

## 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  
HOMETEAMBQ.COM



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07.16.18

## 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  
*(Summerthyme is here)*

**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<sub>ML</sub> 7.0% \$20  
RYE FARMHOUSE SAISON

**BREAKSIDE WANDERLUST** 22<sub>OZ</sub> 6.2% \$15  
AMERICAN IPA

**GREAT DIVIDE YETI** 22<sub>OZ</sub> 9.5% \$15  
IMPERIAL STOUT

**THE COLLECTIVE 'CUP O BEER'** 500<sub>ML</sub> 4.4% \$20  
RAMEN GOSE

## BEER

**DRAFT**  
**HOME TEAM 'NOSE TO ALE' GOLDEN ALE** 5.5% \$5

BROOKLYN 'BEL AIR' SOUR ALE 5.8% \$7

BLACKBERRY FARM 'CLASSIC' SAISON 6.0% \$8

CATAWBA 'WHITE ZOMBIE' WHITE ALE 5.1% \$7

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

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

FREEHOUSE 'GREEN DOOR' IPA 6.2% \$8

NEW BELGIUM 'HEMPEROR' HEMP PALE ALE 7.0% \$7

BROOKLYN BROWN ALE 5.6% \$7

HOLY CITY 'PLUFF MUD' NITRO PORTER 5.5% \$7

WESTBROOK 'MEXICAN CAKE' STOUT 10.5% (12 OZ.) \$12

WÖLFFER ROSE CIDER 6.9% (12 OZ.) \$8

### PACKAGED

ALLAGASH SAISON \$7

ANDERSON VALLEY 'FRAMBOISE ROSE' GOSE \$6

AUSTIN EASTCIDERS 'ORIGINAL DRY' CIDER \$6

BOLD ROCK 'CAROLINA APPLE' CIDER \$6

CAPT. LAWRENCE 'TROIPOSE' 16 OZ. \$10

CENTRAL STATE 'OATSPLOSION' IPA 16 OZ. \$10

CIGAR CITY 'JAI ALAI' IPA \$6

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

DEVIL'S BACKBONE VIENNA LAGER \$6

FREEHOUSE 'FOLLY'S PRIDE' BLONDE \$6

FOOTHILLS 'JADE' 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

LO-FI 'JACUZZI' NEW ENGLAND STYLE IPA \$9

MODELO ESPECIAL \$5

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

SHINER BOCK \$6

SOUTHBOUND 'SCATTERED SUN' BELGIAN WIT \$6

SWEETWATER '420 EXTRA PALE ALE' \$6

TERRAPIN 'HI-5' IPA / 'RECREATIONALE' SESSION IPA \$6

WESTBROOK GOSE / 'ONE CLAW' / 'WHITE THAI' \$6

## WINE

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

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

**ROSÉ**  
ALLOY WINE WORKS "EVERYDAY ROSE" 16<sub>OZ</sub> CAN \$17  
WÖLFFER ESTATES 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

**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,  
Blueberry Vanilla