

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.