



the ten top

.....
748 Shirley Avenue Norfolk, Virginia 23517 757-622-5422
Tuesday–Saturday, 11am–9pm

appetizers

- hummus & pita**.....\$8
- soup de jour & bread**\$6/\$7/\$8
Changes daily, ask for details. (Gazpacho/Vegetarian/Meat & Seafood)
- pimento cheese & rustic bread**.....\$9

meaty sandwiches

- the mcrick sandwich**.....\$16
A classic reimagined—baby back ribs sandwich with housemade chipotle BBQ sauce, pickles & red onions on a brioche bun.
- grilled turkey & spinach**.....\$14
Turkey, fresh spinach and melted mozzarella grilled to make a delicious flatbread sandwich.
- turkey apple club**.....\$15
Hand sliced turkey breast with red delicious apples, white cheddar, baby greens, tomatoes and mayo on a triple layer of cinnamon bread.
- simple chicken salad**.....\$14
Oven roasted chicken breast with chopped celery, basil and scallions on a french baguette with lettuce and tomato.
- chicken, apple chutney and walnut wrap**.....\$14
Chicken breast, apple chutney, toasted walnuts, romaine lettuce, carrots and melted mozzarella cheese in a wheat wrap.
- rick’s big meatloaf sandwich**.....\$15
Your demands have been met—thick slices of our meatloaf served on toasted sourdough with baby greens, tomato, white cheddar and bbq mayo.
- ten top chicken wrap**.....\$14
Roasted chicken breast, fresh salsa, caesar dressing, mozzarella and lettuce.
- greek lamb hoagie**.....\$15
Roasted australian leg of lamb with fresh spinach and mozzarella baked in a french baguette then topped with cucumber dill dressing.
- parisian ham & pear**.....\$15
Inspired by the parisian street sandwich; ham, havarti, pear, arugula, tomato and dijonnaise on a french baguette.
- roast beef and boursin**.....\$16
Sliced roast beef, herb boursin cheese spread, baby greens, roasted tomatoes, and green goddess aioli on a french baguette.

All sandwiches served with choice of pasta salad, potato salad, oranges, cole slaw or a bag of chips.

fresh salads *Served with housemade croutons.*

- smoked salmon & arugula salad**.....\$15
House smoked salmon, and shaved parmesean cheese over arugula, red onion and sun dried tomatoes topped with a parisian dijon vinaigrette.
- california cobb salad**.....\$15
Avocado, bacon, tomatoes, red onion and cucumbers on a bed of spinach and green leaf, with our famous bleu cheese dressing.
- warm goat cheese and carmelized walnut salad**.....\$15
Baby spinach, tomatoes and cucumbers topped with warm goat cheese, caramelized walnuts and fresh basil balsamic vinaigrette.
- chicken (or tuna) salad cold plate**.....\$14/\$15
Fresh chicken salad (or tuna salad) with a small house salad and choice of dressing.
- ten top caesar**..... **small \$8 large \$13**
Romaine lettuce and shaved parmesean tossed with caesar dressing.
- moroccan roasted chick pea salad**\$15
Roasted chick peas on a bed of baby greens, red onion, roasted tomatoes, cucumbers, and lemon-tahini dressing (vegan)
- extra hungry?**
Add a 4oz fillet of salmon, \$8
Add 4oz crab cake, market price
Add roasted chicken, \$5
Add bacon, \$3
- vegetarian & seafood sandwiches**
- tuna cheddar melt**.....\$15
Fresh tuna salad (not canned) in a french baguette topped with cheddar and baked to golden brown.
- grilled cheese and veggie flatbread**.....\$14
Spinach, zucchini, carrot, onion and tomato, layered on flatbread with goat and mozzarella cheese—grilled to perfection.
*substitute vegan mozzarella for \$1
- pimento cheese sandwich**.....\$14
Our take on a southern classic spread on a french baguette with baby greens, tomato, and house-made dill pickle slices.
- baked caprese sandwich**.....\$14
Tomato, fresh basil & mozzarella baked in a frech baguette topped with balsamic reduction. *substitute vegan mozzarella for \$1
- moroccan roasted chick pea salad wrap**.....\$15
Chick pea salad with baby greens, roasted tomatoes, cucumbers, red onion and lemon-tahini dressing in a whole wheat wrap (vegan).
- crab cake sandwich**..... **market price**
Housemade lump crab cake patty with red pepper remoulade, baby greens, roasted tomatoes on a brioche bun.

Check out our daily specials on TheTenTop.com
Ask about Heather’s ever-changing selection of delicious homemade soups!





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748 Shirley Avenue Norfolk, Virginia 23517 757-622-5422
Dinner served Tuesday–Saturday, 5–9pm

dinner

All dinners are served with a side salad and a half-sized loaf of fresh bread.

rick’s beef meatloaf.....\$20

Rick’s legendary loaf is made with the finest ground beef and secret ingredients, don’t even ask; served with mashed potatoes and steamed vegetables.

chimichurri bone-in pork chop.....\$22

Brined pork chop topped with a chipotle-chimichurri sauce over roasted fingerling hash, steamed vegetables.

pan roasted salmon.....\$24

Hand cut fresh atlantic salmon dusted with salt and pepper and oven roasted. That’s it–perfection! Served with our homemade apple chutney, brown rice and steamed vegetables.

vegetable orzo risotto.....\$20

Creamy orzo pasta with spring peas, asparagus, red onion, spinach and sun dried tomatoes topped with shaved parmesan

classic cheese tortellini.....\$17

Zucchini, yellow squash, red onion, spinach and tomatoes in a parmesan cream sauce.

mustard dill chicken.....\$22

Pickle brined chicken breast topped with mustard-dill bbq sauce over pimento cheese mashed potatoes, steamed vegetables.

crab cake dinner..... market price

Two lump crab cake patties, roasted fingerling potatoes, steamed vegetables and roasted red pepper remoulade.

housemade salad dressings

red wine vinaigrette, bleu cheese, cucumber dill, caesar, balsamic vinaigrette, parisian dijon vinaigrette

kids menu

kid’s flatbread pizza.....\$8

Mozzarella & housemade red sauce; simple and delicious!

grilled cheese.....\$8

Cheddar & mozzarella on sourdough with cut oranges or chips.

homemade desserts

cookies.....\$3

warm bread pudding.....\$5

ghirardelli chocolate brownie.....\$4

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catering options

We offer various catering options including box lunches and sandwich platters for lunch. We also have several appetizer and dinner selections for parties or personal/business events. Contact Chef Heather Fraley between 2–4pm, Tuesday–Saturday for questions or to place an order.
All catering order must be placed at least 48 hours in advance.



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