

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*



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 \$12.50

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

08.29.20

★

843.225.RIBS
HOMETEAMBBQ.COM

★

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t @HTBBQ

COCKTAILS

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

CHING SHIH \$10
Wray & Nephew Jamaican Rum | Lime | Five Spice Gosling's |
Ginger Beer
(storm's a brewing)

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
BELL'S 'LIGHT HEARTED' LO-CAL IPA \$5
CIGAR CITY 'JAI ALAI' IPA / 'GUYABERA' CITRA PALE ALE \$6
COAST KOLSCH / 'HOPART' IPA / DEAD ARM PALE ALE \$6
DEVIL'S BACKBONE VIENNA LAGER \$6
DOC'S ROSE CIDER \$6
GREEN MAN 'WAYFARER' IPA \$6
HOLY CITY 'OVERLY FRIENDLY' IPA / PILSNER \$6
ISLAND COASTAL LAGER \$5
LAGUNITAS '12TH OF NEVER' ALE / IPA \$6
LONERIDER 'SHOTGUN BETTY' HEFE \$6
REVELRY 'ACHTUNG' FRUITED SOUR \$6
REVELRY 'HOTEL RENDEZVOUS' BAVARIAN WHEAT \$6
REVELRY 'LAZY LOVER' BELGIAN BLONDE \$6
REVELRY 'LEFTY LOOSEY' WEST COAST IPA \$6
SHIP'S WHEEL ORIGINAL CIDER \$6
SWEETWATER 'GUIDE BEER' LAGER \$5
TERRAPIN 'HIGH & HAZY' IPA \$6
TERRAPIN 'RECREATIONALE' SESSION IPA \$6
WHITE CLAW SELTZER BLACK CHERRY / MANGO \$6
WESTBROOK ONE CLAW / WHITE THAI \$6
WICKED WEED 'APPALACHIA' SESSION IPA \$6

TALL BOYS

ALE ASYLUM 'F - COVID' HAZY PALE ALE 16 OZ \$8
ALLAGASH WHITE 16 OZ \$9
BIRDS FLY SOUTH RASPBERRY HEFEWEIZEN 16 OZ \$8
EDMUND'S OAST 'BLACKBERRY RASPBERRY' SOUR 16 OZ \$9
EDMUND'S OAST 'BOUND BY TIME' IPA 16 OZ \$8
GLUTENBERG WHITE / BLONDE *GLUTEN FREE 16 OZ. \$9
GREAT DIVIDE 'YETI' IMPERIAL STOUT 19.2 OZ. \$14
SIERRA NEVADA PALE ALE 16 OZ \$5
SWEETWATER '420 EXTRA PALE ALE' 16 OZ \$5
SWEETWATER 'G 13 STRAIN' IPA 16 OZ \$5
TECATE 16 OZ \$5
WICKED WEED 'PERNICIOUS' IPA 16 OZ \$7

DRAFT

LIGHTER

HOME TEAM 'NOSE TO ALE' GOLDEN ALE 5.5% \$6
FOUNDERS 'ALL DAY' SESSION IPA 4.7% \$7
SIERRA NEVADA 'SUMMERFEST' LAGER 5.0% \$7

PALE

FREEHOUSE 'GREEN DOOR' IPA 6.2% \$8
NEW BELGIUM 'AMERICAN HAZE' IPA 5.0% \$7
REVELRY 'POKE THE BEAR' PALE ALE 5.5% \$7

WHEAT / CIDER

COMMONHOUSE 'WISE ONE' HEFEWEIZEN 5.0% \$7
LOW TIDE 'ALOHA BEACHES' PINEAPPLE WHEAT 5.0% \$7
SHIP'S WHEEL GRAPEFRUIT CIDER 5.5% \$8

DARKER

HOLY CITY 'PLUFF MUD' PORTER 5.5% \$7
INDIGO REEF 'BEREFORD BROWN' ALE 5.6% \$5
LEFT HAND NITRO MILK STOUT 6.0% \$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
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