The Stockpot

BREAKFAST

COURSE 1: MINI CARMELIZED ONION QUICHE

COURSE 2: SHRIMP SHAKSHUKA
SLOW-SIMMERED, SPICED TOMATO SAUCE·GRILLED PITA·PAN-SEARED SHRIMP·POACHED EGG
$15

DRINK PAIRING

FROSTED CALI MANDARIN MIMOSA
OJ·FRESH MANDARIN SYRUP·MINT
$7

LUNCH

COURSE 1: ARROZ CALDO SOUP
CARNITAS · RICE · GINGER
TAMARI · GARLIC · ONION
CHILI CRUNCH · GREEN ONION

COURSE 2: TUNA TATAKI
SEARED YELLOWFIN TUNA · RED CHIMICHURRI · ARUGULA · AVOCADO
$20

DRINK PAIRING:

COZY CITRUS MARGARITA
EL JIMADOR SILVER · TRIPLE SEC
BLOOD OJ · LIME
FRESH MANDARIN AND CLOVE SYRUPS
CINNAMON SUGAR RIM
$10.25

Virginia Beach RESTAURANT WEEK
JANUARY 16-25, 2026 www.dineinvb.com