

## 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

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, 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	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

06.14.19

## COCKTAILS

**WHITE SANGRIA** \$10 / \$35

Elderflower, Peach, Ginger, & Seasonal Fruit

**MARKET DAIQUIRI** \$8

South Carolina Pickled Peaches, Plantation 5 Year Rum,  
Fresh Lime, Mint

**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** \$2.75

**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 \$7

ALLAGASH 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

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

HOUSE BEER LAGER \$5

ISLAND COASTAL LAGER \$6

LAGUNITAS '12<sup>TH</sup> OF NEVER' ALE \$6

LAGUNITAS IPA \$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 'LAZY LOVER' BELGIAN PALE \$6

REVELRY 'MIDNIGHT SPECIAL' OATMEAL STOUT \$6

SHINER BOCK \$6

SWEETWATER '420 EXTRA PALE ALE' \$6

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

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

### TALL BOY & LARGE FORMAT

BREAKSIDE 'WANDERLUST' IPA 22 OZ \$15

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

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

GREAT DIVIDE 'YETI' STOUT 22 OZ \$15

NEW BELGIUM 'CITRADELIC' IPA 16 OZ \$7

SWEETWATER '420 STRAIN G13' IPA 16 OZ. \$8

SYCAMORE 'MOUNTAIN CANDY' IPA 16 OZ. \$8

WESTBROOK 'MEXICAN CAKE' 22 OZ \$24

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<sup>ML</sup> CAN. \$11  
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