

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

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

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*



SANDWICHES

One Side **ADD SLAW ON TOP \$.95**

PULLED PORK OR CHICKEN

\$12.95

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

\$13.95

King's Hawaiian Bun | House Pickles | Pickled Onions

SMOKED TURKEY WRAP

\$12.95

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

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 | King's Hawaiian Roll | House Pickles | Pickled Onions

	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 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 \$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 & TOMATO SALAD
COLE SLAW	BAKED BEANS	
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

PUMPKIN SPICE YOUR
GAME CHANGER OR IRISH COFFEE
FOR \$2.50

FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO, VIETNAMESE ICED
COFFEE, COCOA NIBS, SMOKED SALT
\$10 / \$12

10.31.20



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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

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 Cream Soda | Sundrop | Mexican Coke

DR. BROWN'S ROOTBEER \$2.50

HOME TEAM BBQ
DOWNTOWN CHARLESTON
126 WILLIMAN STREET

BEER

PACKAGED

EVERY 'ELLIE'S BROWN' ALE \$6
BROOKLYN BROWN ALE \$6
CIGAR CITY 'JAI ALAI' IPA / 'GUYABERA' CITRA PALE ALE \$6
CIGAR CITY 'MARGARITA GOSE' \$6
COAST KOLSCH / 'HOPART' IPA / 'DEAD ARM' PALE ALE \$6
COAST 'BOY KING' IPA \$8
COMMONHOUSE 'WISE ONE' HEFEWEIZEN \$6
DEVIL'S BACKBONE VIENNA LAGER \$6
DOC'S ROSE CIDER \$6
FATTY'S LAZY HAZY IPA \$8
FOUNDERS 'UNRAVELED' IPA \$6
GREEN MAN 'WAYFARER' IPA \$6
HIGHLAND OATMEAL PORTER \$6
LONERIDER 'SHOTGUN BETTY' HEFE \$6
MUNKLE PILSNER / 'SILVER SHOES' STOUT \$6
REVELRY 'HOTEL RENDEZVOUS' BAVARIAN WHEAT \$6
REVELRY 'LEFTY LOOSEY' WEST COAST IPA \$6
SHINER BOCK \$6
STEEL HANDS TROPICAL IPA / COFFEE LAGER / RED IPA \$6
TRADESMAN 'JOHN BEERE' LAGER \$6
TRADESMAN 'BRICKLAYER RED' \$6
WHITE CLAW SELTZER BLACK CHERRY / MANGO \$6
WESTBROOK ONE CLAW / WHITE THAI / GOSE \$6

TALL BOYS 16 OZ

ALE ASYLUM 'F - COVID' HAZY PALE ALE \$8
FATTY'S 'HELIOSCOPE' SOUR IPA \$9
EDMUND'S OAST 'BOUND BY TIME' IPA \$8
EDMUND'S OAST SOUR APPLE \$9
GLUTENBERG IPA *GLUTEN FREE \$9
NEW BELGIUM 'TART LYCHEE' SOUR ALE \$10
NEW BELGIUM 'FAT TIRE' AMBER ALE / VOODOO IPA \$5
SIERRA NEVADA PALE ALE \$5
SWEETWATER 'G 13' IPA \$5
SYCAMORE 'JUICE WILLIS' DOUBLE HAZY IPA \$10
TERRAPIN 'RECREATIONALE' SESSION IPA \$6
WICKED WEED 'APPALACHIA' SESSION IPA \$6
WESTBROOK 'CZECH IN, DROP OUT' PILSNER \$9
WESTBROOK MARSHMALLOW PASSIONFRUIT SELTZER \$10

DRAFT

LIGHTER

HOME TEAM'S 'NOSE TO ALE' GOLDEN ALE 5.5% \$7
BIRDS FLY SOUTH 'FAT MA' AMERICAN PILSNER 5.8% \$7
FOUNDERS 'ALL DAY' SESSION IPA 4.7% \$7

PALE ALES

COMMONHOUSE 'PARK CIRCLE' PALE ALE 5.5% \$7
CHS. FERMENTORY 'PALLET RIDER' DOUBLE IPA 8.2% 12oz. \$8

WHEAT / CIDER

LOW TIDE 'ALOHA BEACHES' PINEAPPLE WHEAT 5.6% \$7
HOLY CITY 'WASHOUT WHEAT' 5.3% \$7
SHIP'S WHEEL ORIGINAL CIDER 6.0% \$7

SEASONAL / LIMITED RELEASE

TERRAPIN 'MOO HOO' CHOCOLATE MILK STOUT 6.1% \$7

DARKER

FREEHOUSE 'BATTERY BROWN' ALE 5.2% \$8
MAINE BREWING CO. 'MEAN OLD TOM' STOUT 6.5% \$8
LEFT HAND NITRO MILK STOUT 6.0% \$7

WINE

HOUSE POUR

\$9 GLASS / \$32 LITER

WHITE - MOHUA, SAVIGNON BLANC, NZ
RED - PROVERB, PINOT NOIR, CA

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

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

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