

Now We're Smokin'

(with the facts)



Where to Get It:

Charleston, South Carolina

- 1205 Ashley River Road, West Ashley 843-225-RIBS
- 2209 Middle Street, Sullivan's Island 843-883-3131
- 126 Williman Street, Downtown, 843-225-RIBS x 4

Who's Behind It:

- Aaron Siegel, Chief Operating Partner
- Taylor Garrigan, Operating Partner and Executive Chef
- Tony McKie, Operating Partner and Talent Buyer
- Sean Daniher, Operating Partner
- John Keevil, Director of Operations
- Adam Rothstein, Beverage Director
- Madison Ruckel, Head Chef and Operating Partner, West Ashley/Pitmaster
- James Lasher, Head Chef, Sullivan's Island/Pitmaster
- Courtney Tomer, Chef, Downtown/Pitmaster
- Hope Cleveland, Special Events and Catering Director
- Taren Todd, Special Events and Catering Manager
- Jamie Perillo, General Manager, West Ashley
- Brad Mosier, General Manager, Sullivan's Island

History:

Since 2006, Fiery Ron's Home Team BBQ has built a thriving barbeque business with three popular restaurants and a bustling catering operation in Charleston, SC. The company was built and directed by classically trained chefs including owner and pitmaster Aaron Siegel, a Culinary Institute of America graduate who honed his skills at such venerable establishments as Nava (in Atlanta, GA under the direction of Chef Kevin Rathbun), Cache Cache (in Aspen, CO under the direction of Chef Chris Lanter), and Blossom Cafe (in Charleston, SC as executive chef appointed by Chef Donald Barickman). Siegel wanted to take that knowledge and skill and apply it to his love of barbeque and Southern fare, to eventually create the Home Team brand.

In 2006, together with Executive Chef Taylor Garrigan, Entertainment Director Tony Mckie and the financial help of many believers, friends, and family, Siegel opened Home Team BBQ in West Ashley. After a positive reception by the Charleston community and continued dedication to enhancing the concept, Home Team BBQ was presented with the opportunity to expand to Sullivan's Island, SC in 2009. Now armed with Taylor Garrigan, Sean Daniher, and Tony McKie, Siegel and his team opened a third location on the Charleston peninsula in 2016.

The Grub:

At the restaurants, one can find a variety of scratch made items using fresh ingredients. The culinary team takes pride in constructing creative Southern fare, while still paying tribute to traditional barbecue processes. The signature dishes are meat platters that feature award-winning barbecue, including smoked salt and pepper brisket, dry rubbed St. Louis cut rack of ribs, sausages, chicken, North Carolina-style pork butts, and more. There are snacks, such as chicken and pork cracklins, sides, salads, tacos, and sandwiches. On top of the regular menu, the daily menu features the specials of the day, which includes meats, salads, sandwiches, drinks, and any events.

Cooking the meats starts and stops with the wood. Home Team BBQ's pitmasters prefer the flavors and sweetness produced when using local red oak. The Home Team pits are filled on any given day with 1,000 lbs. of pork butts, 200 racks of ribs, 250 ½ chickens, and other meats such as wings, turkeys, and briskets, depending on the season. Most meats are cooked with Home Team BBQ's special rub and brine. All bacon is house cured and smoked, and accompanies the production of other charcuterie items such as smoked sausages and hams.

Backdrop and Setting:

Each Home Team BBQ restaurant is designed to provide a rustic, laid back feel with details like tin paneling, gas lanterns, and nostalgic memorabilia. The interiors are reminiscent of an old Mississippi juke joint and guests are comforted by casual seating in a variety of offerings—community and picnic tables, banquettes, bar seats and more. Show posters, framed photographs of legendary musicians, and various signs flank the walls throughout the locations. At Sullivan’s Island, the beach is a few blocks away and guests can come and sit outside at the open window bar counter. Downtown’s new location maintains the rustic feel and features reclaimed barn wood, pieces from old chicken coops, and shipping container components throughout the space. The new restaurant is open and airy with garage door style windows that open to overlook the expansive courtyard. Outside is additional seating, a large oak tree and shipping containers.

Accolades and Awards:

Awards for Home Team BBQ keep racking up and include being named by *Travel + Leisure Magazine* as one of the nation’s best barbecue restaurants, by *Esquire Magazine’s* Eat Like a Man as having the “most life changing ribs”, by *The Daily Meal* as one of the best ribs in the country, by *USA Today* as some of America’s Tastiest Ribs, and by *Southern Living* as one of the top 50 Southern barbecue joints. Executive Chef Taylor Garrigan won Episode 13 of Season 23 of Food Network’s *Chopped*. They were also selected as a winner by Food Network’s Heat Seekers for a throw down involving their popular killer nachos drenched in their famous death relish.

Entertainment:

Music is often live and local and there is an abundance of regional and national talent that perch up on the stage to perform. The focus is on the blues, bluegrass or Americana/Rock Country and past acts include Bloodkin, Chickasaw Mudd Puppies, Dyrty Byrds with Todd Nance, The Law, Davis Coen and Southern Culture on the Skids to name a few. When the bands aren’t live, the music is always playing, and on any given day during the sports season, you can find a variety of sporting events running on the multitude of TVs throughout the restaurants. Open seven days a week, Home Team BBQ services for lunch, dinner, brunch (at Sullivan’s) or fun late night entertainment.

Drink it Up:

Home Team BBQ has a solid bar program with extensive and hard to find bourbons and whiskeys on the bar menu—everything from Pappy Van Winkle 20 year to Elijah Craig 18 year, 90 proof. Tequila, Gin, Scotch, Rum and Vodka—you name it and Home Team BBQ has it. Beers are also plentiful and often craft and local. Best of all, their Frozen Gamechanger is available in small and large sizes.

Come and Get It:

Open seven days a week, Home Team services for lunch, dinner or fun late nights out. Hours for West Ashley location are Monday through Sunday, 11:00am until 12:00am, with a full menu served until 9:30pm and Late Night Menu until 12:00am. Hours for Sullivan’s Island are from 11:00am until 2:00am with full menu served until 10:00pm. Brunch is served at Sullivan’s Island on Sunday 11:00am to 2:00pm. Downtown hours are 11:00am until 2:00am with full menu served until 10:00pm, and Late Night Menu until 1:00am.

Take it to Go or to a Party:

Catering has become popular for Home Team BBQ and you will find their food around town at some of the best events. The menu offers the award-winning barbecue along with true Southern packages featuring Lowcountry boil, oysters, and more. Fans can also order the meats by the pound or rack, and sides by the pint or quart. The crew can be found at some of the city’s most popular events, including The Southern Ground Music + Food Festival, Charleston Wine + Food Festival, the Green Fair, and the Water Ball.

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