

The Virginian-Pilot

Wild-style ice cream and sandwich shop from Alkaline and Pendulum owners to open in Norfolk

By Matthew Korfhage
The Virginian-Pilot
May 15, 2018



Steve Earley | The Virginian-Pilot
Selden Arcade in Norfolk, photographed on Friday, Aug. 14, 2015.



Dylan Wakefield (left) inside his butcher shop Pendulum Fine Meats.

The owners of two of Norfolk's best-loved restaurants are teaming up on a singular sandwich shop.

Revenge Creamery, located in Norfolk's [historic Selden Arcade](#) at 208 Main St., will be the product of chef Kevin Ordonez of pan-Asian ramen spot [Alkaline](#), and Dylan Wakefield of butcher-shop sandwich hall [Pendulum Fine Meats](#).

The pair have worked together before: Alkaline served ramen and wings as a dinnertime pop-up inside Pendulum, and the two were [featured together on Guy Fieri's TV show "Diners, Drive-Ins and Dives."](#)

Planned for a late summer or early fall opening, Revenge Creamery will serve up two kinds of sandwiches: hot and

very cold.

Alongside inventive lunchtime fare on sweet Hawaiian bread, the chefs plan to create some wild-style versions of the old-school ice-cream sandwich.

"It originally started solely as an ice cream and dessert-ish type restaurant," Ordonez said. "Baseball-sized creampuffs filled with different housemade and artisanal ice creams in interesting flavors and different combinations; stuff that's out in left field."

The name, Revenge Creamery, extends from the shop's initial conception as a standalone ice cream shop.

"Revenge is a dish best served cold," Ordonez said. "We thought, that's just perfect: fun, playful, tongue-in-cheek. We wanted this to be something we really enjoy doing – make delicious food, have fun, bring something to the neighborhood and to the community."

Eschewing the classic shortbread slabs familiar from mini-mart freezers, the pair will hollow out giant creampuff pastries and fill their middles with ice cream.

"We brainstormed a million flavors," Ordonez said. "Some classics like S'mores and cookies and cream, but also some interesting flavors: One we thought of originally was Toejam and Earl – the idea behind it will be familiar to the '90s kids – some sort of jam, fruit jam, and Earl Grey tea."

They also are brainstorming goofball toppings like a dulce de leche caramel made from Eagle-brand condensed milk – which they plan to call Eagle Sauce – and maybe even

crushed potato chips.

"They're funny topping ideas that taste great," Ordonez said. "The salty, sweet crunchy nature of potato chips goes great with deep chocolate ice cream."

The pair also plan to serve housemade soft-serve ice cream, though they haven't settled on specific flavors.

As their project evolved, Ordonez and Wakefield decided to expand Revenge into a lunchtime sandwich spot as well. But this, too, will have its own twist: The bread for each sandwich will be a stuck-together foursome of the King's Hawaiian sweet rolls you can buy at any Walmart in America.

"We'll keep them in a four-pack all connected, split the buns horizontally, toast the buns, and fill it," Ordonez said. "Our stand-out sandwich has been a play on Peruvian roasted chicken. We marinate it in cumin, shred the chicken up, add roasted plantains, red onion, cilantro, and aji verde sauce."

They have tested their recipes at a few pop-up dinners and events. On Saturday from 6-10 p.m., they will serve their Peruvian-inspired sandwich at the [Taste of Art festival](#) at the Philippine Cultural Center at 4857 Baxter Road, Virginia Beach, which will showcase Filipino food and artists. They had planned to open in April, Ordonez says, but they've only just now finalized their lease at the former Starbucks location in the Selden Arcade, and so have just started their buildout. Late summer is the earliest they hope to open.

But though it's been expanded from its original concept, Ordonez said he and Wakefield plan to keep Revenge Creamery simple. They will limit the menu to about four to five ice cream and savory sandwich flavors.

"We'd rather focus on a few dishes that all are delicious and incredible than have a huge variety," Ordonez said. "We want to do each thing very well."