

## 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, 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, Jalapeño, Chimichurri, Lemon Vinaigrette

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

brisket for \$3.95, 1/4 chicken or 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 \$0.95 OR ADD 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, 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, HOUSEMADE 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

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
SMOKED SAUSAGE	\$14.95	\$5.95
1/4 CHICKEN	\$11.50	\$5.95
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  
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  
HOMETEAMBQ.COM



f @HOMETEAMBQ

t @HTBBQ

04.15.19

## 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)*

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)*

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 \$7  
ANDERSON VALLEY 'BRUT' IPA \$6  
AUSTIN EASTCIDERS 'ORIGINAL DRY' CIDER \$6  
AVERY 'BUG ZAPPER' GINGER LIME SOUR \$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 <sup>GLUTEN FREE</sup> 16 OZ. \$9  
HOUSE BEER LAGER \$5  
ISLAND COASTAL LAGER \$6  
LAGUNITAS '12<sup>TH</sup> OF NEVER' ALE \$6  
LAGUNITAS IPA / 'SUPER CLUSTER' ALE \$6  
LEFT HAND MILK STOUT (NITRO CAN) \$7  
LONERIDER 'SHOTGUN BETTY' HEFE \$6  
LO-FI MEXICAN LAGER \$5  
MODELO ESPECIAL \$5  
NEW BELGIUM 'PASSIONFRUIT KOLSCH' \$6  
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 EXTRA PALE ALE' \$6  
SWEETWATER '420 STRAIN G13' IPA 16 OZ. \$8  
SYCAMORE BREWING 'MOUNTAIN CANDY' 16 OZ. \$8  
TERRAPIN 'UP-HI' IPA / 'RECREATIONALE' SESSION IPA \$6  
WESTBROOK GOSE / 'ONE CLAW' RYE PALE / 'WHITE THAI' \$6  
WICKED WEED 'NAPOLEON COMPLEX' PALE ALE 16 OZ. \$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 CHERRY GOSE 4.2% \$7  
WÖLFFER ROSE CIDER 6.9% 12 OZ. \$8  
COMMONHOUSE 'WISE ONE' HEFEWEIZEN 5.0% \$7  
FOUNDERS 'ALL DAY' SESSION IPA 4.7% \$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

ASK WHAT'S ON OUR ROTATING TAP!

## 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 <sup>750</sup>

### 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