

## SNACKS

*Fiery Don's* SMOKED CHICKEN WINGS

1/2 DOZ \$8.75 / DOZ \$15.25

Dry Rub, Alabama White Sauce

2 OZ DEATH RELISH \$1.50

### SLIDERS

Brioche Bun, Slaw, House Pickles, Pickled Onions

PULLED PORK OR CHICKEN \$5.25

CHOPPED BRISKET \$5.75

### BBQ NACHOS

\$13.95

PULLED PORK, PULLED CHICKEN, CHICKEN CHILI OR BLACK BEANS

Three House Made Salsas, Sharp Cheddar, Monterey Jack, Pickled Jalapeños, Crema, Guacamole, Chimichurri

SUB CHOPPED BRISKET ADD \$2.00

ADD QUESO OR BLACK BEANS \$2.95

### BAKED QUESO

\$9.25

Chorizo, Charred Poblanos, Grilled Corn, Fresh Jalapeño, Cilantro, Cotija, Salsa Roja, Green Onion, BBQ Tortilla Chips

### PORK CRACKLINS

\$8.50

Dry Rub, Pimento Cheese, HT Hot Sauce, Lime

### BOILED PEANUTS

\$5.95

### TOTS

\$5.95

Harissa Mayo, Rosemary Salt

ADD QUESO \$2.95

## SALADS

### HOME TEAM SALAD\*

\$11.95

Greens, Grilled Corn, Tomatoes, Cucumbers, Toasted Pepitas, Smoked Poblano Vinaigrette

### GREEN SALAD\*

\$11.95

Cabbage, Greens, Shaved Fennel, Cilantro, Parsley, Celery, Fresh Jalapeño, Chimichurri, Lemon Vinaigrette

\*Add pulled pork, pulled chicken, turkey or black beans for \$2.95,

sliced or chopped brisket for \$3.95,

1/4 chicken or ancho-pepita smoked shrimp \$5.95



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

MAKIN BACON  
SINCE 2006

HOMETEAMBBQ.COM  
OPEN DAILY  
11:00 AM

## SANDWICHES

One Side ADD SLAW ON TOP \$ .95 OR ADD JALAPEÑO-CHEDDAR SAUSAGE \$2.50

### PULLED PORK OR CHICKEN

\$11.95

Brioche Bun, House Pickles, Pickled Onions

### SLICED/CHOPPED BRISKET

\$13.25

Brioche Bun, House Pickles, Pickled Onions

### BBQ BURRITO

\$11.50

Pulled Pork or Chicken, Mashed Potatoes, Slaw, Creamed Corn, Red BBQ, Flour Tortilla

SUB CHOPPED BRISKET ADD \$1.00

## TACOS

House Made Corn Tortilla

### PULLED PORK

\$5.25

Pickled Onions, Salsa Macha (contains nuts), Pork Cracklins, Cilantro, Cotija

### SMOKED CHICKEN

\$5.25

Guacamole, Chicken Cracklins, Salsa Roja, Mole (contains nuts), Cilantro, Cotija

### Fiery Don's BURGER

\$12.95

Two - 4oz. Patties, American Cheese, House Made Bacon, Lettuce, Tomato, Red Onion, House Pickle, Harissa Mayo, Brioche Bun

### SMOKED TURKEY WRAP

\$11.50

White Bean Purée, Guacamole, Ancho-Pepita Salsa, Greens, Cabbage, Cilantro, Parsley, Lemon, Chimichurri, Fresh Jalapeño, Flour Tortilla

### CHOPPED BRISKET

\$5.75

Grilled Corn Esquites, Charred Poblanos, Chimichurri, Carrot-Jalapeño Salsa

### SMOKED SHRIMP

\$5.75

White Bean Purée, Ancho-Pepita Salsa, Cabbage, Fennel

## THE BOARD

### A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, 1/2 RACK ST. LOUIS CUT RIBS, PULLED PORK, HOUSE MADE JALAPEÑO-CHEDDAR SAUSAGE, & TURKEY

