

SNACKS

Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$8.95 / DOZ \$15.95

Dry Rub | Alabama White Sauce

2 OZ DEATH RELISH \$1.50

SLIDERS

Slaw | House Pickles | Pickled Onions |

KING'S HAWAIIAN® Bun |

PULLED PORK OR CHICKEN \$5.25

CHOPPED BRISKET \$5.75

BBQ NACHOS \$14.75

PULLED PORK, PULLED CHICKEN, 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 \$9.50

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

TOTS \$6.25

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 \$5.95



126 WILLIMAN STREET
CHARLESTON, SC 29403
843-225-7427 X 4
126 WILLIMAN STREET

HOMETEAMBBQ.COM
OPEN DAILY
11:00 AM

SANDWICHES

One Side ADD SLAW ON TOP \$.95

PULLED PORK OR CHICKEN \$12.95

House Pickles | Pickled Onions |

KING'S HAWAIIAN® Bun

Fiery Don's BURGER \$12.95

Two - 4oz. Patties | American Cheese | House Made

Bacon | Lettuce | Tomato | Red Onion | House

Pickles | Harissa Mayo | KING'S HAWAIIAN® Bun

TACOS

CARNITAS \$5.25

Crispy Smoked Pork | Salsa Verde | Cotijia |

White Onion | Cilantro

SMOKED CHICKEN \$5.25

Guacamole | Chicken Cracklins | Salsa Roja |

Mole (contains nuts) | Cilantro | Cotija

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

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

Served With

CHOICE OF 3 PINT SIZED SIDES,

GRILLED BREAD, HOUSE PICKLES, AND PICKLED ONIONS

(SERVES 4-6) \$75

MAKE IT A DOZEN WINGS \$5 or MAKE IT A FULL RACK \$10

MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides | House Pickles | Pickled Onions |

KING'S HAWAIIAN® Roll

	PLATTER	PER LB/EACH
PULLED PORK	\$14.25	\$14.95
PULLED CHICKEN	\$14.25	\$14.95
SLICED/CHOPPED BRISKET	\$16.95	\$18.95
SMOKED TURKEY	\$14.25	\$15.95

	PLATTER	PER LB/EACH
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,
OR 1/4 CHICKEN

TWO MEAT PLATTER \$18.50

THREE MEAT PLATTER \$21.50

SUB 1/2 RACK RIBS ADD \$7

SUB CHOPPED OR SLICED BRISKET ADD \$4

SIDES \$3.75 PINTS \$7.50

MAC & CHEESE	BRUNSWICK STEW	CUCUMBER &
COLE SLAW	BAKED BEANS	TOMATO SALAD
COLLARD GREENS	HASH & RICE	

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

\$9 / \$11

AWAY GAME GAMECHANGER MIX

We give you the mix, you add the Rum

HALF GALLON \$16.00
GALLON \$30.00

FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO, VIETNAMESE ICED
COFFEE, COCOA NIBS, SMOKED SALT

\$10 / \$12

HOME TEAM BBQ
DOWNTOWN CHARLESTON
126 WILLIMAN STREET

02.25.21

★

843.225.RIBS
HOMETEAMBQ.COM

★

f @HOMETEAMBQ

t @HTBBQ

COCKTAILS

SPICED CRANBERRY MARGARITA \$10
Lunazul Blanco | Guajillo | Lime

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

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)

HOME TEAM MICHELADA \$6
Coors Banquet | Natural Blonde | Pepper Vinegar | Dry Rub |
Home Team Hot Sauce | Lime

WINE

BY THE GLASS

WHITE - LINE 39, SAVIGNON BLANC, CA '19 \$9 / \$32
RED - PACIFIC STANDARD CABERNET SAVIGNON, CA '18 \$9 / \$32
ROSÉ - MONTROSE, LANGUEDOC, FR \$10 / \$38

BOTTLES

MALBEC, SUSANA BALBO, MENDOZA, AR '15 \$35
PINOT NOIR, CARNEROS HILLS, SONOMA, CA '14 \$35
SAUVIGNON BLANC, ANTONINS BLANC, BORDEAUX, FR '18 \$39

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 | Mexican Coke or Orange Fanta |
IBC Cream Soda

