

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 *Fiery Don's* BURGER \$12.95

Brioche Bun, House Pickles, Pickled Onions

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

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

SMOKED TURKEY WRAP \$11.50

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

TACOS

House Made Corn Tortilla

PULLED PORK \$5.25 CHOPPED BRISKET \$5.75

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

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

SMOKED CHICKEN \$5.25 SMOKED SHRIMP \$5.75

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

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	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 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
HOMETEAMBBQ.COM



f @HOMETEAMBBQ

t @HTBBQ

03.12.20

COCKTAILS

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

MARKET DAIQUIRI \$9
Pickled Strawberry, Lime, Dry Vermouth, Rhubarb
(pick this little piggy!)

CHING SHIH \$10
Wray & Nephew Jamaican Rum, Lime, Five Spice Gosling's,
Ginger Beer
(Storm's a brewing!)

DIABLO CANYON 2 \$8
Lunazul Blanco, Lime Cordial, Creme de Cassis,
Gosling's Ginger Beer
(Springfield's finest)

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)

M.I.A. \$10
Virgil Kaine Robber Baron Rye, Aperol, Averna, Lemon
(take it to the house)

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,
Mexican Coke, Mexican Fanta, Sprite

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

BEER

PACKAGED

21ST AMENDMENT 'SPARKALE' ROSE ALE \$6
ALLAGASH SAISON \$7

ANDERSON VALLEY 'BLOOD ORANGE' GOSE \$6

AUSTIN EASTCIDERS 'ORIGINAL DRY' CIDER \$6

AVERY 'ELLIE'S BROWN' ALE \$6

BLACKBERRY FARM 'YALLARHAMMER' PALE 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

HOLY CITY 'SPARKLY PRINCESS' SOUR IPA \$6

ISLAND COASTAL LAGER \$6

LAGUNITAS '12TH 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 'SMALL VICTORIES' IMPERIAL RED ALE \$7

SHINER BOCK \$6

SIERRA NEVADA 'SIERRAVEZA' MEXICAN LAGER \$6

SIERRA NEVADA 'FANTASITC HAZE' IMP. IPA \$7

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

TWISP HARD SELTZER (VARIOUS FLAVORS) \$5

WHITE CLAW SELTZER (VARIOUS FLAVORS) \$6

WESTBROOK ONE CLAW / WHITE THAI \$6

WESTBROOK KEY LIME PIE GOSE \$7

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

CATAWBA 'WHITE ZOMBIE' BELGIAN WIT 5.1% \$7

BROOKLYN 'ROSÉ DE VILLE' SOUR RASPBERRY ALE 5.8% \$7

SWEETWATER '420 EXTRA PALE ALE' 5.7% \$5

SWEETWATER IPA 6.3% \$5

FOOTHILLS 'SEXUAL CHOCOLATE' STOUT 9.6% 12 OZ \$7

LEFT HAND NITRO MILK STOUT 6.0% \$8

ASK ABOUT OUR ROTATING TAP!

TALL BOY

ALLAGASH WHITE 16 OZ \$9

EDMUNDS OAST 'BOUND BY TIME' IPA 16 OZ \$9

EDMUND'S OAST ROTATING SOUR 16 OZ. \$9

GLUTENBERG WHITE / PALE ALE / BLONDE *GLUTEN FREE 16 OZ. \$9

NEW BELGIUM 'CITRADELIC' IPA 16 OZ \$7

NEW BELGIUM FAT TIRE AMBER ALE 16 OZ \$5

SIERRA NEVADA PALE ALE 16 OZ. \$6

SWEETWATER 'G 13 STRAIN' IPA \$5

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 ML CAN. \$11

MONTROSE, LANGUEDOC, FR \$10 / \$38

RED BOTTLES

CABERNET SAVIGNON, PROVERB, CALIFORNIA '16 750ML \$38

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

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

WHITE BOTTLES

CHARDONNAY, DOMAINE ST. CYR LA GALOCHE, BORDEAUX, FR '17 \$42

CHEIN BLANC, J. MOURAT, VAL DE LOIRE FR '17 \$39

SAUVIGNON BLANC, ANTONINS BLANC, BORDEAUX, FR '18 \$39

CHARDONNAY, ETTORE GERMANO, SERRALUNGA D'ALBA, ITL '16 \$42