

SNACKS

Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$8.50 / DOZ \$15.25

Dry Rubbed, Alabama White Sauce

2 OZ DEATH RELISH \$1.50

SLIDERS

Brioche Roll, Slaw, House Pickles & Onions

PULLED PORK OR CHICKEN \$5.25

CHOPPED BRISKET \$5.75

BBQ NACHOS \$13.95

PULLED PORK OR CHICKEN, CHICKEN CHILI OR BLACK BEANS

Three Housemade Salsas, Sharp Cheddar and Monterey Jack Cheeses, 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, Jalapeño, Cilantro, Cotija, Salsa Roja, Green Onion,

BBQ Tortilla Chips

PORK CRACKLINS \$8.50

Dry Rubbed, Pimento Cheese, HT Hot Sauce, Lime

BOILED PEANUTS \$5.95

TOTS \$5.95

Harissa Mayo, Rosemary Salt

ADD QUESO \$2.95

TACOS

PULLED PORK TACO \$5.25

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

SMOKED CHICKEN TACO \$5.25

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

CHOPPED BRISKET TACO \$5.75

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



SALADS

HOME TEAM SALAD* \$11.95

Garden Mix, Grilled Corn, Tomatoes, Cucumbers, Toasted Pepitas, Smoked Poblano Vinaigrette

BBQ CAESAR SALAD* \$11.95

Romaine, Grilled Bread, Parmesan, Caesar Dressing

GREEN SALAD* \$11.95

Cabbage, Garden Mix, Shaved Fennel, Cilantro, Parsley, Celery, Jalapeño, Chimichurri, Lemon Vinaigrette

*Add any meat, or black beans for \$2.95 or brisket for \$3.95

SANDWICHES

Choice of Side

Fiery Don's BURGER \$12.95

2 - 4 oz. Patties, Bacon, American Cheese, Lettuce, Tomato, Onion, Pickle, Harissa Mayo, Brioche Bun

BBQ BURRITO \$11.50

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

SUB CHOPPED BRISKET ADD \$1

PULLED PORK OR CHICKEN \$11.95

Brioche Bun, House Pickles, Pickled Onions

SLICED/CHOPPED BRISKET \$13.25

Brioche Bun, House Pickles, Pickled Onions

Add slaw on top \$.95 add sausage \$2.50

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, 1/2 RACK ST. LOUIS CUT RIBS, PULLED PORK, HOUSEMADE SAUSAGE, & TURKEY

Served With CHOICE OF 3 PINT SIZED SIDES,

GRILLED BREAD, HOUSE PICKLES, AND PICKLED RED ONIONS

(SERVES 4-6) \$70

ADD BRISKET (SLICED OR CHOPPED) \$6

MAKE IT A FULL RACK \$10

MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Platter includes 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
SMOKED SAUSAGE	\$14.95	\$5.95
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	\$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
HOMETEAMBQ.COM



f @HOMETEAMBQ

t @HTBBQ

03.25.19

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

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, Raspberry Mint

BEER

PACKAGED

ALLAGASH SAISON / WHITE \$7
ANDERSON VALLEY 'BRUT' IPA \$6
AUSTIN EASTCIDERS 'ORIGINAL DRY' CIDER \$6
AVERY 'ELLIE'S BROWN' ALE \$6
BOLD ROCK 'CAROLINA APPLE' CIDER \$6
BREAKSIDE 'WANDERLUST' IPA 22 OZ \$15
CIGAR CITY 'JAI ALAI' IPA \$6
COAST 'HOPART' IPA / KÖLSCH / 'DEAD ARM' PALE ALE \$7
COAST 'BLACKBEARD' IMPERIAL STOUT \$8
DEVIL'S BACKBONE VIENNA LAGER \$6
FATTY'S 'PHOTON' BLONDE ALE \$7
FREEHOUSE 'FOLLY'S PRIDE' BLONDE \$6
FOOTHILLS 'JADE' IPA \$6
GREAT DIVIDE 'YETI' STOUT 22 OZ \$15
GLUTENBERG BLONDE ALE 'GLUTEN FREE' 16 OZ. \$9
HOUSE BEER LAGER \$5
ISLAND COASTAL LAGER \$6
LAGUNITAS '12TH OF NEVER' ALE \$6
LAGUNITAS IPA \$6
LAGUNITAS 'SUPER CLUSTER' 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
REVELRY 'HOUSE SAISON' \$16
REVELRY 'LAZY LOVER' BELGIAN PALE \$6
REVELRY 'MIDNIGHT SPECIAL' OATMEAL STOUT \$6
SHINER BOCK \$6
SWEETWATER '420 STRAIN G13' IPA 16 OZ. \$8
TERRAPIN 'UP-HI' IPA / 'RECREATIONALE' SESSION IPA \$6
WESTBROOK GOSE \$6
WESTBROOK 'ONE CLAW' RYE PALE ALE \$6
WESTBROOK 'WHITE THAI' BELGIAN WIT \$6
VICTORY 'GOLDEN MONKEY' BELGIAN TRIPEL \$7

DRAFT

HOME TEAM 'NOSE TO ALE' GOLDEN ALE 5.5% \$6
WICKED WEED 'UNCLE RICK'S' PILSNER 5.1% \$7
ANDERSON VALLEY ROTATING GOSE 4.2% \$7
WÖLFFER ROSE CIDER 6.9% 12 OZ. \$8
COMMONHOUSE 'WISE OWL' HEFEWEIZEN 5.0% \$7
FOUNDERS 'ALL DAY' SESSION IPA 4.7% \$7
BROOKLYN LAGER 5.2% \$7
NEW BELGIUM 'FAT TIRE' AMBER ALE 5.3% \$6
REVELRY 'POKE THE BEAR' PALE ALE 5.5% \$7
FREEHOUSE 'GREEN DOOR' IPA 6.2% \$8
PALMETTO 'HUGER STREET' IPA 7.2% \$7
HOLY CITY 'PLUFF MUD' NITRO PORTER 5.0% \$7

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