

## 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  
\$2.50

### FROZEN IRISH COFFEE

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

12.04.20



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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

## 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  
Stewart's Root Beer

DR. BROWN'S ROOT BEER CAN \$2.75

CHEERWINE FLOAT \$5.95

HOME TEAM BBQ  
DOWNTOWN CHARLESTON  
126 WILLIMAN STREET

## BEER

### PACKAGED

BROOKLYN BROWN ALE \$6  
CIGAR CITY 'JAI ALAI' IPA / 'GUYABERA' CITRA PALE ALE \$6  
COAST KOLSCH / 'HOPART' IPA \$6  
DEVIL'S BACKBONE VIENNA LAGER \$6  
DOC'S ROSE CIDER \$6  
FOUNDERS 'UNRAVELED' IPA \$6  
GREEN MAN 'WAYFARER' IPA \$6  
HIGHLAND OATMEAL PORTER \$6  
HOLY CITY 'SPARKLY PRINCESS' SOUR IPA \$6  
LONERIDER 'SHOTGUN BETTY' HEFE \$6  
MUNKLE PILSNER / 'SILVER SHOES' STOUT \$6  
NEW BELGIUM SOUR IPA \$7  
REVELRY 'HOTEL RENDEZVOUS' BAVARIAN WHEAT \$6  
REVELRY 'LEFTY LOOSEY' WEST COAST IPA \$6  
STILLWATER 'SPARKLING ROSE' SELTZER \$8  
STEEL HANDS RED IPA \$6  
TRADESMAN 'JOHN BEERE' LAGER \$6  
TRADESMAN 'BRICKLAYER RED' \$6  
WHITE CLAW SELTZER BLACK CHERRY / MANGO \$6  
WICKED WEED 'APPALACHIA' SESSION IPA \$6  
WESTBROOK ONE CLAW / WHITE THAI / GOSE \$6

### TALL BOYS 16 OZ

ALLAGASH WHITE \$9  
ALE ASYLUM 'F - COVID' HAZY PALE ALE \$8  
CHS. FERMENTORY 'KARATE CHAMP' PALE ALE \$9  
FATTY'S 'HELIOSCOPE' SOUR IPA \$9  
FREEHOUSE 'ASHLEY FARMHOUSE' SAISON \$8  
N.O.D.A. 'COCO LOCO' PORTER \$8  
GLUTENBERG IPA \*GLUTEN FREE \$9  
SIERRA NEVADA PALE ALE / 'TROPICAL TORPEDO' IPA \$5  
SWEETWATER 'G 13' IPA / '420 EXTRA PALE ALE' \$5  
TERRAPIN 'RECREATIONALE' SESSION IPA \$6  
TERRAPIN 'LUAU' TROPICAL IPA \$6  
WESTBROOK MARSHMALLOW PASSIONFRUIT SELTZER \$9  
WICKED WEED 'APPALACHIA' SESSION IPA \$8

### DRAFT

#### LIGHTER

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

#### PALE ALES

BELL'S 'TWO HEARTED' IPA 7.0% \$7  
INDIGO REEF 'DRIFT DIVE' CITRA PALE 5.8% \$7  
SIERRA NEVADA 'DANKFUL' IPA 7.4% \$7

#### WHEAT / SOUR

HOLY CITY 'WASHOUT WHEAT' HEFEWEIZEN 5.3% \$7  
LOW TIDE 'ALOHA BEACHES' PINEAPPLE WHEAT 5.6% \$7  
SNAFU 'TANG' SOUR ORANGE ALE 5.3% \$7

#### DARKER

FREEHOUSE 'BATTERY BROWN' ALE 5.2% \$8  
LEFT HAND NITRO MILK STOUT 6.0% \$7

#### FINE AND RARE

BROOKLYN 'BLACK OPS' 4 ROSES AGED STOUT 12.4% \$10  
FOUNDERS 'KBS' MAPLE MACINAC FUDGE STOUT 11.0% \$10  
SYCAMORE 'SPECIAL BROWNIES' CHOCOLATE STOUT 7.8% \$8  
TRY A FIVE OZ. FLIGHT OF ALL EACH FOR \$15

#### NON ALCOHOLIC BEER

BECK'S N/A \$4  
ATHLETIC IPA N/A \$4

## WINE

### HOUSE POURS

WHITE - MOHUA, SAVIGNON BLANC, NZ \$9 GLASS / \$32 LITER  
RED - PROVERB, CABERNET SAVIGNON, CA

ETTORE GERMANO, CHARDONNAY - \$7GLASS

### RED BOTTLES

750ML  
MALBEC, SUSANA BALBO, MENDOZA, AR '15 \$35  
PINOT NOIR, CARNEROS HILLS, SONOMA, CA '14 \$35

### WHITE BOTTLE

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