

SNACKS

Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$8.95 / DOZ \$15.95

Dry Rub | Alabama White Sauce

2 OZ DEATH RELISH \$1.50

SLIDERS

King's Hawaiian Bun | Slaw | House Pickles | Pickled Onions

PULLED PORK OR CHICKEN \$5.25

CHOPPED BRISKET \$5.75

BBQ NACHOS

\$14.75

PULLED PORK, PULLED CHICKEN, OR BLACK BEANS

Three House Made Salsas | Sharp Cheddar | Monterey Jack | 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, Fresh Jalapeño, Cilantro, Cotija, Salsa Roja, Green Onion, BBQ Tortilla Chips

PORK CRACKLINS

\$8.50

Dry Rub, Pimento Cheese, HT Hot Sauce, Lime

TOTS

\$6.25

Harissa Mayo | Rosemary Salt

ADD QUESO \$2.95

SALADS

HOME TEAM SALAD*

\$11.95

Greens | Grilled Corn | Tomatoes | Cucumbers | Toasted Pepitas | Smoked Poblano Vinaigrette

GREEN SALAD*

\$11.95

Cabbage | Greens | Shaved Fennel | Cilantro | Parsley | Celery | Fresh Jalapeño | Chimichurri | Lemon Vinaigrette

**Add pulled pork, pulled chicken, turkey or black beans for \$2.95,*

sliced or chopped brisket for \$3.95,

1/4 chicken for \$5.95



SANDWICHES

PULLED PORK OR CHICKEN

\$12.95

King's Hawaiian Bun | House Pickles | Pickled Onions

Fiery Don's BURGER

\$12.95

Two - 4oz. Patties | American Cheese | House Made Bacon | Lettuce | Tomato | Red Onion | House Pickles | Harissa Mayo | King's Hawaiian Bun

SLICED/CHOPPED BRISKET

\$13.95

King's Hawaiian Bun | House Pickles | Pickled Onions

SMOKED TURKEY WRAP

\$12.95

White Bean Purée | Guacamole | Ancho-Pepita Salsa | Greens | Cabbage | Cilantro | Parsley | Lemon | Chimichurri | Fresh Jalapeño | Flour Tortilla

TACOS

CARNITAS

\$5.25

Crispy Smoked Pork | Salsa Verde | White Onion | Cilantro

SMOKED CHICKEN

\$5.25

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

CHOPPED BRISKET

\$5.75

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

WELCOME BACK, IT'S GREAT TO SERVE YOU AGAIN!

We appreciate you thinking of us today and dining with us as we navigate this new normal together. In compliance with CDC & South Carolina guidelines and with the safety of you, our team, and our community in mind, we have several changes to our service model in addition to our limitations of capacity and elevated sanitation measures. We have switched to single-use menus and replaced much of our flatware with disposable alternatives, including switching individually portioned BBQ sauces. We are working hard to choose sustainable products wherever possible and will be continuing to look for ways to do so. In conjunction with these additional steps and the associated costs, you will see a 2% "single-use surcharge" applied to your bill while we operate under these protocols. We look forward to a time when we can get back to doing it the way we're all used to, but until then thank you for your patience, understanding, support, and most importantly for being part of our Home Team.

**Nuts, Dairy, Gluten, Allium, Fish and Shellfish are all prepared in our kitchen. Please alert your server to any Allergies, Dietary needs or Restrictions*

MEATS

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides | King's Hawaiian Roll | House Pickles | Pickled Onions

	PLATTER	PER LB/EACH
PULLED PORK	\$14.25	\$14.95
PULLED CHICKEN	\$14.25	\$14.95
SLICED/CHOPPED BRISKET	\$16.95	\$18.95
SMOKED TURKEY	\$14.25	\$15.95

	PLATTER	PER LB/EACH
1/4 CHICKEN	\$11.50	\$6.50
White or Dark Meat		
1/2 CHICKEN	\$15.95	\$11.95
All White Meat Add \$2.50		
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, OR 1/4 CHICKEN

TWO MEAT PLATTER \$18.50

THREE MEAT PLATTER \$21.50

SUB 1/2 RACK RIBS ADD \$7

SUB CHOPPED OR SLICED BRISKET ADD \$4

SIDES \$3.75 PINTS \$7.50

MAC & CHEESE	BRUNSWICK STEW	CUCUMBER & TOMATO SALAD
COLE SLAW	BAKED BEANS	
COLLARD GREENS	HASH & RICE	

THE SIDE PLATE \$13.75

4 Sides | King's Hawaiian Roll | House Pickles

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

\$9 / \$11

We give you the mix, you add the Rum

HALF GALLON \$16.00

GALLON \$30.00

FROZEN IRISH COFFEE

TULLAMORE DEW, HOODOO, VIETNAMESE ICED

COFFEE, COCOA NIBS, SMOKED SALT

\$10 / \$12



HOME TEAM BBQ
FIVE POINTS - COLUMBIA
700 HARDEN ST



803.724.3900
HOMETEAMBQ.COM



f @HOMETEAMBQCOLA

t @HTBBQ

COCKTAILS

ROSÉ SANGRIA \$10 / \$35

Elderflower | Peach | Ginger & Seasonal Fruit

SIMPLE MAN \$12

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

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)

