

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

03.12.21

★

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

WHITE - LES POUCHET CHENIN BLANC, FR '19 \$9 / \$32

RED - PACIFIC STANDARD CABERNET SAVIGNON, CA '18 \$9 / \$32

ROSÉ - MONTROSE, LANGUEDOC, FR \$10 / \$38

BOTTLES 750ML

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 | Barton's Root Beer

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 \$6

COMMONHOUSE 'BROAD PATH' BROWN \$6

COMMONHOUSE 'AIR IS SALTY' GOSE \$6

DEVIL'S BACKBONE VIENNA LAGER \$6

DOC'S ROSE CIDER \$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

LOFI IPA \$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

TRADESMAN 'LOW VOLTAGE' LOW CAL IPA \$6

TRADESMAN 'TRANSMISSION FLUID' WHEAT \$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

ATHLETIC HAZY IPA / BECK'S NA \$4

DRAFT

LIGHTER

COAST BREWING 'KÖLSCH' GERMAN STYLE ALE 4.8% \$7

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

PALMETTO 'NOSE TO ALE' GOLDEN ALE 5.5% \$7

PISGAH AMERICAN LAGER 5.5% \$7

PALE ALES

ESTUARY HAZY IPA 6.0% \$8

REVELRY 'LEFTY LOOSEY' WEST COAST IPA 7% \$8

SIERRA NEVADA 'TORPEDO' IPA 7.2% \$7

FRUITED / WHEAT / SOUR / OTHER

TRADESMAN AGAVE WHEAT 6.5% \$7

LOW TIDE 'ALOHA BEACHES' PINEAPPLE WHEAT 5% \$7

*LOW TIDE 'KEY LIME CHEESECAKE' SOUR 7.7% \$7

*ALLAGASH TRIPEL BELGIAN STYLE GOLDEN ALE 9.0% \$7

*12 OZ POUR

AMBER / DARKER

LEFT HAND NITRO MILK STOUT 6.5% \$7

TALL BOYS 16 OZ

ALLAGASH WHITE \$9

EDMUNDS OAST 'CEREAL FOR DINNER' STOUT \$9

EDMUNDS OAST CHERRY PINEAPPLE 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

SIERRA NEVADA PALE 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