

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,

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

HOMETEAMBBQ.COM
OPEN DAILY
11:00 AM

SANDWICHES

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

PULLED PORK OR CHICKEN \$11.95 Fiery Don's BURGER \$12.95

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 CHOPPED BRISKET \$5.75

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

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, 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

*Nuts, Dairy, Gluten, Allium, Fish and Shellfish are all prepared in our kitchen. Please alert your server to any Allergies, Dietary needs or Restrictions

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	\$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

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



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t @HTBBQ

06.01.19

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

21ST AMENDMENT 'SPARKALE' ROSE ALE \$6

ALLAGASH SAISON / WHITE \$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

CAPT. LAWRENCE 'TEARS OF GREEN N.E.I.P.A.' 16 OZ \$12

CIGAR CITY 'JAI ALAI' IPA \$6

COAST 'HOPART' IPA / KÖLSCH / 'DEAD ARM' PALE ALE \$7

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 / IPA \$6

LEFT HAND MILK STOUT (NITRO CAN) \$7

LONERIDER 'SHOTGUN BETTY' HEFE \$6

LO-FI MEXICAN LAGER \$5

MODELO ESPECIAL \$5

NEW BELGIUM 'CITRADELIC' IPA 16 OZ \$7

NEW BELGIUM 'PASSIONFRUIT KOLSCH' \$6

OSKAR BLUES 'MAMA'S LITTLE YELLA' PILS \$6

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 'MOUNTAIN CANDY' IPA 16 OZ. \$8

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

WESTBROOK GOSE / 'ONE CLAW' RYE PALE ALE \$6

WESTBROOK 'WHITE THAI' BELGIAN WIT \$6

WESTBROOK 'KEY LIME PIE' GOSE \$7

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

FOUNDERS 'GREEN ZEBRA' WATERMELON GOSE 4.6% \$7

WÖLFFER ROSE CIDER 6.9% 12 OZ. \$8

COMMONHOUSE 'WISE ONE' HEFEWEIZEN 5.0% \$7

FOUNDERS 'ALL DAY' SESSION IPA 4.7% \$7

BROOKLYN SUMMER ALE 5.2% \$7

NEW BELGIUM 'FAT TIRE' AMBER 5.2% \$7

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

BOTTLES

RED

CABERNET SAVIGNON, PROVERB, CALIFORNIA '16 \$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, DOMAINE ST. CYR LA GALOCHE, BORDEAUX, FR '17 \$42