

the ten top

748 Shirley Avenue Norfolk, Virginia 23517 757-622-5422

Monday–Saturday, 11am–9pm

appetizers

hummus & pita.....\$8

soup de jour & bread.....\$7/\$8/\$9

Changes daily, ask for details. (Vegetarian/Meat/Seafood or Specialty)

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.

country boy banh mi.....\$16

Sliced roasted pork tenderloin, mustard bbq aioli, slaw, and house spicy pickles on a french baguette.

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.....\$16

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.....\$16

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 caramelized 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 parmesan 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)

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

Add a 4oz fillet of salmon, \$8

Add smoked salmon, \$10

Add 4oz crab cake, \$10

Add roasted chicken, \$5

Add bacon, \$3

vegetarian & seafood sandwiches

tuna cheddar melt.....\$16

Fresh tuna salad (not canned) in a french baguette topped with cheddar and baked to golden brown.

grilled cheese and veggie flatbread.....\$15

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 french 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.....\$17

Homemade lump crab cake patty with red pepper remoulade, baby greens, roasted tomatoes on a brioche bun.

french curry shrimp wrap.....\$16

Mixed baby greens, french curry poached shrimp, pickled red onions, shaved parmesan, roasted pumpkin seeds, sun-dried tomatoes & house green goddess aioli.

Check out our Daily Specials on TheTenTop.com

Ask about Heather's ever-changing selection of delicious homemade soups!

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Dinner served Monday–Saturday, 4–9pm

dinner

All dinners are served with a side salad and a half-sized loaf of fresh bread. Dinner sides include choice of mashed potatoes, brown rice, parmesan linguini or roasted herb potatoes.

rick's beef meatloaf.....\$23

Rick's legendary meatloaf is made of 100% beef and top secret ingredients! Served with a choice of side, steamed vegetables or the specialty vegetable of the week.

gnocchi carbonara.....\$24

Potato gnocchi with applewood bacon, sweet peas, roasted cherry tomatoes, red onion, & fresh herbs in a parmesan cream sauce.

pan roasted salmon.....\$26

Fresh atlantic salmon that is perfectly seasoned and pan roasted, served with our house apple chutney and choice of side, steamed vegetables or the specialty vegetable of the week.

roasted chicken bruschetta.....\$25

Pan roasted chicken breast topped with a sun-dried tomato bruschetta spread and crumbled goat cheese & fresh herbs, served with steamed vegetables or the specialty vegetable of the week.

classic cheese tortellini

\$20

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

shrimp & andouille jambalaya

\$26

A creole classic! Andouille sausage, poached shrimp, peppers onions, celery & tomatoes over brown rice.

crab cake dinner.....\$27

Two of our housemade lump crab cakes with a roasted red pepper remoulade, served with a choice of side, steamed vegetables, or the specialty vegetable of the week.

roasted mushroom & leek miso linguini.....\$23

Roasted cremini mushrooms, leeks, herbs & garlic, a creamy miso, butter & parmesan sauce (*can be made vegan)

brown sugar pork chop with fennel

& onion marmalade.....\$23

Bone-in pork chop brined with brown sugar & herbs topped with a house fennel, onion & dill marmalade, served with choice of side, steamed vegetables or the specialty vegetable of the week.

homemade 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

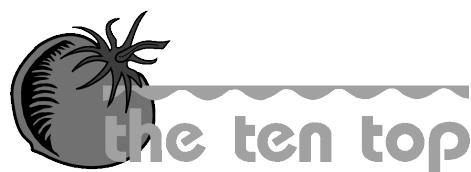
warm bread pudding

\$5

ghirardelli chocolate brownie.....\$4

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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