Served With CHOICE OF 3 PINT SIZED SIDES,

GRILLED BREAD, HOUSE PICKLES, AND PICKLED ONIONS

(SERVES 4-6) \$70

ADD BRISKET (SLICED OR CHOPPED) \$6 or MAKE IT A FULL RACK \$10

## MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides, King's Hawaiian Roll, House Pickles, Pickled Onions

	PLATTER	PER LB/EACH
PULLED PORK	\$13.95	\$14.95
PULLED CHICKEN	\$13.95	\$14.95
SLICED/CHOPPED BRISKET	\$16.95	\$18.95
SMOKED TURKEY	\$13.25	\$15.95

	PLATTER	PER LB/EACH
JALAPEÑO-CHEDDAR SAUSAGE	\$14.95	\$5.95
1/4 CHICKEN	\$11.50	\$6.50
White or Dark Meat		
1/2 CHICKEN	\$15.95	\$11.95
All White Meat Add \$2.50		
HALF RACK	\$16.95	\$12.00
St Louis Cut Ribs		
FULL RACK	\$26.95	\$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 \$7

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

4 Sides, Grilled Bread, House Pickles

\$13.75

\*Nuts, Dairy, Gluten, Allium, Fish and Shellfish 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 GRATED 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  
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f @HOMETEAMBQ

t @HTBBQ

01.21.20

## COCKTAILS

**WHITE SANGRIA** \$10 / \$35  
Elderflower, Peach, Ginger, & Seasonal Fruit

**HANAN PACHA** \$12  
Los Altos Blanco, St. Germain, Cucumber, Lime, Serrano  
(uno mas)

**OPENING REMARKS** \$12  
Russell's Reserve Six Year Rye, Yellow Chartreuse,  
Velvet Falernum, Pineapple, Lime

**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)

**ELECTRIC AVENUE** \$10  
Smith & Cross Rum, Laird's Applejack, Passion Fruit Honey,  
Apple Cider  
(you're in cider town)

**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** \$2.75

**FOUNTAIN SODA** \$2.75  
-Coke, Diet Coke, Sprite, Mr. Pibb, Pink Lemonade

**BOTTLED SODA** \$3.50  
-Cheerwine, Sundrop, IBC Root Beer, IBC Cream Soda

**CANNONBOROUGH BEVERAGE CO. SODAS** \$4.00  
-Grapefruit Elderflower, Raspberry Mint

## BEER

### PACKAGED

21ST AMENDMENT 'SPARKALE' ROSE ALE \$6  
ALLAGASH SAISON / WHITE \$7  
AUSTIN EASTCIDERS 'ORIGINAL DRY' CIDER \$6  
AVERY 'ELLIE'S BROWN' ALE \$6  
BOLD ROCK 'CAROLINA APPLE' CIDER \$6  
CIGAR CITY 'JAI ALAI' IPA \$6  
COAST 'HOPART' IPA / KÖLSCH \$7  
COMMONHOUSE 'WHITE POINT LIGHT' LAGER \$6  
DEVIL'S BACKBONE VIENNA LAGER \$6  
DOC'S ROSE CIDER \$6  
FREEHOUSE 'FOLLY'S PRIDE' BLONDE \$6  
FOOTHILLS 'JADE' IPA \$6  
GREEN MAN 'WAYFARER' IPA \$6  
ISLAND COASTAL LAGER \$6  
LAGUNITAS '12<sup>TH</sup> OF NEVER' ALE / IPA \$6  
LONERIDER 'SHOTGUN BETTY' HEFE \$6  
MUNKLE PILSNER \$6  
OSKAR BLUES 'MAMA'S LITTLE YELLA' PILS \$6  
PISGAH 'BLUEBERRY WHEAT' \$6  
REVELRY 'HOTEL RENDEZVOUS' BAVARIAN WHEAT \$6  
REVELRY 'LAZY LOVER' BELGIAN PALE \$6  
REVELRY 'MIDNIGHT SPECIAL' STOUT \$6  
SHINER BOCK \$6  
SIERRA NEVADA 'SIERRAVEZA' MEXICAN LAGER \$6  
SIERRA NEVADA '40TH ANN. HOPPY ALE' \$6  
SIERRA NEVADA 'FANTASITC HAZE' IMP. IPA \$7  
TERRAPIN 'UP-HI' IPA / 'RECREATIONALE' SESSION IPA \$6  
WHITE CLAW SELTZER (FLAVORS MAY VARY) \$6  
WESTBROOK GOSE \$6  
WESTBROOK 'ONE CLAW' RYE PALE ALE \$6  
WESTBROOK 'WHITE THAI' BELGIAN WIT \$6  
WICKED WEED 'APPALACHIA' SESSION IPA \$6  
VICTORY 'GOLDEN MONKEY' BELGIAN TRIPEL \$7

