

## 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

02.28.21

★

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 'BRITISH 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

SIERRA NEVADA 'TORPEDO' IPA 7.2% \$7  
INDIGO REEF 'DUKE IT OUT' CENTENNIAL IPA 7.4% \$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  
EDMUND'S OAST 'CEREAL FOR DINNER' STOUT \$9  
EDMUND'S 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