

## SNACKS

### Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$8.95 / DOZ \$15.75

Dry Rub | Alabama White Sauce

2 OZ DEATH RELISH \$1.50

### SLIDERS

King's Hawaiian Bun | Slaw | House Pickles | Pickled Onions

PULLED PORK OR CHICKEN \$5.25

CHOPPED BRISKET \$5.75

### BBQ NACHOS

\$14.25

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

\$9.25

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

\$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 | 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*



## SANDWICHES

One Side ADD SLAW ON TOP \$ .95

### PULLED PORK OR CHICKEN

\$12.50

King's Hawaiian Bun | House Pickles | Pickled Onions

### 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

### SLICED/CHOPPED BRISKET

\$13.75

King's Hawaiian Bun | House Pickles | Pickled Onions

### SMOKED TURKEY WRAP

\$12.50

White Bean Purée | Guacamole | Ancho-Pepita Salsa | Greens | Cabbage | Cilantro | Parsley | Lemon | Chimichurri | Fresh Jalapeño | Flour Tortilla

### CHOPPED BRISKET

\$5.75

Grilled Corn Esquites | Charred Poblanos | Chimichurri | Carrot-Jalapeño Salsa

## 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
1/4 CHICKEN White or Dark Meat	\$11.50	\$6.50
1/2 CHICKEN All White Meat Add \$2.50	\$15.95	\$11.95
HALF RACK St Louis Cut Ribs	\$16.95	\$12.00
FULL RACK St Louis Cut Ribs	\$26.95	\$23.00

## COMBO PLATTERS

PULLED PORK, PULLED CHICKEN, SMOKED TURKEY, 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	BRUNSWICK STEW	CUCUMBER & TOMATO SALAD
COLE SLAW	BAKED BEANS	
COLLARD GREENS	HASH & RICE	

THE SIDE PLATE \$13.75

4 Sides | Grilled Bread | House Pickles

### WELCOME BACK, IT'S GREAT TO SERVE YOU AGAIN!

We appreciate you thinking of us today and dining with us as we navigate this new normal together. In compliance with CDC & South Carolina guidelines and with the safety of you, our team, and our community in mind, we have adapted our service model to meet the safety requirements of these extraordinary times. These measures, especially in regards to new PPE requirements, elevated restaurant sanitization standards, and single-use items have increased our costs at a time when we are facing reduced capacities and a challenging operational climate for the foreseeable future. We are working hard to choose sustainable products wherever possible as we do not want to lose sight of our broader goals, and will be continuing to look for ways to do so. In conjunction with these additional steps and the associated costs, you will see a 2% "COVID/PPE Surcharge" applied to your bill while we operate under these protocols. We look forward to a time when we can get back to doing it the way we're all used to, but until then thank you for your patience, understanding, support, and most importantly for being part of our Home Team.

*\*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

08.07.20

★

843.225.RIBS  
HOMETEAMBBQ.COM

★

f @HOMETEAMBBQ

t @HTBBQ

## COCKTAILS

WHITE SANGRIA \$10 / \$35

Elderflower | Peach | Ginger & Seasonal Fruit

MARKET DAIQUIRI \$9

Pickled Strawberry | Lime | Dry Vermouth | Rhubarb  
(pick this little piggy)

CHING SHIH \$10

Wray & Nephew Jamaican Rum | Lime | Five Spice Gosling's |  
Ginger Beer  
(storm's a brewing)

DIABLO CANYON 2 \$8

Lunazul Blanco | Lime Cordial | Creme de Cassis |  
Gosling's Ginger Beer  
(Springfield's finest)

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)

M.I.A. \$10

Virgil Kaine Robber Baron Rye | Aperol | Averna | Lemon  
(take it to the house)

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

Cheerwine | IBC Root Beer | IBC Cream Soda |  
Mexican Coke | Mexican Fanta | Sundrop

