



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 of 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 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)
- 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 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**\$17
Housemade 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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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.
★ = NEW item

rick’s beef meatloaf.....\$23

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.

★ **summer gnocchi**.....\$23

Potato gnocchi with roasted corn, red onion, zucchini, spinach, roasted tomato-garlic confit & shaved parmesan in a light basil cream sauce.

pan roasted salmon.....\$26

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.

★ **chicken piccata**.....\$25

Pan roasted chicken breast with a white wine, lemon and caper pan sauce over parmesan linguini and steamed vegetables.

classic cheese tortellini\$20

Zucchini, yellow squash, red onion, spinach and tomatoes in a parmesean 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 lump house made crab cakes with mashed potatoes, steamed vegetables and roasted red pepper remoulade.

thai peanut noodles\$22

Bell peppers, carrots, scallions & linguini sautéed in a thai style coconut peanut sauce, topped with cilantro (vegan!)

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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