HANAN PACHA \$12

Altos Blanco Tequila | St. Germain | Aloe, Cucumber |
Serrano
(bright, refreshing, and a wee bit spicy)

TANGLED UP IN BLUE \$12

Bristow Gin | Pickled Blueberry | Smoked Sugar | Lemon
Tonic | Rosemary

HOME TEAM MICHELADA \$6

DRINKS FOR ALL AGES

SWEET OR UNSWEET TEA \$2.75

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 HELL OR HIGH WATERMELON \$6
ANDERSON VALLEY SEASONAL GOSE \$7
BLAKE'S EL CHAVO CIDER \$6
BLAKE'S GRIZZLY PEAR CIDER \$6
CIGAR CITY JAI ALAI \$6
COAST HELLES LAGER \$7
COAST HOPART \$7
COAST KOLSCH \$7
COLUMBIA CRAFT (PLEASE ASK SERVER) \$6
FOOTHILLS JADE IPA \$6
FRENCH BROAD RIVER WEE HEAVY-ER SCOTCH ALE \$7
FROTHY BEARD BACK FROM THE DEAD \$6
FROTHY BEARD TIDES IRISH RED \$6
FOUNDER'S SOLID GOLD LAGER \$6
FREEHOUSE FOLLY'S PRIDE BLONDE \$6
GREENMAN ESB \$6
LAGUNITAS 12TH OF NEVER \$6
LOFI GLITTER PONY \$6
LOFI MEXICAN LAGER \$6
LONERIDER SWEET JOSIE BROWN ALE \$6
MODELO ESPECIAL \$4
NEW SARUM LAGER \$6
OMB COPPER \$6
OSKAR BLUES MAMA'S LIL YELLA PILS \$6
REVELRY GULLAH CREAM \$6
RIVER RAT BREWING CO. BROAD RIVER RED \$5
RIVER RAT BREWING CO. ASTRONAUT SAUCE \$6
SCAWFLAW DIRTY BEACHES TROPICAL WHEAT \$6
SOUTHBOUND SCATTERED SUN \$6
SOUTHERN BARREL DAMN YANKEE IPA \$6
STEEL HANDS COFFEE LAGER \$6
SWEETWATER BLUEBERRY WHEAT ALE \$6
SWEETWATER 420 \$6
TECATE \$4
TERRAPIN RECREATIONALE \$6
WESTBROOK ONE CLAW RYE \$6
WESTBROOK WHITE THAI \$6
WHITE CLAW MANGO HARD SELTZER \$6
WICKED WEED LT. DANK IPA \$6
WICKED WEED SEASONAL ROTATION \$6

DRAFT

HOME TEAM 'NOSE TO ALE' GOLDEN ALE \$6
THOMAS CREEK GOOBER PEANUT BUTTER STOUT (NITRO) \$7
FOUNDERS 'ALL DAY' SESSION IPA \$6
STEEL HANDS JAMMIN' RED IPA \$7
CATAWBA WHITE ZOMBIE \$7
COLUMBIA CRAFT (PLEASE ASK SERVER) \$7
LEGAL REMEDY WHITE CHOCOLATE MOCHA BLONDE STOUT \$8
HAZELWOOD SINK THE FLAGSHIP IPA \$7

TALL BOY

BIRDSONG JALAPENO PALE ALE 16 oz. \$7
BIRDSONG SEASONAL ROTATION (PLEASE ASK SERVER) 16 oz. \$7
EOBC BOUND BY TIME IPA 16 oz. \$7
EOBC SEASONAL ROTATION (PLEASE ASK SERVER) 16 oz. \$7
NEW BELGIUM FAT TIRE \$6
NODA JAM SESSION PALE ALE \$7
SOUTHBOUND MOUNTAIN JAM 16 oz \$6
SYCAMORE MOUNTAIN CANDY \$7
SWEETWATER G-13 16 oz \$6

WINE

SPARKLING

PROSECCO, BOCELLI 187 ml. \$8
LORENZA SPRITZ ROSÉ 187 ml. \$9

ROSÉ

ISLE SAINT-PIERRE France \$8 / \$32
AMETZOI RUBENTIS TXACOLI Spain \$42

RED

UPWELL PINOT NOIR California \$9 / \$36
MONTES MALBEC Chile \$8 / \$34
VINA ZORZAL TEMPRANILLO Spain \$11 / \$38

WHITE

PRISMA SAUVIGNON BLANC Chile \$9 / \$32
DOM DE BRENIER CHARDONNAY France \$10 / \$38
CAVALIERE D'ORO PINOT GRIGIO Italy \$8 / \$32