

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

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

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

CHOPPED BRISKET \$5.75

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

THE BOARD

A PLATTER OF OUR FAVORITE 'QUE

Served Family Style

SMOKED WINGS, BRISKET, 1/2 RACK ST. LOUIS CUT RIBS, PULLED PORK, & TURKEY

Served With

CHOICE OF 3 PINT SIZED SIDES,

GRILLED BREAD, HOUSE PICKLES, AND PICKLED ONIONS

(SERVES 4-6) \$75

MAKE IT A DOZEN WINGS \$5 or MAKE IT A FULL RACK \$10

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

**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

\$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
HOMETEAMBBQ.COM



f @HOMETEAMBBQCOLA

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

Ilegal 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