

TABLE

MIKE RÖMHILD Executive Chef

PAUL RUITER General Manager

100

ONE HUNDRED

LUNCH MENU

SMALL PLATES

- COLD SMOKED ALASKAN SALMON SPREAD ... 8**
Roasted crostini
- FRENCH ONION SOUP 7**
With gruyere & provolone
- SEAFOOD & ANDOUILLE GUMBO 9**
White rice and green onions | *cup 6*
- PAN ROASTED CRAB CAKE "100" 13**
Peppers & sweet corn sauté in beurre blanc
- MACARONI & CHEESE GRATIN 7**
Tripp country ham, Grana Padano parmesan cheese herb crust
- SPICE SEARED AHI TUNA 12**
Papaya, mango & cucumber slaw in red miso ponzu
- BLUE CRAB CLAWS 15**
Flash fried, original come back sauce

SALADS

- GREEK SALAD 8**
Vine ripe tomato, cucumber, red onion, peppers, kalamata olives, red wine vinaigrette with Greek feta
ADD: Lump crab meat 6
- MARKET SALAD 5**
Chef's daily preparation
- CLASSIC CAESAR SALAD 5**
*ADD: Seared Scottish salmon 7 | Grilled chicken 4
Three bacon wrapped shrimp 8 | Fried farm egg 2*
- TOSSED COBB SALAD 12**
House smoked turkey breast, avocado, roasted walnuts, romaine, grape tomato, white cheddar, bacon, chopped farm egg, fried onion, Mississippi Bees honey – Dijon vinaigrette

Available Dressings: Ranch, Green Goddess, Caesar, Honey Dijon, Red Wine Vinaigrette, Champagne-Walnut Vinaigrette, Comeback (contains peanuts)

SANDWICHES

- SMOKED TURKEY PANINI 9**
House smoked turkey breast, white cheddar cheese, avocado, tomato, spicy aioli, whole wheat ciabatta, house cut chips
- PANINI CAPRESE 8**
Fresh mozzarella, house garden-basil pesto, vine ripe tomato on pressed whole wheat ciabatta bread
- FRENCH DIP 12**
Shaved medium rare roast beef on French baguette with provolone cheese, au jus, horseradish cream, Mike's grandma's pickles, house cut chips
- TABLE 100 BURGER 12**
Neola Farm black angus beef, smoked tomato, apple wood smoked bacon, white cheddar cheese, lettuce, mustard aioli, house cut chips
ADD: sunny side farm egg 2

ENTREE'S

- FRESH CATCH OF THE DAY market price**
Chef's daily preparation
ADD: lump crab meat 6 | Three bacon wrapped shrimp 8
- FLASH FRIED JUMBO SHRIMP 16**
House-smoked tomato tartar sauce, seasonal slaw, house cut chips
- SHRIMP & GRITS 13**
Fresh gulf shrimp wrapped in apple wood smoked bacon, ham hock jus, house-smoked BBQ sauce, Delta Grind grit cake, farm greens
- SHRIMP & ANDOUILLE SAUSAGE PASTA 18**
Roasted red bell pepper, caramelized onion, spiced parmesan cream tossed with Pappardelle pasta
- ASHLEY FARM CHICKEN BREAST 12**
Creamy mashed Yukon gold potato, sautéed green beans, tarragon jus
- NEW ZEALAND LAMB LOIN 17**
House mashed potatoes, sautéed asparagus, herb pan jus, crispy fried onions
- CERTIFIED BLACK ANGUS FILET 31**
Flamed grilled with haricot verts, mashed potatoes
*ADD: Lump crab meat 6 | Three bacon wrapped shrimp 8
Truffle shallot vinaigrette 2 | Sauce au poivre 2*
- FARM TO TABLE VEGETABLE PLATE 10**
Chef's daily selection of five
- ANGEL HAIR BOLOGNESE 13**
Classic Italian meat sauce tossed with fresh Grana Padano parmesan

DAILY LUNCH SPECIALS

11:00 a.m. till 2:00 p.m.

