

## SNACKS

### *Fiery Don's* SMOKED CHICKEN WINGS

1/2 DOZ \$8.25 / DOZ \$14.95

Dry Rubbed, Alabama White Sauce

2 OZ DEATH RELISH \$1

### SLIDERS

Brioche Roll, Slaw, House Pickles & Onions

PULLED PORK OR CHICKEN \$5.00

CHOPPED BRISKET \$5.50

### BBQ NACHOS

\$13.75

PULLED PORK, SMOKED CHICKEN CHILI, OR PULLED CHICKEN

Three Housemade Salsas, Sharp Cheddar and Monterey Jack Cheeses, Pickled Jalapeños, Crema, Guacamole, Chimichurri

SUB CHOPPED BRISKET ADD \$2.00

### BAKED QUESO

\$9.25

Chorizo, Charred Poblanos, Grilled Corn, Jalapeño, Cilantro, Cotija, Salsa Roja, Green Onion,

BBQ Tortilla Chips

### PORK CRACKLINS

\$8.50

Dry Rubbed, Pimento Cheese, HT Hot Sauce, Lime

### BOILED PEANUTS

\$5.95

### TOTS

\$5.75

Harissa Mayo, Rosemary Salt

## TACOS

### PULLED PORK TACO

\$5.00

Pickled Onions, Salsa Macha (contains nuts), Pork Cracklins, Cilantro, Cotija

### SMOKED CHICKEN TACO

\$5.00

Guacamole, Chicken Cracklins, Salsa Roja, Mole (contains nuts), Cilantro, Cotija

### CHOPPED BRISKET TACO

\$5.50

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



126 WILLIMAN STREET  
CHARLESTON, SC 29403  
843-225-7427 X 4

MAKIN BACON  
SINCE 2006

HOMETEAMBBQ.COM  
OPEN DAILY  
11:00 AM

## SALADS

### HOME TEAM SALAD\* \$11.50

Garden Mix, Grilled Corn, Tomatoes, Cucumbers, Toasted Pepitas, Smoked Poblano Vinaigrette

### BBQ CAESAR SALAD\* \$11.50

Romaine, Grilled Bread, Parmesan, Caesar Dressing

### GREEN SALAD\* \$11.50

Cabbage, Garden Mix, Shaved Fennel, Cilantro, Parsley, Celery, Jalapeño, Chimichurri, Lemon Vinaigrette

\*Add any meat, or stewed black beans for \$2.95 or brisket for \$3.95

## SANDWICHES

Choice of Side

### *Fiery Don's* BURGER \$12.95

2 - 4 oz. Patties, Bacon, American Cheese, Lettuce, Tomato, Onion, Pickle, Harissa Mayo, Brioche Bun

### BBQ BURRITO \$11.50

Pulled Pork or Chicken, Flour Tortilla, Creamed Corn, Mashed Potatoes, Cole Slaw, Red Sauce  
SUB CHOPPED BRISKET ADD \$1

### PULLED PORK OR CHICKEN \$11.95

Brioche Bun, House Pickles, Pickled Onions

### SLICED/CHOPPED BRISKET \$12.95

Brioche Bun, House Pickles, Pickled Onions

Add slaw on top \$.75 add sausage \$2

## THE BOARD

### A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, 1/2 RACK ST. LOUIS CUT RIBS, PULLED PORK, HOUSEMADE SAUSAGE, & TURKEY

Served With CHOICE OF 3 PINT SIZED SIDES,

GRILLED BREAD, HOUSE PICKLES, AND PICKLED RED ONIONS

(SERVES 4-6) \$65

ADD BRISKET (SLICED OR CHOPPED) \$6

MAKE IT A FULL RACK \$10

## MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Platter includes Two Sides, White Bread, House Pickles, Pickled Onions

|                        | PLATTER | PER LB/EACH |
|------------------------|---------|-------------|
| PULLED PORK            | \$13.75 | \$14.95     |
| PULLED CHICKEN         | \$13.75 | \$14.95     |
| SLICED/CHOPPED BRISKET | \$16.95 | \$18.95     |
| SMOKED TURKEY          | \$12.95 | \$15.95     |

|                        | PLATTER | PER LB/EACH |
|------------------------|---------|-------------|
| SAUSAGE                | \$14.50 | \$5.00      |
| 1/4 CHICKEN            | \$11.50 | \$7.95      |
| White or Dark Meat     |         |             |
| 1/2 CHICKEN            | \$15.95 | \$11.95     |
| All White Meat Add \$2 |         |             |
| HALF RACK              | \$16.95 | \$12.00     |
| St Louis Cut Ribs      |         |             |
| FULL RACK              | \$24.95 | \$23.00     |
| St Louis Cut Ribs      |         |             |

## COMBO PLATTERS

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

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

\$8 / \$10

### FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO, VIETNAMESE ICED  
COFFEE, COCOA NIBS, SMOKED SALT  
\$9 / \$11



HOME TEAM BBQ  
DOWNTOWN CHARLESTON  
126 WILLIMAN STREET



843.225.RIBS  
HOMETEAMBQ.COM



f @HOMETEAMBQ

t @HTBBQ

02.09.19

## COCKTAILS

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

MARKET DAIQUIRI \$8  
South Carolina Pickled Peaches, Plantation 5 Year Rum,  
Fresh Lime, Mint  
*(life's a peach)*

SIMPLE MAN \$12  
Jim Beam Bonded, Peach, Fresh Lime, Sweet Tea Ice  
*(a relaxing porch sipper)*

POP'S OLD FASHIONED \$12  
Virgil Kaine Rye, Malted Syrup, Cacao, Molé Bitters  
*(a Whopper of a classic)*