## BEER

### PACKAGED

21ST AMENDMENT 'SPARKALE' ROSE ALE \$6

ALLAGASH SAISON \$7

AVERY 'ELLIE'S BROWN' ALE \$6

CIGAR CITY 'JAI ALAI' IPA / 'GUYABERA' CITRA PALE ALE \$6

COAST KOLSCH / 'HOPART' IPA \$6

COMMONHOUSE 'THE AIR IS SALTY' GOSE \$6

COMMONHOUSE 'WHITE POINT LIGHT' LAGER \$6

DEVIL'S BACKBONE VIENNA LAGER \$6

DOC'S ROSE CIDER \$6

FOOTHILLS 'JADE' IPA \$6

FOUNDER'S 'GREEN ZEBRA' WATERMELON GOSE \$6

GREEN MAN 'WAYFARER' IPA \$6

HOLY CITY 'OVERLY FRIENDLY' IPA / PILSNER \$6

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

LONERIDER 'SHOTGUN BETTY' HEFE \$6

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

REVELRY 'HOTEL RENDEZVOUS' BAVARIAN WHEAT \$6

SHIP'S WHEEL ORIGINAL CIDER \$6

SIERRA NEVADA 'SIERRAVEZA' MEXICAN LAGER \$6

SIERRA NEVADA 'FANTASTIC HAZE' IMP. IPA \$7

TERRAPIN 'RECREATIONALE' SESSION IPA \$6

WHITE CLAW SELTZER BLACK CHERRY / LIME / MANGO \$6

WESTBROOK ONE CLAW / WHITE THAI \$6

WICKED WEED 'APPALACHIA' SESSION IPA \$6

### TALL BOY

ALLAGASH WHITE 16 OZ \$9

BIRDS FLY SOUTH RASPBERRY HEFEWEIZEN 16 OZ \$8

EDMUND'S OAST 'BOUND BY TIME' IPA 16 OZ \$8

EDMUND'S OAST 'GUAVA TANGERINE' SOUR 16 OZ \$9

GLUTENBERG WHITE / BLONDE \*GLUTEN FREE 16 OZ. \$9

GREAT DIVIDE 'YETI' IMPERIAL STOUT 19.2 OZ. \$18

ISLAND COASTAL LAGER 16 OZ \$6

SIERRA NEVADA PALE ALE 16 OZ \$5

SWEETWATER 'G 13 STRAIN' IPA 16 OZ \$5

SWEETWATER '420' PALE ALE 16 OZ \$5

TECATE 16 OZ \$5

### DRAFT

#### LIGHTER

HOME TEAM 'NOSE TO ALE' GOLDEN ALE 5.5% \$6

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

#### PALE

PISGAH PALE ALE 5.1% \$5

REVELRY 'POKE THE BEAR' PALE ALE 5.5% \$7

FREEHOUSE 'GREEN DOOR' IPA 6.2% \$8

NEW BELGIUM '1985' MANGO HAZY IPA 6.7% \$7

CHS. FERMENTORY 'EXTRA SUNNY' DIPA 8.2% 12 OZ \$8

#### WHEAT / CIDER

LO-FI BLUEBERRY WEHAT 5.2% \$7

SHIP'S WHEEL GRAPEFRUIT CIDER 5.5% \$8

#### DARKER

INDIGO REEF 'BEREFORD BROWN' ALE 5.6% \$7

HOLY CITY 'PLUFF MUD' PORTER 5.5% \$7

## WINE

### HOUSE POUR ON TAP

WHITE OR RED \$9 / \$32

### BUBBLES

VILLA SANDI, PROSECCO \$10

### ROSÉ

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

### RED BOTTLES

750ML \$6

CABERNET SAUVIGNON, PROVERB, CALIFORNIA '16 \$38

MALBEC, SUSANA BALBO, MENDOZA, AR '15 \$48

PINOT NOIR, CARNEROS HILLS, SONOMA, CA '14 \$50

### WHITE BOTTLES

CHARDONNAY, DOMAINE ST. CYR LA GALOCHE, BORDEAUX, FR '17 \$42

CHENIN BLANC, J. MOURAT, VAL DE LOIRE FR '17 \$39

SAUVIGNON BLANC, ANTONINS BLANC, BORDEAUX, FR '18 \$39

CHARDONNAY, ETTORE GERMANO, SERRALUNGA D'ALBA, ITL '16 \$42