

# 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](http://TheTenTop.com)**

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

# the ten top

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

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.....\$26**

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**

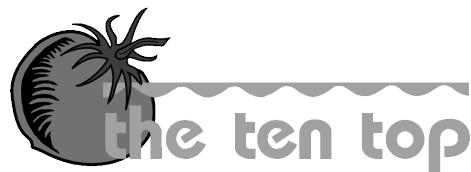
### **warm bread pudding .....**

**\$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.



**Check out our Daily Specials on [TheTenTop.com](http://TheTenTop.com)**

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

