**SNACKS**

- Fiery Ribs: Smoked Chicken Wings
  - 1/2 Doz $10.95 / Doz $19.95
  - Dry Rub | Alabama White Sauce

- 2 oz Death Relish $1.50

**MEATS**

- All meats subject to availability
- Two sides | House Pickles | Pickled Onions | King’s Hawaiian Roll

**COMBO PLATTERS**

- Pulled Pork, Smoked Turkey, 1/4 Chicken, or Jalapeño Cheddar Sausage

**SIDES**

- All meats subject to availability
- Two sides | House Pickles | Pickled Onions | King’s Hawaiian Roll

**SALADS**

- Home Team Salad *
  - $12.95
  - Greens | Grilled Corn | Tomatoes | Cucumbers | Toasted Pepitas | Smoked Poblano Vinaigrette

- Green Salad *
  - $12.95
  - Cabbage | Greens | Shaved Fennel | Cilantro | Parsley | Celery | Jalapeño | Chimichurri | Lemon Vinaigrette

- Add Pulled Pork or Black Beans $3.50
- Add Smoked Turkey $3.95
- Add Sliced or Chopped Brisket $4.95
- Add Quarter Chicken $6.25

**SANDWICHES**

- One Side Add Slaw on Top $1.00

- Pulled Pork $16.50
  - House Pickles | Pickled Onions | King’s Hawaiian Bun

- Sliced Turkey $16.50
  - House Pickles | Pickled Onions | King’s Hawaiian Bun

- Fiery Ron’s Burger $16.75
  - Two - 4 oz. Patties | American Cheese | Bacon | Lettuce | Tomato | Red Onion | House Pickles | Harissa Mayo | King’s Hawaiian Bun

**TACOS**

- Carnitas $5.50
  - Crispy Smoked Pork | Salsa Verde | Cotija | White Onion | Cilantro

- Chopped Brisket $6.00
  - Grilled Corn Esquites | Charred Poblano | Chimichurri | Carrot-Jalapeño Salsa

**THE BOARD**

- A platter of our favorite ‘Que
  - Served Family Style
  - Smoked Wings, Jalapeño Cheddar Sausage, 1/2 Rack St. Louis Cut Ribs, Pulled Pork & Turkey

- Choice of 3 pint sized sides
  - Grilled Bread, House Pickles and Pickled Onions (Serves 4-6) $5.95
  - Make it a dozen wings $8.95 or make it a full rack $17.00
  - Add Sliced or Chopped Brisket $7.25

**SNACKS**

- Fiery Ribs: Smoked Chicken Wings
  - 1/2 Doz $10.95 / Doz $19.95
  - Dry Rub | Alabama White Sauce

- 2 oz Death Relish $1.50

**SLIDERS**

- Slaw | House Pickles | Pickled Onions | King’s Hawaiian Bun

- Pulled Pork $6.25
- Chopped Brisket $6.75

- BBQ Nachos $16.95

- Pulled Pork, Black Beans or Brisket Chili
  - Three House Made Salsas | Sharp Cheddar | Monterey Jack | Pickled Jalapeños | Crema | Guacamole | Chimichurri | BBQ Tortilla Chips

- Sub Chopped Brisket Add $2.95
- Add Queso or Black Beans $3.00

- Baked Queso $10.95
  - Jalapeño Cheddar Sausage | Charred Poblano | Grilled Corn | Jalapeño | Cotija | Salsa Roja | BBQ Tortilla Chips

- Pork Cracklin $9.75

- Dry Rub | Pimento Cheese | HT Hot Sauce | Lime

- Tots $7.50

- Harissa Mayo | Rosemary Salt
- Add Queso $3.00

- Salads
  - Home Team Salad *
    - $12.95
    - Greens | Grilled Corn | Tomatoes | Cucumbers | Toasted Pepitas | Smoked Poblano Vinaigrette

  - Green Salad *
    - $12.95
    - Cabbage | Greens | Shaved Fennel | Cilantro | Parsley | Celery | Jalapeño | Chimichurri | Lemon Vinaigrette

  - Add Pulled Pork or Black Beans $3.50
  - Add Smoked Turkey $3.95
  - Add Sliced or Chopped Brisket $4.95
  - Add Quarter Chicken $6.25

**SANDWICHES**

- One Side Add Slaw on Top $1.00

- Pulled Pork $14.95
  - House Pickles | Pickled Onions | King’s Hawaiian Bun

- Sliced Turkey $14.95
  - House Pickles | Pickled Onions | King’s Hawaiian Bun

- Fiery Ron’s Burger $16.75
  - Two - 4 oz. Patties | American Cheese | Bacon | Lettuce | Tomato | Red Onion | House Pickles | Harissa Mayo | King’s Hawaiian Bun

**TACOS**

- Carnitas $5.50
  - Crispy Smoked Pork | Salsa Verde | Cotija | White Onion | Cilantro

- Chopped Brisket $6.00
  - Grilled Corn Esquites | Charred Poblano | Chimichurri | Carrot-Jalapeño Salsa

**THE BOARD**

- A platter of our favorite ‘Que
  - Served Family Style
  - Smoked Wings, Jalapeño Cheddar Sausage, 1/2 Rack St. Louis Cut Ribs, Pulled Pork & Turkey

- Choice of 3 pint sized sides
  - Grilled Bread, House Pickles and Pickled Onions (Serves 4-6) $5.95
  - Make it a dozen wings $8.95 or make it a full rack $17.00
  - Add Sliced or Chopped Brisket $7.25