BEER

PACKAGED

AUSTIN EASTCIDERS PINEAPPLE CIDER \$6
ANDERSON VALLEY BLOOD ORANGE GOSE \$6
AVERY 'ELLIE'S BROWN' \$6
BLACKBERRY FARMS CLASSIC SAISON \$6
BROOKLYN BROWN ALE \$6
CIGAR CITY 'JAI ALAI' IPA \$6
COAST 'BULLS BAY' OYSTER STOUT \$6
COAST 'HOPART' IPA / KÖLSCH \$6
COMMONHOUSE 'BROAD PATH' BROWN \$6
DEVIL'S BACKBONE VIENNA LAGER \$6
DOC'S ROSE CIDER \$6
ESTUARY HAZY IPA \$6
ESTUARY MEXICAN LAGER \$6
HIGHLAND OATMEAL PORTER \$6
HOLY CITY 'WASHOUT WHEAT' HEFEWEIZEN \$6
HOLY CITY 'SPARKLY PRINCESS' SOUR IPA \$6
INDIGO REEF 'DRIFT DIVE' CITRA IPA \$6
ISLAND COASTAL LAGER \$6
MUNKLE 'SILVER SHOES' STOUT \$6
PISGAH BLUEBERRY WHEAT \$6
PISGAH 'BRITE SKY' BLOOD ORANGE IPA \$6
REVELRY 'HOTEL RENDEZVOUS' BAVARIAN WHEAT \$6
RIVER RAT 'ASTRONAUT SAUCE' NEIPA \$6
SHINER BOCK \$6
SHIP'S WHEEL DRY HOPPED CIDER \$6
SHIP'S WHEEL ORIGINAL CIDER \$6
SIERRA NEVADA 'BIG LITTLE THING' IMPERIAL IPA \$7
SIERRA NEVADA 'DANKFUL' IPA \$7
STEEL HANDS TROPICAL IPA \$6
TRULY LIME / MIXED BERRY \$6
WICKED WEED 'APPALACHIA' SESSION IPA \$6
WESTBROOK GOSE \$6
WESTBROOK 'ONE CLAW' RYE PALE ALE \$6
WESTBROOK 'WHITE THAI' BELGIAN WIT \$6
NON ALCOHOLIC BEER
BECK'S \$4
ATHLETIC HAZY IPA \$4

DRAFT

LIGHTER

FOUNDERS 'ALL DAY' SESSION IPA 4.7% \$7
HOME TEAM 'NOSE TO ALE' GOLDEN ALE 5.5% \$7
EDMUND'S OAST 'SOMETHING COLD' BLONDE ALE 5.0% \$7

PALE ALES

FOOTHILLS 'FESTIVAL EXPRESS' JUICY IPA 5.7% \$7
TWO TIDES 'SIXFOOT' IPA 6.3% \$8
REVELRY 'LEFTY LOOSEY' WEST COAST IPA 7% \$7

FRUITED / WHEAT / SOUR / OTHER

COMMONHOUSE 'WISE ONE' HEFEWEIZEN 5.0% \$7
LOW TIDE 'ALOHA BEACHES' PINEAPPLE WHEAT 5% \$7
*CHS FERMENTORY 'LA VIDA GOSE' *8' SOUR 5.2% \$7
*ALLAGASH TRIPEL BELGIAN STYLE GOLDEN ALE 9.0% \$7
*12 OZ POUR

AMBER / DARKER

LEFT HAND NITRO MILK STOUT 6.5% \$7
PALMETTO AMBER 5.8% \$7

TALL BOYS 16 OZ

ALLAGASH WHITE \$9
EDMUNDS OAST 'CEREAL FOR DINNER' STOUT \$9
EDMUNDS OAST CRANBERRY LIME SOUR \$9
FATTY'S 'BRAIN CANDLE' PASTRY STOUT \$8
FATTY'S 'GRAVITY WATER' DESSERT SELTZER \$8
FREEHOUSE 'LIL NUG' PALE ALE \$8
GLUTENBERG IPA* GLUTEN FREE \$9
MODELO \$5
N.O.D.A. CRANBERRY GOSE \$9
NEW BELGIUM 'FAT TIRE' AMBER ALE \$5
SWEETWATER '420 EXTRA PALE ALE' \$5
SWEETWATER 'IPA' \$5
TECATE \$5
TERRAPIN 'RECREATIONALE' SESSION IPA \$6
WESTBROOK 'MASSICAN' BIRRA BIANCA \$9
WESTBROOK 'THREE CLAW' DOUBLE NEIPA \$9
WICKED WEED 'PERNICIOUS' \$7