

## 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 \$9.50**

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 \$5.95*

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



## SANDWICHES

One Side **ADD SLAW ON TOP \$ .95**

**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 | Cotijia | 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
<b>PULLED PORK</b>	<b>\$14.25</b>	<b>\$14.95</b>
<b>PULLED CHICKEN</b>	<b>\$14.25</b>	<b>\$14.95</b>
<b>SLICED/CHOPPED BRISKET</b>	<b>\$16.95</b>	<b>\$18.95</b>
<b>SMOKED TURKEY</b>	<b>\$14.25</b>	<b>\$15.95</b>

	PLATTER	PER LB/EACH
<b>1/4 CHICKEN</b>	<b>\$11.50</b>	<b>\$6.50</b>
White or Dark Meat		
<b>1/2 CHICKEN</b>	<b>\$15.95</b>	<b>\$11.95</b>
All White Meat Add \$2.50		
<b>HALF RACK</b>	<b>\$16.95</b>	<b>\$12.00</b>
St Louis Cut Ribs		
<b>FULL RACK</b>	<b>\$26.95</b>	<b>\$23.00</b>
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**

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

**THE SIDE PLATE \$13.75**

4 Sides | Grilled Bread | 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

### AWAY GAME GAMECHANGER MIX

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  
DOWNTOWN CHARLESTON  
126 WILLIMAN STREET

10.27.20

★

843.225.RIBS  
HOMETEAMBQ.COM

★

f @HOMETEAMBQ

t @HTBBQ

## COCKTAILS

WHITE SANGRIA \$10 / \$35  
Elderflower | Peach | Ginger & Seasonal Fruit

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)

HOME TEAM MICHELADA \$6  
Coors Banquet | Natural Blonde | Pepper Vinegar | Dry Rub |  
Home Team Hot Sauce | Lime

NATIONAL 'LAMPONE' VACATION \$10  
Larceny Bourbon | Averna | Fresh Lemon | Raspberry Syrup |  
Lavender Bitters

## 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  
Cheerwine | IBC Cream Soda | Sundrop | Mexican Coke

DR. BROWN'S ROOTBEER \$2.50

## BEER

### PACKAGED

EVERY 'ELLIE'S BROWN' ALE \$6  
BROOKLYN BROWN ALE \$6  
CIGAR CITY 'JAI ALAI' IPA / 'GUYABERA' CITRA PALE ALE \$6  
CIGAR CITY 'MARGARITA GOSE' \$6  
COAST KOLSCH / 'HOPART' IPA / 'DEAD ARM' PALE ALE \$6  
COAST 'BOY KING' IPA \$8  
COMMONHOUSE 'PARK CIRCLE' PALE ALE \$4  
COMMONHOUSE 'WISE ONE' HEFEWEIZEN \$6  
DEVIL'S BACKBONE VIENNA LAGER \$6  
FATTY'S LAZY HAZY IPA \$8  
GREEN MAN 'WAYFARER' IPA \$6  
HIGHLAND OATMEAL PORTER \$6  
LONERIDER 'SHOTGUN BETTY' HEFE \$6  
MUNKLE PILSNER / 'SILVER SHOES' STOUT \$6  
REVELRY 'HOTEL RENDEZVOUS' BAVARIAN WHEAT \$6  
REVELRY 'LEFTY LOOSEY' WEST COAST IPA \$6  
SHINER BOCK \$6  
STEEL HANDS TROPICAL IPA / COFFEE LAGER / RED IPA \$6  
TERRAPIN 'RECREATIONALE' SESSION IPA \$6  
TRADESMAN 'JOHN BEERE' LAGER \$6  
TRADESMAN 'BRICKLAYER RED' \$6  
WHITE CLAW SELTZER BLACK CHERRY / MANGO \$6  
WESTBROOK ONE CLAW / WHITE THAI / GOSE \$6

### TALL BOYS 16 OZ

ALE ASYLUM 'F - COVID' HAZY PALE ALE \$8  
ALLAGASH WHITE \$9  
EDMUND'S OAST 'BOUND BY TIME' IPA \$8  
EDMUND'S OAST SOUR APPLE \$9  
GLUTENBERG IPA \*GLUTEN FREE \$9  
NEW BELGIUM 'TART LYCHEE' SOUR ALE \$10  
NEW BELGIUM 'FAT TIRE' AMBER ALE \$5  
SIERRA NEVADA PALE ALE \$5  
SWEETWATER '420' EXTRA PALE ALE / 'G 13' IPA \$5  
SYCAMORE 'JUICE WILLIS' DOUBLE HAZY IPA \$10  
WICKED WEED 'APPALACHIA' SESSION IPA \$6  
WESTBROOK 'CZECH IN. DROP OUT' PILSNER \$9  
WESTBROOK 'LASSI WHAT YOU THINK ABOUT THIS' SOUR \$10  
WESTBROOK MARSHMALLOW PASSIONFRUIT SELTZER \$10

### DRAFT

#### LIGHTER

COAST PILSNER 4.8% \$7  
FOUNDERS 'ALL DAY' SESSION IPA 4.7% \$7

#### PALE ALES

COMMONHOUSE 'PARK CIRCLE' PALE ALE 5.5% \$7  
KING'S CALLING 'TROP HOP' IPA 6.1% \$7  
WICKED WEED 'COASTAL LOVE' HAZY IPA 6.3% \$7

#### WHEAT / CIDER

LOW TIDE 'ALOHA BEACHES' PINEAPPLE WHEAT 5.6% \$7  
SHIP'S WHEEL ORIGINAL CIDER 6.0% \$7

#### SEASONAL / LIMITED RELEASE

TERRAPIN 'MOO HOO' CHOCOLATE MILK STOUT 6.1% \$7  
HOLY CITY 'FLANNEL PANTS' PUMPKIN SPICE WHITE ALE 5.8% \$7

#### DARKER

FREEHOUSE 'BATTERY BROWN' ALE 5.2% \$8  
MAINE BREWING CO. 'MEAN OLD TOM' STOUT 6.5% \$8  
LEFT HAND NITRO MILK STOUT 6.0% \$7

## WINE

HOUSE POUR \$9 GLASS / \$32 LITER

WHITE - MOHUA, SAVIGNON BLANC, NZ  
RED - PROVERB, PINOT NOIR, CA

### BUBBLES

VILLA SANDI, PROSECCO \$10

### ROSÉ

MONTROSE, LANGUEDOC, FR \$10 / \$38

### RED BOTTLES

750ML

CABERNET SAUVIGNON, PROVERB, CALIFORNIA '16 \$38

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

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

### WHITE BOTTLES

CHARDONNAY, DOMAINE ST. CYR LA GALOCHE, BORDEAUX, FR '17 \$42

SAUVIGNON BLANC, ANTONINS BLANC, BORDEAUX, FR '18 \$39

CHARDONNAY, ETTORE GERMANO, SERRALUNGA D'ALBA, ITR '16 \$42