWING HUGER STREET IPA \$6
SHINER BOCK \$6
SWEETWATER 420 EXTRA PALE ALE \$6
SWEETWATER GOIN' COASTAL PINEAPPLE IPA \$6
TERRAPIN HI-5 IPA \$6
TERRAPIN 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 BEVERAGE CO. SODAS \$4.00
-Raspberry Mint or Grapefruit Elderflower

DESSERTS

BANANA PUDDING OR KEY LIME PIE TART \$4.95

FLOATS \$5.50
Coke, Cheerwine, Orange Fanta, IBC Root Beer Cream
Soda