

SNACKS

Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$8.50 / DOZ \$15.25

Dry Rubbed, Alabama White Sauce

2 OZ DEATH RELISH \$1.50

BBQ NACHOS \$13.95

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

ADD QUESO OR BLACK BEANS \$2.95

BAKED QUESO \$9.25

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

BOILED PEANUTS \$5.95

TOTS \$5.75

Harissa Mayo, Rosemary Salt *Add queso \$2.95

SALADS

HOME TEAM SALAD* \$11.95

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

GREEN SALAD* \$11.95

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

*Add Pulled Pork, Chicken, or Black Beans for \$2.95

*Add Brisket for \$3.95

SANDWICHES

ADD SLAW \$.95 ADD SAUSAGE \$2.50 Choice of One Side

PULLED PORK \$11.95

Brioche Bun, House Pickles, Onions

PULLED CHICKEN \$11.95

Brioche Bun, House Pickles, Onions

SLICED/CHOPPED BRISKET \$13.25

Brioche Bun, House Pickles, Onions



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

MAKIN BACON
SINCE 2006

HOMETEAMBBQ.COM
KITCHEN OPEN DAILY
11:00 - 1 AM

BRUNCH

DEILED EGGS (3) \$3.50

Chicken Cracklin'

MIGAS TACOS \$9.50

Scrambled Egg, Pulled Chicken, Cracklin, Guacamole, Salsa Roja, Cotija, Cilantro

BRISKET & BISCUIT \$12.95

Brisket-Sausage Gravy, Housemade Biscuit, Bacon, Sunny Side Up Eggs, Habanero Honey

STEAK & EGGS \$15.95

Sliced Brisket, Sunny Side Up Eggs, Potato Tostones, Harissa Mayo

BREAKFAST BURRITO \$12.95

Scrambled Eggs, Chorizo, Carnitas, Black Beans, Tots, Salsa Verde, Salsa Roja, Queso, Pork Cracklin'

SHRIMP & GRITS \$14.95

Chorizo Green Chile Gravy, Grilled Corn

Fiery Don's BRUNCH BURGER \$12.95

2 - 4 oz. Patties, Bacon, Egg, American Cheese, Harissa Mayo, Brioche Bun, Choice of Side

FRIED CHICKEN SANDWICH \$11.95

Boneless Thigh, Candied Bacon, Chipotle Hollandaise, Chili Marmalade, Brioche Bun, Choice of Side

BREAKFAST SANDWICH \$8.95

Egg, Cheese, English Muffin, Housemade Breakfast Sausage or Bacon, Choice of Side

HOUSEMADE CINNAMON ROLL \$6.95

Vanilla Icing

HOUSE BACON \$4.00

BREAKFAST SAUSAGE \$4.00

CHEESE GRITS \$4.00

POTATOES TOSTONES \$4.00

Harissa Mayo, Poblano, Parsley

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE

SMOKED WINGS, 1/2 RACK RIBS, PULLED PORK,

HOUSEMADE JALAPEÑO-CHEDDAR SAUSAGE & TURKEY

Served With **CHOICE OF 3 PINT SIZED SIDES, WHITE BREAD, HOUSE PICKLES & ONIONS**

(SERVES 4-6 FAMILY STYLE) **\$70**

ADD BRISKET (SLICED OR CHOPPED) \$6 | MAKE IT A FULL RACK \$10

MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Platter includes Two Sides, King's Hawaiian Roll, House Pickles, Onions

	PLATTER	PER LB.
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 EACH.
JALAPEÑO-CHEDDAR SAUSAGE	\$14.95	\$5.95

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 \$26.95 \$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 \$6

SUB CHOPPED OR SLICED BRISKET ADD \$4

SIDES \$3.75 PINTS \$7.50

MAC & CHEESE
COLE SLAW
COLLARD GREENS

CUCUMBER &
TOMATO SALAD
BRUNSWICK STEW
BAKED BEANS

SMOKED CHICKEN
& WHITE BEAN CHILI
HASH & RICE

THE SIDE PLATE \$13.75

4 Sides, Grilled Bread, House Pickles

*Nuts, Dairy, Gluten, Allium, Fish and Shell Fish 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 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

OTHER LOCATIONS:

