

# Fetch

HOT DOG Co.

## MENU

The following represents some of our favorite dogs and other menu items. Please note we might not offer all of these items on a given day, but we'll also have some new combos to surprise you with. To see our current menu, please follow us on Facebook.

### DOGS

#### All the Way

Coney sauce, yellow mustard and diced onions.

#### Classic Carolina

Beef chili and tangy slaw.

#### The Katy Perry

Brown mustard braised cabbage and onion, creme fraiche, red chili sauce and roasted jalapeño - it's hot and it's cold!

#### El Xolo

Sliced avocado, grilled chorizo, queso fresco, pico de gallo and mexican crema.

#### Big Shoulder Dog

Coriander relish, diced yellow onion, dill pickle spear, sport peppers, tomato wedge, yellow mustard and celery salt.

#### Seasonal Farmers' Market Dogs

The chefs at Fetch will be trekking to the Farmers' Market weekly to create seasonal specials. Check out social media to see what's cooking.

#### Hand Dipped Corndog

Standard breading procedure...almost, but not really and served with brown mustard.

#### Falafel Dog

Handmade falafel with kalamata olive-roasted red pepper tapenade and tzatziki sauce (vegetarian).

### SIDES + MORE

#### Hand Cut Potato Chips

Sliced, brined and fried fresh. Add trailer sauce.

#### Natural Sugar Cane Lemonade

Fresh squeezed lemons and raw sugar served on ice with a lemon wheel.

#### Cheerwine

Ice cold, 12 oz glass bottle, an NC favorite.

#### Fried Dough

Hand dipped and fried to order with spun cane sugar.

#### THE HOT DOGS WE SERVE

are a North Carolina farm-raised pork and beef mixture stuffed into natural casings, served on a potato roll. The hot dogs hail from The Weeping Radish Butchery where they are free of sodium nitrate, artificial colors, fillers and preservatives.