

» CUISINE SCENE



Tasty hot-dog creations from JCT Bar

Hot Diggity Dogs!

The all-American hot dog gets upscale treatment on menus across Atlanta. Whether you're treating the kids to a meal out or craving a hot snack alongside a cold beer, grab onto one of these frank-ly satisfying bites.—BY HOPE S. PHILBRICK

AT DIESEL FILLING STATION

each traditional third-pound beef hot dog is topped to order. Choose among chili, cheese, slaw, grilled or raw onion, hot pepper relish, green relish, bacon, jalapeños and kraut (three toppings for \$9 or try Chicago style for \$10). 870 N. Highland Ave. NE, 404-815-1820, www.dieselatlanta.com

AT DOGWOOD RESTAURANT,

Chef Shane Touhy gives his artisanal beef brisket and pork hot dog the Southern treatment by topping it with Brunswick stew, Creole mustard, grilled Vidalia bulb and pickle relish. 565 Peachtree St., 404-835-1410, www.dogwood-restaurant.com

THE FAMILY DOG

serves all-natural beef and pork blend franks every Wednesday. Among the creations is one topped with cheddar and smoked bacon fondue and another with pepperoni "snow" pickled banana peppers and house-made mozza-

rella. (\$6.50) 1402 N. Highland Ave., 404-249-0180, www.thefamilydogatlanta.com

THE GOOD FOOD TRUCK is known for its Poodle, a beef hot dog tucked into a French toast bun with apple-maple slaw, spicy mustard and maple syrup. (Turkey, soy or kosher dogs on request.) Call for locations; 678-481-8182, www.goodfoodtruckatl.com

AT JCT BAR savor creations like the smoked Coca-Cola BBQ wiener with Vidalia onion relish or the cider-braised fennel and onion wiener with Sweet Grass Dairy Asher Bleu cheese (\$4 each; \$2 every Wednesday). 1198 Howell Mill Rd., 404-355-2252, www.jctkitchen.com

PARK TAVERN serves grilled quarter-pound, all-natural-beef Niman Ranch franks with heirloom tomatoes, roasted corn, guacamole, chipotle sour cream and shredded manchego cheese (\$7.99). 500

10th St. NE, 404-249-0001, www.parktaVERN.com

THE PUP TRUCK serves locally made, Bohemian-style wieners. Popular topping combos include chili and cheese sauce, as well as pulled pork and homemade bourbon peach barbecue sauce. Call for locations; 678-469-5325, www.roaminghunger.com/the-pup-truck

The Patio Daddy-O Dog (\$9) at **SAUCED RESTAURANT & LOUNGE** is a split and grilled Hebrew National topped with house-made pimento cheese and Brunswick stew. 753 Edgewood Ave., 404-688-6554, saucedatlanta.com

Freshly prepared by Chef Todd Immel, the hot dogs at **STAR PROVISIONS** are an enticing blend of top round beef and pork ham seasoned with paprika, garlic powder and salt. Try one topped with chili and cheese (\$7.50). 1198 Howell Mill Rd., 404-365-0410, www.starprovisions.com