

Haute Dogs Is All About Fancy Franks

Hot dogs get the star treatment at this Arlington eatery with jazzy toppings such as bruschetta, buffalo or banh mi.

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Gourmet hot dogs, burgers and fries at Haute Dogs in Arlington’s Williamsburg Shopping Center (Courtesy photo)

A good hot dog is all about the snap. The casing should be thin enough to break without much effort and crisped to the point that each bite seems almost audible. [Haute Dogs](#), which recently opened its third D.C.-area location in Arlington’s Williamsburg Shopping Center, promises just that, with quality ingredients and jazzy toppings.

“We’ve always wanted an Arlington location because we have roots here,” says Chloé Swanson, who grew up in Arlington and co-founded the restaurant with her mother, Pamela Swanson, and her stepfather, Lionel Holmes.

A local provisions company makes the uncured beef franks—which are gluten- and dairy-free—per the restaurant’s house recipe, using dry-aged Angus rib-eye from a Maryland farm.

Of the 15 renditions of hot dogs on the menu, I’m partial to Chicago style (relish, tomato, onions, pickle spear, mustard, peppers, celery salt); the OBX (chili, coleslaw, yellow mustard); and the banh mi (cucumbers, carrots, cilantro, jalapenos and sriracha mayo). Signature dogs are \$6.75; a plain one with up to five toppings is \$5. All are served on buttered and griddled New England-style brioche buns.

The menu also includes triple-patty smash burgers, sausages and brats, plus plant-based versions of burgers and dogs. And don’t pass up the great hand-cut fries or an order of loaded tots. The eatery seats 35, with a few tables outside.