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)*

THE WILD RUMPUS \$12  
Milagro Blanco, Aperol, Passionfruit, Death Relish Agave,  
Fresh Lime, citrus salt  
*(bright, refreshing, and a wee bit spicy)*

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;

FOUNTAIN SODA \$2.75  
-Coke, Diet Coke, Sprite, Mr. Pibb, Pink Lemonade

BOTTLED SODA \$3.50  
-Coke, Cheerwine, Orange Fanta, Sundrop,  
IBC Root Beer, Cream Soda

CANNONBOROUGH BEVERAGE CO. SODAS \$4.00  
-Grapefruit Elderflower, Raspberry Mint

## BEER

### PACKAGED

ALLAGASH SAISON / WHITE \$7  
ANDERSON VALLEY CHERRY GOSE \$6  
AUSTIN EASTCIDERS 'ORIGINAL DRY' CIDER \$6  
AVERY 'ELLIE'S BROWN' ALE \$6  
BOLD ROCK 'CAROLINA APPLE' CIDER \$6  
BREAKSIDE 'RAINBOWS & UNICORNS' TROPICAL IPA 22 OZ \$15  
CAPT. LAWRENCE 'POWDER DREAMS' N.E.I.P.A. 16 OZ \$10  
CIGAR CITY 'JAI ALAI' IPA \$6  
COAST 'HOPART' IPA / KÖLSCH / 'DEAD ARM' PALE ALE \$7  
COAST 'BLACKBEARD' IMPERIAL STOUT \$8  
COAST 'BOY KING' DOUBLE IPA \$8  
DEVIL'S BACKBONE VIENNA LAGER \$6  
EDMUNDS OAST 'BOUND BY TIME' IPA 16 OZ. \$8  
FATTY'S 'PHOTON' BLONDE ALE \$7  
FREEHOUSE 'FOLLY'S PRIDE' BLONDE \$6  
FOOTHILLS 'JADE' IPA \$6  
GREAT DIVIDE 'YETI' STOUT 22 OZ \$15  
GLUTENBERG BLONDE ALE 'GLUTEN FREE' 16 OZ. \$9  
HOUSE BEER LAGER \$5  
ISLAND COASTAL LAGER \$6  
LAGUNITAS '12<sup>TH</sup> OF NEVER' ALE \$6  
LAGUNITAS IPA \$6  
LAGUNITAS 'SUPER CLUSTER' ALE \$6  
LEFT HAND MILK STOUT (NITRO CAN) \$7  
LONERIDER 'SHOTGUN BETTY' HEFE \$6  
LO-FI MEXICAN LAGER \$5  
MODELO ESPECIAL \$5  
OSKAR BLUES 'MAMA'S LITTLE YELLA' PILS \$6  
REVELRY 'LAZY LOVER' BELGIAN PALE \$6  
REVELRY 'MIDNIGHT SPECIAL' OATMEAL STOUT \$6  
SHINER BOCK \$6  
SWEETWATER '420 STRAIN G13' IPA 16 OZ. \$8  
TERRAPIN 'HI-5' IPA / 'RECREATIONALE' SESSION IPA \$6  
WESTBROOK GOSE / LEMON CUCUMBER GOSE \$6 / \$7  
WESTBROOK 'ONE CLAW' RYE PALE ALE \$6  
WESTBROOK 'WHITE THAI' BELGIAN WIT \$6  
VICTORY 'GOLDEN MONKEY' BELGIAN TRIPEL \$7

### DRAFT

HOME TEAM 'NOSE TO ALE' GOLDEN ALE 5.5% \$6\*  
WICKED WEED 'UNCLE RICK'S' PILSNER 5.1% \$7  
CATAWBA BREWING 'WHITE ZOMBIE' ALE 5.1% \$7  
ANDERSON VALLEY 'BRINEY MELON' GOSE 4.2% \$7  
WÖLFFER ROSE CIDER 6.9% 12 OZ. \$8  
FOUNDERS 'ALL DAY' SESSION IPA 4.7% \$7  
BROOKLYN LAGER 5.2% \$7  
REVELRY 'POKE THE BEAR' PALE ALE 5.5% \$7  
FREEHOUSE 'GREEN DOOR' IPA 6.2% \$8  
COMMONHOUSE 'BROAD PATH' BROWN 5.0% \$7  
COOPER RIVER NITRO PORTER 5.0% \$7  
*FEATURING: NEW BELGIUM 'OAKSPIRE' KNOB CREEK  
BOURBON BARREL ALE 9.0% 12 OZ. \$8*

\*FOR THE MONTH OF FEBRUARY, A PORTION OF SALES  
FROM NOSE TO ALE WILL BENEFIT 'HOGS FOR THE CAUSE!'

## WINE

ON TAP GL / LTR  
WHITE OR RED \$9 / \$32

### SPARKLING

PROSECCO, VILLA SANDI, ITALY (187 ML) \$10

### ROSÉ

ALLOY WINE WORKS 'EVERYDAY ROSE' 12 OZ CAN \$13  
WÖLFFER ESTATES ROSE \$10 / \$38 750

### WHITE BOTTLES

SAVIGNON BLANC, PROVERB, CALIFORNIA '16 \$38  
TERRET VERMENTINO, MARIUS, FRANCE '10 \$42  
"BOREALIS", MONTINORE ESTATES, WILLAMETTE, OR '14 \$38  
SAUVIGNON/RIBOLLA/SEMILLON, MATTHIASON, NAPA, CA '13 \$65

### RED BOTTLES

CABERNET SAVIGNON, PROVERB, CALIFORNIA '16 \$38  
MALBEC, SUSANA BALBO, MENDOZA, AR '15 \$48  
PINOT NOIR, CARNEROS HILLS, SONOMA, CA '14 \$50