WEST ASHLEY

SULLIVAN'S ISLAND

COLUMBIA, SC

ASPEN, CO

f @HOMETEAMBQ

@HTBBQ

COCKTAILS

WHITE SANGRIA \$10 / \$35

Elderflower, Peach, Ginger, & Seasonal Fruit

MARKET DAIQUIRI \$8

South Carolina Pickled Peaches, Plantation 5 Year Rum,
Fresh Lime, Mint

SIMPLE MAN \$12

Jim Beam Bonded, Peach, Fresh Lime, Sweet Tea Ice
(a relaxing porch sipper)

OPENING REMARKS \$12

Russell's Reserve Six Year Rye, Yellow Chartreuse,
Velvet Falernum, Pineapple, Lime

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

21ST AMENDMENT 'SPARKALE' ROSE ALE \$6

ALLAGASH SAISON \$7

ALLAGASH WHITE \$7

ANDERSON VALLEY 'BRUT' IPA \$6

AUSTIN EASTCIDERS 'ORIGINAL DRY' CIDER \$6

AVERY 'BUG ZAPPER' GINGER LIME SOUR \$6

AVERY 'ELLIE'S BROWN' ALE \$6

BOLD ROCK 'CAROLINA APPLE' CIDER \$6

CIGAR CITY 'JAI ALAI' IPA \$6

COAST 'HOPART' IPA / KÖLSCH / 'DEAD ARM' PALE ALE \$7

DEVIL'S BACKBONE VIENNA LAGER \$6

FATTY'S 'PHOTON' BLONDE ALE \$7

FREEHOUSE 'FOLLY'S PRIDE' BLONDE \$6

FOOTHILLS 'JADE' IPA \$6

HOUSE BEER LAGER \$5

ISLAND COASTAL LAGER \$6

LAGUNITAS '12TH OF NEVER' ALE \$6

LAGUNITAS IPA \$6

LEFT HAND MILK STOUT (NITRO CAN) \$7

LONERIDER 'SHOTGUN BETTY' HEFE \$6

LO-FI MEXICAN LAGER \$5

MODELO ESPECIAL \$5

NEW BELGIUM 'PASSIONFRUIT KOLSCH' \$6

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 EXTRA PALE ALE' \$6

TERRAPIN 'UP-HI' IPA / 'RECREATIONALE' SESSION IPA \$6

WESTBROOK GOSE / 'ONE CLAW' RYE PALE ALE \$6

WESTBROOK 'WHITE THAI' BELGIAN WIT \$6

WESTBROOK 'KEY LIME PIE' GOSE \$7

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

FOUNDERS 'GREEN ZEBRA' WATERMELON GOSE 4.6% \$7

WÖLFFER ROSE CIDER 6.9% 12 OZ. \$8

COMMONHOUSE 'WISE ONE' HEFEWEIZEN 5.0% \$7

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

BROOKLYN SUMMER ALE 5.2% \$7

NEW BELGIUM 'FAT TIRE' AMBER 5.2% \$7

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

FREEHOUSE 'GREEN DOOR' IPA 6.2% \$8

PALMETTO 'HUGER STREET' IPA 7.2% \$7

HOLY CITY 'PLUFF MUD' NITRO PORTER 5.0% \$7

TALL BOY & LARGE FORMAT

BREAKSIDE 'WANDERLUST' IPA 22 OZ \$15

CAPT. LAWRENCE 'TEARS OF GREEN N.E.I.P.A.' 16 OZ \$12

GLUTENBERG BLONDE ALE *GLUTEN FREE 16 OZ. \$9

GREAT DIVIDE 'YETI' STOUT 22 OZ \$15

NEW BELGIUM 'CITRADELIC' IPA 16 OZ \$7

SWEETWATER '420 STRAIN G13' IPA 16 OZ. \$8

SYCAMORE 'MOUNTAIN CANDY' IPA 16 OZ. \$8

WESTBROOK 'MEXICAN CAKE' 22 OZ \$24

WINE

ON TAP

WHITE OR RED \$9 / \$32

BUBBLES

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

ROSÉ

LORENZA SPRITZ SPARKLING ROSE, CA 250_{ML} CAN, \$11
WÖLFFER ESTATES ROSE \$10 / \$38

BOTTLES

RED

CABERNET SAVIGNON, PROVERB, CALIFORNIA '16 \$38

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

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

WHITE

CHENIN BLANC, J. MOURAT COLLECTION, LOIRE VALLEY, FR '18 \$36

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

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