DINING MOST AU HORITATIVE RESTAURANT GUIDE OUT TO THE STAURANT GUIDE O

NEW IN TOWN

Return of the King

The King David hotdogthat Indy-based brand of wiener once sold in local restaurants, delis and grocery stores-has returned to the throne more than a decade after its departure. The all-beef, quarter-pound franks that brothers Paul and William Hene (of the Hene Meat Co.) brought to life in the 1940s disappeared when the company closed down in the early 1990s. But in November, William's grandson Brent Joseph relit the torch with King David Dogs-a small shop that sells the once-beloved treats to the downtown lunch crowd, introducing a new generation to the classic dogs, served on soft poppy-seed buns beneath a smorgasbord of toppings. Order one of the menu specialties (such as the New York, with tangy onion sauce, spicy mustard and sauerkraut) or create your own with fixings that range from salsa to celery salt to ranch dressing. Toss in a few crunchy tater tots and a half-pound cookie for dessert, and you'll be wishing this King a long and prosperous reign. 15 N. Pennsylvania Street, 632-3647 -Tony Rehagen