



the ten top

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

appetizers

- hummus & pita**\$7
- soup de jour & bread**\$5/\$6
Changes daily, ask for details. Vegetarian soup \$5/Meat soup \$6
- pimento cheese & rustic bread**\$8
- the bacon date**\$9
Two things meant to be together: bacon & dates (on flatbread) along with balsamic onions, mozzarella and crumbled bleu cheese.
- black bean and corn chili**\$7
Brown Rice topped with Seasoned Black Beans, Mozzarella, Corn, & Scallions plus choice of bread

meaty sandwiches

- pulled pork bbq sandwich**\$10
We braised this Carolina style pork bbq 8 hours to perfection, topped with hot sauce and fresh slaw on a brioche bun.
- grilled turkey & spinach**\$10
Turkey, fresh spinach and melted mozzarella grilled to make a delicious flatbread sandwich.
- turkey apple club**\$10
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**\$10
Oven roasted chicken breast with chopped celery, basil and scallions on a french baguette with lettuce and tomato.
- chicken, apple chutney and walnut wrap**\$10
Chicken breast, apple chutney, toasted walnuts, romaine lettuce, carrots and melted mozarella cheese in a wheat wrap.
- rick’s big meatloaf sandwich**\$11
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**\$10
Roasted chicken breast, fresh salsa, caesar dressing, mozzarella and lettuce.
- greek lamb hoagie**\$10
roasted australian leg of lamb with fresh spinach and mozzarella baked in a french baguette then topped with cucumber dill dressing.
- parisian ham & pear**\$10
Inspired by the parisian street sandwich; ham, havarti, pear, arugula, tomato and dijonnaise on a frech baguette.
- pastrami melt**\$12
All natural pastrami, housemade 1000 island dressing, swiss and house pickled red cabbage on “everything bread.”

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**\$12
House smoked salmon, and shaved parmesean cheese over arugula, red onion and sun dried tomatoes topped with a parisian dijon vinaigrette.
- california cobb salad**\$10
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**\$10
Baby spinach, tomatoes and cucumbers topped with warm goat cheese, caramelized walnuts and fresh basil balsamic vinaigrette.
- chicken (or tuna) salad cold plate**\$10
Fresh chicken salad (or tuna salad) with a small house salad and choice of dressing.
- ten top caesar** **small \$5 large \$10**
Romaine lettuce and shaved parmesean tossed with caesar dressing.
- BBQ chicken cheddar ranch**\$10
Mixed baby greens, roasted tomatos, red onion, cucumbers, shredded cheddar, BBQ chicken with housemade chipotle ranch dressing
- extra hungry?**
Add a crab cake, \$7
Add a 4oz fillet of salmon, \$7
Add roasted chicken, \$4
Add bacon, \$2

vegetarian & seafood sandwiches

- tuna cheddar melt**\$11
Fresh tuna salad (not canned) in a french baguette topped with cheddar and baked to golden brown.
- grilled cheese and veggie flatbread**\$10
Spinach, zucchini, carrot, onion and tomato, layered on flatbread with goat and mozzarella cheese—grilled to perfection.
- avocado cheddar melt**\$10
Avocado cream cheese, cheddar, roasted tomatoes, arugula melted on “everything” bread. **Add applewood bacon \$2.*
- pimento cheese sandwich**\$10
Our take on a southern classic spread on a french baguette with baby greens, tomato, and house-made dill pickle slices.
- baked caprese sandwich**\$10
Tomato, fresh basil & mozzarella baked in a frech baguette topped with balsamic reduction.
- hummus and roasted veggie wrap**\$10
Our famous hummus wrapped up with baby spinach, carrot, roasted red pepper, zucchini and squash (vegan).
- crab cake sandwich**\$12
Our housemade quarter pound patty with baby greens, tomato, fresh dill caper aioli on a brioche bun.
- house smoked salmon and goat cheese “smear”**\$12
House smoked salmon, herbed goat cheese smear, sliced cucumbers, tomato, red onion and baby greens on toasted “everything” bread.

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.....\$16

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.

chicken tikka masala.....\$16

Seared chicken breast finished in a warm spiced tomato-coconut cream sauce over brown rice and steamed vegetables.

pan roasted salmon.....\$17

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.

maryland crab cakes.....\$17

We hand patty these quarter pound cakes, and pan sear them to golden brown; served with our caper fresh dill aioli, mashed potatoes and steamed vegetables.

herb roasted pork loin.....\$16

Thick cut pork loin with a sherry mushroom jus over garlic-parmesan cous cous and steamed vegetables.

penne a la vodka.....\$12

Penna pasta tossed in house-made creamy tomato vodka sauce with arugula, red onion and shaved parmesan.
*Add chicken or sweet italian sausage \$4

classic cheese tortellini.....\$13

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

housemade salad dressings

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

kids menu

kid’s flatbread pizza.....\$6

Mozzarella & housemade red sauce; simple and delicious!

grilled cheese.....\$6

Cheddar & mozzarella on sourdough with cut oranges or chips.

homemade desserts

cookies.....\$2

warm bread pudding.....\$3

ghirardelli chocolate brownie.....\$2

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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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