

## 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

<b>DEVILED EGGS (3)</b> Chicken Cracklin'	<b>\$3.50</b>	<b>Fiery Don's BRUNCH BURGER</b>	<b>\$12.95</b>
		2 - 4 oz. Patties, Bacon, Egg, American Cheese, Harissa Mayo, Brioche Bun, Choice of Side	
<b>MIGAS TACOS</b>	<b>\$9.50</b>	<b>FRIED CHICKEN SANDWICH</b>	<b>\$11.95</b>
Scrambled Egg, Pulled Chicken, Cracklin, Guacamole, Salsa Roja, Cotija, Cilantro		Boneless Thigh, Candied Bacon, Chipotle Hollandaise, Chili Marmalade, Brioche Bun, Choice of Side	
<b>BRISKET &amp; BISCUIT</b>	<b>\$12.95</b>	<b>BREAKFAST SANDWICH</b>	<b>\$8.95</b>
Brisket-Sausage Gravy, Housemade Biscuit, Bacon, Sunny Side Up Eggs, Habanero Honey		Egg, Cheese, English Muffin, Housemade Breakfast Sausage or Bacon, Choice of Side	
<b>STEAK &amp; EGGS</b>	<b>\$15.95</b>	<b>HOUSEMADE CINNAMON ROLL</b>	<b>\$6.95</b>
Sliced Brisket, Sunny Side Up Eggs, Potato Tostones, Harissa Mayo		Vanilla Icing	
<b>BREAKFAST BURRITO</b>	<b>\$12.95</b>	<b>HOUSE BACON</b>	<b>\$4.00</b>
Scrambled Eggs, Chorizo, Carnitas, Black Beans, Tots, Salsa Verde, Salsa Roja, Queso, Pork Cracklin'		<b>BREAKFAST SAUSAGE</b>	<b>\$4.00</b>
		<b>CHEESE GRITS</b>	<b>\$4.00</b>
		<b>POTATOES TOSTONES</b>	<b>\$4.00</b>
<b>SHRIMP &amp; GRITS</b>	<b>\$14.95</b>	Harissa Mayo, Poblano, Parsley	
Chorizo Green Chile Gravy, Grilled Corn			

## 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.
<b>PULLED PORK</b>	<b>\$13.95</b>	<b>\$14.95</b>
<b>PULLED CHICKEN</b>	<b>\$13.95</b>	<b>\$14.95</b>
<b>SLICED/CHOPPED BRISKET</b>	<b>\$16.95</b>	<b>\$18.95</b>
<b>SMOKED TURKEY</b>	<b>\$13.25</b>	<b>\$15.95</b>

	PLATTER	PER EACH.
<b>JALAPEÑO-CHEDDAR SAUSAGE</b>	<b>\$14.95</b>	<b>\$5.95</b>

**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

<b>MAC &amp; CHEESE</b>	<b>CUCUMBER &amp; TOMATO SALAD</b>	<b>SMOKED CHICKEN &amp; WHITE BEAN CHILI</b>
<b>COLE SLAW</b>	<b>BRUNSWICK STEW</b>	<b>HASH &amp; RICE</b>
<b>COLLARD GREENS</b>	<b>BAKED BEANS</b>	

**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

t @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 / WHITE \$7

ANDERSON VALLEY 'BRUT' IPA \$6

AUSTIN EASTCIDERS 'ORIGINAL DRY' CIDER \$6

AVERY 'ELLIE'S BROWN' ALE \$6

BOLD ROCK 'CAROLINA APPLE' CIDER \$6

CIGAR CITY 'JAI ALAI' IPA \$6

COAST 'HOPART' IPA / KÖLSCH / HEFEWEIZEN \$7

COMMONHOUSE 'WHITE POINT LIGHT' LAGER \$6

DEVIL'S BACKBONE VIENNA LAGER \$6

FATTY'S 'PHOTON' BLONDE ALE \$7

FREEHOUSE 'FOLLY'S PRIDE' BLONDE \$6

FOOTHILLS 'JADE' IPA \$6

GREEN BENCH 'SUNSHINE CITY' IPA \$7

GREEN BENCH 'SKYWAY' DOUBLE DRY HOPPED IPA \$8

HOUSE BEER LAGER \$5

ISLAND COASTAL LAGER \$6

LAGUNITAS '12<sup>TH</sup> OF NEVER' ALE / IPA \$6

LEFT HAND MILK STOUT (NITRO CAN) \$7

LONERIDER 'SHOTGUN BETTY' HEFE \$6

MODELO ESPECIAL \$5

MUNKLE PILSNER \$6

NEW BELGIUM 'PASSIONFRUIT KOLSCH' \$6

OSKAR BLUES 'MAMA'S LITTLE YELLA' PILS \$6

PISGAH 'BLUEBERRY WHEAT' \$6

REVELRY 'LAZY LOVER' BELGIAN PALE \$6

REVELRY 'RED' AMERICAN AMBER ALE \$6

SHINER BOCK \$6

SIERRA NEVADA 'SIERRAVEZA' MEXICAN LAGER \$6

SWEETWATER '420 EXTRA PALE ALE' \$6

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

WHITE CLAW 'BLACK CHERRY' HARD SELTZER \$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

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

SIERRA NEVADA 'HAZY LITTLE SOMETHING' IPA 6.7% \$7

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

FREEHOUSE 'GREEN DOOR' IPA 6.2% \$8

PALMETTO 'HUGER STREET' IPA 7.2% \$7

NORTH COAST 'OLD NO. 38' IRISH NITRO STOUT 5.4% \$7

ASK ABOUT OUR ROTATING TAP!

### TALL BOY & LARGE FORMAT

BREAKSIDE 'WANDERLUST' IPA 22 OZ. \$15

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

GLUTENBERG WHITE \*GLUTEN FREE 16 OZ. \$9

GREAT DIVIDE 'YETI' STOUT 22 OZ. \$15

NEW BELGIUM 'CITRADELIC' IPA 16 OZ. \$7

REVELRY 'RAMBLIN' RUBUS' SOUR 500 ML \$20

SWEETWATER '420 STRAIN G13' 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<sub>ML</sub> 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