Includes local farm vegetables or substitute any other vegetable selection

- 10 -

MONDAY: Red Beans & Rice

Creole red beans with grilled sausage over white rice

TUESDAY: Mike's Homemade Meatloaf

Creole spiced pan jus, mashed potatoes

WEDNESDAY: Fried Chicken

Traditional buttermilk fried chicken, daily potato

THURSDAY: Braised Beef Cheeks

Slow braised, Delta grind cheese grits

FRIDAY: Mississippi Fried Catfish

Farm raised catfish, house chips, tartar sauce, slaw

SATURDAY: Pork Scaloppini

Creamy mushroom sauce, spätzle

SUNDAY: Fried Chicken

Traditional buttermilk fried chicken, daily potato

SUNDAY BRUNCH: Featuring Table 100 specialties

VISIT 100 RIDGE WAY | FLOWOOD, MS 39232 TEL 601-420-4202 E A T H E R E . C O M

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

TABLE

MIKE RÖMHILD Executive Chef

PAUL RUITER General Manager

100

ONE HUNDRED

DINNER MENU

SMALL PLATES

- COLD SMOKED ALASKAN SALMON SPREAD ... 8**
Roasted crostini
- FRENCH ONION SOUP 7**
With gruyere & provolone
- SEAFOOD & ANDOUILLE GUMBO 9**
White rice and green onions | Cup 6
- PAN ROASTED CRAB CAKE “100” 13**
Peppers & sweet corn sauté, beurre blanc
- MACARONI & CHEESE GRATIN 7**
Tripp country ham, Grana Padano parmesan cheese herb crust
- BLUE CRAB CLAWS 15**
Flash fried, original comeback sauce
- SPICE SEARED AHI TUNA 12**
Papaya, mango & cucumber slaw in red miso ponzu
- SHRIMP & GRITS 13**
Fresh gulf shrimp wrapped in apple wood smoked bacon, ham hock jus, house-smoked BBQ sauce, Delta grind grit cake, farm greens
- PARTY PLATTER FOR SIX 36**
Flash fried shrimp, crab claws, salmon spread

SALADS

- MARKET SALAD 5**
Chef's daily preparation
- CLASSIC CAESAR SALAD 5**
ADD: Seared *Scottish salmon* 7 | *Grilled chicken* 4
Three bacon wrapped shrimp 8 | *Fried farm egg* 2
- TOMATO & FRESH MOZZARELLA SALAD 9**
Vine ripe tomato, fresh mozzarella, arugula with cane vinegar & basil oil, grilled garlic bread
- GREEK SALAD 8**
Vine ripe tomato, cucumber, red onion, peppers, kalamata olives, red wine vinaigrette, Greek feta
ADD: *Lump crab* 6
- DUCK CONFIT SALAD 15**
Slow roasted duck, goat cheese, dried cranberries, grilled apples, champagne-walnut vinaigrette, mesclun mix, roasted walnuts, black cherry aioli
- SEA SALT ROASTED BEETS 8**
Fresh goat cheese, truffle-citrus-champagne vinaigrette, roasted pine nuts & micro greens

Available Dressings: Ranch, Honey Dijon, Comeback, Green Goddess Caesar, Red Wine Vinaigrette, Champagne-Walnut Vinaigrette

ENTREE'S

- FRESH CATCH OF THE DAY market price**
Chef's daily preparation
ADD: *Lump crab meat* 6 | *Three bacon wrapped shrimp* 8
- SCOTTISH SALMON FILLET 26**
Pan seared, sautéed garlic spinach, local corn, pepper flan, beurre blanc
ADD: *Lump crab meat* 6 | *Three bacon wrapped shrimp* 8
- PAN SEARED REDFISH FILLET 26**
Herb roasted potato wedges, market fresh vegetable, butter sauce, caper-grape tomato & red onion salsa
ADD: *lump crab meat* 6 | *three bacon wrapped shrimp* 8
- FLASH FRIED JUMBO SHRIMP 21**
House-smoked tomato tartar sauce, seasonal slaw, house cut chips
- ASHLEY FARM CHICKEN BREAST 19**
Creamy mashed Yukon gold potatoes, sautéed green beans, tarragon jus
- SHRIMP & ANDOUILLE SAUSAGE PASTA 18**
Roasted red bell pepper, caramelized onion, spiced parmesan cream, Pappardelle pasta
- LAMB DUET 26**
Navarin of lamb, grilled lamb loin, Delta grind grit cake, Brussels sprouts with bacon, fried onion
- CERTIFIED BLACK ANGUS FILET 31**
Flamed grilled, haricot verts, mashed potatoes
ADD: *Lump crab meat* 6 | *Three bacon wrapped shrimp* 8
Truffle shallot vinaigrette 2 | *Sauce au poivre* 2
- CERTIFIED BLACK ANGUS BONE-IN RIBEYE .. 39**
Flame grilled, sautéed asparagus, fried potato cake
- DOUBLE CUT PORK CHOP 26**
Flame grilled with sautéed asparagus & forest mushroom fricassee, asparagus, Delta grind grit cake
- SMOKED TURKEY PANINI 11**
House smoked turkey breast, white cheddar cheese, avocado, tomato, spicy aioli, whole wheat ciabatta, house cut chips
- TABLE 100 BURGER 12**
Neola Farm black angus beef, smoked tomato, applewood smoked bacon, white cheddar cheese, lettuce, mustard aioli, house cut chips
ADD: *Sunny side farm egg* 2
- FARM TO TABLE VEGETABLE PLATE 12**
Chef's daily selection of five
- ANGEL HAIR BOLOGNESE 13**
Classic Italian meat sauce, fresh Grana Padano parmesan

