

## 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

Slaw | House Pickles | Pickled Onion |

KING'S HAWAIIAN® Bun

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

BAKES 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*



## SANDWICHES

One Side ADD SLAW ON TOP \$.95

PULLED PORK OR CHICKEN \$12.95

House Pickles | Pickled Onion |  
KING'S HAWAIIAN® Bun

Fiery Don's BURGER \$12.95

Two - 4oz. Patties | American Cheese |  
House Made Bacon | Lettuce | Tomato |  
Red Onion | House Pickle | 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

House Pickles | Pickled Onion |  
KING'S HAWAIIAN® Bun

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 | House Pickles | Pickled Onion |

KING'S HAWAIIAN® Roll

	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 White or Dark Meat	\$11.50	\$6.50
1/2 CHICKEN All White Meat Add \$2.50	\$15.95	\$11.95
HALF RACK St Louis Cut Ribs	\$16.95	\$12.00
FULL RACK St Louis Cut Ribs	\$26.95	\$23.00

## COMBO PLATTERS

PULLED PORK, PULLED CHICKEN, SMOKED TURKEY,  
OR 1/4 CHICKEN

TWO MEAT PLATTER \$18.50

THREE MEAT PLATTER \$21.50

SUB CHOPPED OR SLICED BRISKET ADD \$4

SUB 1/2 RACK RIBS ADD \$7

SIDES \$3.75 PINTS \$7.50

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

THE SIDE PLATE \$13.75

4 Sides | House Pickles | King's Hawaiian Roll

*\*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

### 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  
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

Coors | Natural Blonde | Pepper Vinegar | Dry Rub  
HT Hot Sauce, Lime

## 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 ROTATION (PLEASE ASK SERVER)	\$6
ANDERSON VALLEY SEASONAL GOSE	\$7
CIGAR CITY JAI ALAI	\$6
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
FOUNDER'S SOLID GOLD LAGER	\$6
FREEHOUSE FOLLY'S PRIDE BLONDE	\$6
GREENMAN ESB	\$6
LOFI GLITTER PONY	\$6
LOFI MEXICAN LAGER	\$6
LONERIDER SWEET JOSIE BROWN ALE	\$6
MODELO ESPECIAL	\$4
OMB COPPER	\$6
OSKAR BLUES MAMA'S LIL YELLA PILS	\$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 SEASONAL GOSE (PLEASE ASK SERVER)	\$7
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 (NITRO)	\$7
FOUNDERS 'ALL DAY' SESSION IPA	\$6
STEEL HANDS JAMMIN' IPA	\$7
CATAWBA WHITE ZOMBIE	\$7
COLUMBIA CRAFT (PLEASE ASK SERVER)	\$7
HUNTER GATHERER RASPBERRY SOUR	\$7
HAZELWOOD INDO OUTDO 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 16 oz.	\$7
NODA JAM SESSION PALE ALE 16 oz.	\$7
SOUTHBOUND MOUNTAIN JAM 16 oz.	\$7
SYCAMORE MOUNTAIN CANDY 16 oz.	\$7
SWEETWATER G-13 16 oz.	\$6
WESTBROOK SHAKE SERIES (PLEASE ASK SERVER) 16 oz.	\$8

### 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