**SIDES**

- $4.00

- Mac & Cheese
- Brunswick Stew
- Collard Greens
- Hash & Rice
- Potato Salad
- Brisket Chili

**PINTS**

- $7.75

- Cucumber & Tomato Salad
- Brunswick Stew
- Baked Beans
- Hash & Rice

**THE SIDE PLATE**

- $14.50

- 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 adds a 3% processing fee to all credit card payments to offset processing fees.
**Cocktails**

- **Home Team Michelada** $6
  - Coors Banquet | Natural Blonde | Pepper Vinegar | Dry Rub
  - Home Team Hot Sauce | Lime

- **My First Rodeo** $12
  - Deep Eddy Lime | Aperol | Bittercube Jamaica No. 2
  - Grapefruit Cordial | Topo Chico

- **Rub Is a Battlefield** $12
  - Ilegal Mezcal | Altos Reposado | Rub Infused Agave
  - Fresh Pineapple | Lime

- **Snake in the Grass** $12
  - Lunazul Blanco | Lemongrass | Fresno Chile | Lemon

- **Simple Man** $12
  - Evan Williams Bottled in Bond | Peach | Sweet Tea | Lime | Mint

- **White Sangria** $10
  - Elderflower | Peach | Ginger & Seasonal Fruit

**Beer**

**Draft**

- **Game Changer Mix**
  - Avery ‘Ellie’s Brown’ Ale
  - Blackberry Farms ‘Classic’ Saison
  - Coast ‘Dead Arm’ Pale Ale
  - Coast ‘Hopart’ IPA
  - Coast Kolsch
  - Commonhouse ‘Air Is Salty’ Gose
  - Commonhouse ‘Park Circle’ Pale Ale
  - Edmund’s Oast Brewing Co. ‘Arcade’ Pale Ale
  - Estuary ‘25 Island Wide’ Hazy IPA
  - Estuary ‘Noche Del Mar’ Mexican Lager
  - Fonta Flora ‘Lake James Nino’ Lager
  - Founders ‘All Day’ Session IPA
  - Fullsteam ‘Paycheck’ Pils
  - Holy City ‘Washtout Wheat’
  - Island Coastal Lager
  - Munkle ‘Silver Shoes’ Belgian-Style Stout
  - New Belgium ‘Fat Tire’ Ale
  - PiSah Brewing Blueberry Wheat
  - Revelry ‘Lefty Loosy’ West Coast IPA
  - Revelry ‘Never Sunny’ Hazy IPA
  - Revelry ‘Yoke the Bear’ Pale Ale
  - Shiner Bock
  - Sloop ‘Juice Bomb’ NEIPA
  - Sweetwater Hazy IPA
  - Westbrook Gose
  - Westbrook ‘White Thai’ Wit
  - Wicked Weed ‘Appalachia’ Session IPA
  - Yazoo ‘Gerst’ Amber

- **Cans & Bottles** 12 oz $6
  - Aver’ Ellie’s Brown’ Ale
  - Blackberry Farms ‘Classic’ Saison
  - Coast ‘Dead Arm’ Pale Ale
  - Coast ‘Hopart’ IPA
  - Coast Kolsch

- **Tall Boys** 16 oz $8
  - Edmund’s Oast ‘Something Cold’ Blonde Ale
  - Edmund’s Oast ‘Rotating Sour’ Ale
  - Liability ‘Feral Garden Gnome’ Blonde
  - Liability ‘Slow Country’ Light Lager
  - Noda ‘Hop Drop’ IPA
  - Sweetwater ‘420’ Pale Ale
  - Tecate Mexican Lager
  - Wicked Weed ‘Pernicious’ IPA
  - Wicked Weed ‘Pern-Haze’ Hazy IPA

- **Non Alcoholic Beer** 12 oz $5
  - Athletic NA Golden Ale
  - Athletic NA IPA

- **Cider & Seltzers** 12 oz $6
  - Austin East Cider
  - Austin East Pineapple Cider
  - White Claw Black Cherry
  - High Noon Mango

- **CBD Seltzers** $9
  - High Rize Beverage Co. Delta 9 *The Blueberry
  - High Rize Beverage Co. Delta 9 *The Grapefruit
  - High Rize Beverage Co. Delta 9 *The Pineapple

**Drinks for All Ages**

- **Sweet or Unsweet Tea** $3.25
  - Coca
  - Diet Coca
  - Coke Zero
  - Minute Maid Pink Lemonade
  - Sprite

- **Bottled Soda** $5.00
  - Boylan’s Root Beer
  - Boylan’s Cream Soda
  - Mexican Coke
  - Mexican Orange Fanta

**Home Team BBQ**

- **Mount Pleasant**
  - 3563 U.S. 17 Hwy
  - 843-225-7427 x 5
  - HometeamBBQ.com

- **Frozenn Irish Coffee**
  - Chardonnay, Michael David, CA 187ml $13
  - Pinot Noir, Prisma, Casablanca Valley, Chile 187ml $14
  - Prosecco, Villa Sandi, Italy $12
  - Red Blend Groove Wild One, CA $13
  - Rose, Goham Project, FR $13
  - Sauvignon Blanc, Prisma Casablanca Valley, Chile $13

- **By the Glass**
  - Red, Tarpon Cellars Cambard Red Blend $12
  - Rose, Vina Galana SP $12

- **Bottle**
  - 750 ml
    - Chardonnay, Sonoma Cutrer, CA $48
    - Cabernet Sauvignon, Oberon, CA $45