SIDES

- 4 -

house-cut potato chips | mashed potatoes | delta grind grit cake
sautéed asparagus | vegetable of the day | cheese grits
braised seasonal greens | garlic sautéed spinach

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TABLE

MIKE RÖMHILD Executive Chef

PAUL RUITER General Manager

100

ONE HUNDRED

JAZZ BRUNCH MENU

SMALL PLATES

FRENCH ONION SOUP	7
With gruyere & provolone	
SAUSAGE & SEAFOOD GUMBO	9
White rice and green onions <i>cup 6</i>	
CRAB CAKE 100	12
Peppers & sweet corn sauté in beurre blanc	
MACARONI & CHEESE	7
Tripp country ham, Grana Padano parmesan cheese herb crust	
SHRIMP & GRITS	13
Fresh gulf shrimp wrapped in apple wood smoked bacon, ham hock jus, house-smoked BBQ sauce, Delta Grind grit cake, farm greens	
MARKET SALAD	5
Chef's daily preparation	
CAESAR SALAD	5
ADD: seared <i>Scottish salmon 7</i> <i>grilled chicken 4</i> <i>Three bacon wrapped shrimp 8</i> <i>fried farm egg 2</i>	
TOSSED COBB SALAD	12
House smoked turkey breast, avocado, roasted walnuts, romaine, grape tomato, white cheddar, bacon, chopped farm egg, fried onion, Mississippi Bees honey – Dijon vinaigrette	
Available Dressings: Ranch, Green Goddess, Caesar, Red Wine Vinaigrette, Champagne-Walnut Vinaigrette, Honey Dijon, Comeback (contains peanuts)	

SANDWICHES

SMOKED TURKEY PANINI	9
House smoked turkey breast, white cheddar cheese, avocado, tomato, spicy aioli, whole wheat ciabatta, house cut chips	
FRENCH DIP	11
Shaved medium rare roast beef on French baguette with provolone cheese, au jus, wasabi cream, house cut chips	
TABLE 100 BURGER	12
Neola Farm black angus beef, smoked tomato, apple wood smoked bacon, white cheddar cheese, lettuce, mustard aioli, house cut chips	
ADD: <i>sunny side farm egg 2</i>	

EGG DISHES & BRUNCH SPECIALS

TABLE 100 SIGNATURE EGG BENEDICT	12
Old fashion buttermilk biscuit, hickory smoked pulled pork, poached eggs, smoked tomato BBQ hollandaise sauce	
TRADITIONAL EGGS BENEDICT	10
Toasted English muffin, Canadian bacon, poached eggs, sauce hollandaise	
CRAB CAKE FLORENTINE	14
House crab cake, sautéed spinach, fried egg, herb sauce hollandaise	
STEAK AND EGGS	16
Seared flat-iron steak, succotash hash, two fried eggs	
TABLE 100 BREAKFAST	10
Creamy Delta Grind grits, farm greens, ham hock jus, crispy bacon, two fried eggs & biscuit	
SCHNITZEL & EGG	12
Breaded & fried pork scaloppini on toasted French bread, the secret comeback sauce and two fried egg	
BUTTERMILK FRIED CHICKEN	10
Braised greens, creamy Yukon gold mashed potato	
SLOW ROASTED BLACK ANGUS PRIME RIB	22
Creamy Yukon gold mashed potato, sautéed French green beans, natural pan jus, and horseradish cream	
CROISSANT BREAD PUDDING	8
With chocolate chip and raisins, served with vanilla sauce	

ENTREE'S

FRESH CATCH OF THE DAY	market price
Chef's daily preparation	
ADD: <i>lump crab meat 6</i> <i>Three bacon wrapped shrimp 8</i>	
FLASH FRIED JUMBO SHRIMP	16
House-smoked tomato tartar sauce, seasonal slaw, house cut chips	
ANGEL HAIR BOLOGNESE	13
Classic Italian meat sauce tossed with fresh Grana Padano parmesan	
ASHLEY FARM CHICKEN BREAST	12
Creamy mashed Yukon gold potato, sautéed green beans, tarragon jus	
FARM TO TABLE VEGETABLE PLATE	10
Chef's daily selection of four	

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