

## 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

Potato 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

TOTS \$5.75

Harissa Aioli, 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 Aioli, 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
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  
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t @HTBBQ

05.25.18

## COCKTAILS

WHITE SANGRIA \$10 / \$35

Elderflower, Peach, Ginger, & Seasonal Fruit

MARKET DAIQUIRI \$8

GrowFood Shuler Farms Pickled Strawberries,  
Plantation 3 Star Rum, Fresh Lime, Thyme  
*(Spring has Sprung)*

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

## BIG FANCY BEER

BIRDS FLY SOUTH RUSTIC SUNDAY 750<sup>ML</sup> 7.0% \$20

RYE FARMHOUSE SAISON

BREAKSIDE WANDERLUST 22<sup>oz</sup> 6.2% \$15

AMERICAN IPA

GREAT DIVIDE YETI 22<sup>oz</sup> 9.5% \$15

IMPERIAL STOUT

WESTBROOK MEXICAN CAKE (2018) 22<sup>oz</sup> 10.5% \$38

IMPERIAL STOUT

## BEER

### DRAFT

HOME TEAM 'NOSE TO ALE' GOLDEN ALE \$5

E.O.B.C. 'F' IS FOR EFFCANCER AMBER \$5

BLACKBERRY FARM CLASSIC SAISON \$7

BROOKLYN 'BEL AIR' SOUR ALE \$7

COOPER RIVER NITRO PORTER \$7

FOUNDERS 'ALL DAY' SESSION IPA \$7

FREEHOUSE ROTATING TAP \$8

MUNKLE 'GULLY WASHER' WIT \$7

PALMETTO 'HUGER STREET' IPA \$7

REVELRY BREWING 'POKE THE BEAR' PALE ALE \$7

NEW BELGIUM 'HEMPEROR' HEMP PALE ALE \$7

WÖLFFER ROSE CIDER 10 OZ. \$8

### PACKAGED

ALLAGASH SAISON \$7

ANDERSON VALLEY FRAMBOISE ROSE GOSE \$6

AUSTIN EASTCIDERS ORIGINAL DRY CIDER \$6

BOLD ROCK CAROLINA APPLE CIDER \$6

CIGAR CITY JAI ALAI IPA \$6

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

COAST BOY KING DOUBLE IPA \$8

DEVIL'S BACKBONE VIENNA LAGER \$6

FREEHOUSE FOLLY'S PRIDE BLONDE \$6

FOOTHILLS JADE IPA \$6

HOLY CITY PARADISE SESSION IPA \$6

HOUSE BEER LAGER \$5

ISLAND COASTAL LAGER \$6

KNEE DEEP BREAKING BUD IPA 16 OZ. \$9

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

LEFT HAND MILK STOUT (NITRO CAN) \$7

LONERIDER SHOTGUN BETTY HEFE \$6

LO-FI MEXICAN LAGER \$5

MODELO ESPECIAL \$5

SHINER BOCK \$6

SOUTHBOUND SCATTERED SUN BELGIAN WIT \$6

SWEETWATER GOIN' COASTAL PINEAPPLE IPA \$6

TERRAPIN HI-5 IPA \$6

TERRAPIN RECREATIONALE \$6

WESTBROOK GOSE / ONE CLAW / WHITE THAI \$6

## WINE

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

### SPARKLING

PROSECCO, SCARPETTA FRICO, VENETO, IT, NV (187 ML) \$9

### ROSÉ

ALLOY WINE WORKS "EVERYDAY ROSE" 16<sup>oz</sup> CAN \$17

WÖLFFER ROSE \$10 / \$38

### WHITE BOTTLES

TERRET VERMENTINO, MARIUS, FRANCE '10 \$42

VERMENTINO, LA SPINETTA, TUSCANY, IT '14 \$44

"BOREALIS", MONTINORE ESTATES, WILLAMETTE, OR '14 \$38

SAUVIGNON/RIBOLLA/SEMILLON, MATTHIASON, NAPA, CA '13 \$65

PINOT GRIS, WEINGUT WINTER GRAUBURGUNDER, GERMANY '14 \$48

### RED BOTTLES

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

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

## 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, Loral Lemon