

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
Changes daily, ask for details. Vegetarian soup \$6/Meat soup \$7
- pimento cheese & rustic bread** \$9

meaty sandwiches

- pulled pork bbq sandwich** \$14
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** \$14
Turkey, fresh spinach and melted mozzarella grilled to make a delicious flatbread sandwich.
- turkey apple club** \$14
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** \$14
roasted australian leg of lamb with fresh spinach and mozzarella baked in a french baguette then topped with cucumber dill dressing.
- parisian ham & pear** \$14
Inspired by the parisian street sandwich; ham, havarti, pear, arugula, tomato and dijonaise on a french baguette.
- pastrami melt** \$15
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** \$15
House smoked salmon, and shaved parmesan cheese over arugula, red onion and sun dried tomatoes topped with a parisian dijon vinaigrette.
- california cobb salad** \$13
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** \$13
Baby spinach, tomatoes and cucumbers topped with warm goat cheese, caramelized walnuts and fresh basil balsamic vinaigrette.
- chicken (or tuna) salad cold plate** \$13
Fresh chicken salad (or tuna salad) with a small house salad and choice of dressing.
- ten top caesar** *small \$7 large \$12*
Romaine lettuce and shaved parmesan tossed with caesar dressing.
- mediterranean roasted vegetable and hummus** \$13
Mixed baby greens topped with cucumber, onion, roasted eggplant, red peppers, tomatoes, our housemade hummus, and zaatar vinaigrette (vegan)
- extra hungry?**
Add a 4oz fillet of salmon, \$8
Add 4oz smoked salmon cake, \$10
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.
- 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.
- mediterranean club** \$14
housemade hummus, roasted eggplant, red pepper, tomato, baby greens and roasted garlic zaatar vegan aioli on toasted everything bread (vegan).
- smoked salmon cake sandwich** \$15
house smoked salmon cake with whole grain mustard, honey and dill remoulade, baby greens and tomato 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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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.

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

Brown sugar brined pork chop pan roasted with herbs and house apple sauce, curried roasted red potatoes, and steamed vegetables.

pan roasted salmon.....\$22

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.

penne a la vodka.....\$16

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.....\$17

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

chicken and mushroom cacciatore stew.....\$20

Braised stew of chicken thighs, mushrooms, tomatoes, carrots, onions and white wine over mashed potatoes and steamed vegetables.

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

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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