### LARGE FORMAT

BREAKSIDE 'WANDERLUST' IPA 22 OZ. \$15  
GREAT DIVIDE 'YETI' IMPERIAL STOUT 19.2 OZ. \$18  
ZILLACOAH 'WILD ALE' 750 ML. \$29

### DRAFT

**HOME TEAM 'NOSE TO ALE' GOLDEN ALE 5.5%** \$6  
WICKED WEED 'UNCLE RICK'S' PILSNER 5.1% \$7  
FOUNDERS 'ALL DAY' SESSION IPA 4.7% \$7  
REVELRY 'POKE THE BEAR' PALE ALE 5.5% \$7  
FREEHOUSE 'GREEN DOOR' IPA 6.2% \$8  
COMMONHOUSE 'WISE ONE' HEFEWEIZEN 5.0% \$7  
PALMETTO 'HUGER STREET' IPA 7.2% \$7  
BROOKLYN 'WINTER LAGER' 5.7% \$7  
PALMETTO 'ESPRESSO PORTER' 6.0% \$7  
LEFT HAND 'HARD WIRED' NITRO COFFEE PORTER' 6.0% \$8  
FOUNDERS CBS MAPLE SYRUP & BOURBON BARREL STOUT  
12OZ. 11.8% \$12

### TALL BOY

BELL'S 'OFFICIAL' HAZY IPA 16 OZ \$7  
CAPTAIN LAWRENCE 'CITRA DREAMS' HAZY IPA 16 OZ \$9  
EDMUNDS OAST 'BOUND BY TIME' IPA 16 OZ \$9  
GLUTENBERG WHITE / PALE ALE \*GLUTEN FREE 16 OZ. \$9  
NEW BELGIUM 'CITRADELIC' IPA 16 OZ \$7  
NEW BELGIUM FAT TIRE AMBER ALE 16 OZ \$6  
SIERRA NEVADA PALE ALE 16 OZ. \$6  
SWEETWATER '420' PALE ALE 16 OZ. \$6  
WICKED WEED 'NAPOLEON COMPLEX' PALE ALE 16 OZ. \$6

## WINE

### ON TAP

WHITE OR RED \$9 / \$32

### BUBBLES

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

### ROSÉ

LORENZA SPRITZ SPARKLING ROSE, CA 250<sub>ML</sub> CAN. \$11  
WÖLFFER ESTATES ROSE \$38

### RED

CABERNET SAVIGNON, PROVERB, CALIFORNIA '16 750ML \$38  
MALBEC, SUSANA BALBO, MENDOZA, AR '15 \$48  
PINOT NOIR, CARNEROS HILLS, SONOMA, CA '14 \$50

### WHITE

CHENIN BLANC, J. MOURAT COLLECTION, LOIRE VALLEY, FR '18 \$36  
SAUVIGNON BLANC, ANTONINS BLANC, BORDEAUX, FR '18 \$39  
CHARDONNAY, ETTORE GERMANO, SERRALUNGA D'ALBA, ITL '16 \$42