



2 WASHINGTON ST. MT. HOLLY NJ  
609.261.6149

## SOUPS & SALADS

### SOUP DU JOUR

*White Bean & Ham*

*Curry Cauliflower*

Cup 6.75 | Bowl 7.95

Seafood Cup 8.95 | Seafood Bowl 9.95 (when available)

Pint 8.95 | Quart 18.75 (takeout only)

### BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, dried cranberries, candied walnuts, mandarin oranges, honey cumin lime dressing 16.95 V GF

### GOAT CHEESE SALAD

Spinach, goat cheese crumbles, dried cranberries, spiced pecans, orange tarragon vinaigrette 17.95 V GF

### ORCHARD SALAD

Mixed greens, pears, pumpkin seeds, walnuts, dried cranberries, monterey jack & cheddar cheese, orange poppyseed dressing 16.95 V

add to any salad grilled chicken 6.

## - APPETIZERS -

SWEET POTATO FRIES 9.25

sea salt, chipotle honey mustard dipping sauce V

FRENCH FRIES 7.95

sea salt V

TRUFFLE FRIES 13.95

white truffle oil, parmesan cheese, sea salt V

## DESSERTS

CAKES, PIES, & TARTS 9.5

BARs 7.25

COOKIES 15.75 LB

\*All mushrooms are harvested by the students of RVRHS\*

V-vegetarian GF- gluten free

## SANDWICHES, BURGERS & MORE

### IMPOSSIBLE BURGER

Plant based burger contains no animal products, but has the same flavor as sirloin, caramelized onions, choice of cheddar, swiss, or bleu cheese, homemade roll, served with regular or sweet potato fries 18.75

### PORK ROLL, EGG & CHEESE MELT

Pork roll, scrambled egg, cheddar cheese, served open faced on french toast, served with farmers potatoes 16.75

### MOUNT HOLLY MELT

Robin's chicken salad, celery, onions, mandarin oranges, dill mayonnaise, melted cheddar, open face on toasted english muffins bread, served with a side salad 16.75

### TURKEY PANINI

Turkey breast, cheddar cheese, baby spinach, granny smith apples, apricot chutney on grilled sourdough bread, served with Robin's pasta salad 16.95

### BEER BATTERED FISH & CHIPS

Lightly fried cod, served with french fries & a side of homemade tartar sauce 18.95

### GROWN UP GRILLED CHEESE

Brie, cheddar, swiss cheese, crispy bacon, fig jam, on grain bread, served with a cup of soup du jour 16.95

### SMOKED SALMON TOAST

Smoked salmon, herb cream cheese, fresh arugula, pickled onion, sunny side up egg, on toasted 9 grain bread, everything seasoning, served with a side salad 16.95

### TUNA MELT

Albacore tuna, onions, celery, dill mayonnaise, melted swiss on toasted english muffins, served with a side salad 16.95

### TURKEY CHILI

Lean ground turkey, onions, peppers, kidney beans simmered in rich chipotle seasonings, melted cheddar cheese, served with a side salad 15.95 GF

substitute turkey sausage 4.50

substitute regular fries 2.50

substitute sweet potato fries 3.

substitute truffle fries 5.

substitute cup of soup 3.50

substitute gluten free wrap, bun, or bread 2.

## QUICHE DU JOUR

Baked daily stuffed with chef's inspiration, served with a side salad 17.75

## SIDE ORDERS

Canadian bacon 4.5

Pork roll 4.5

Bacon 4.5

Sausage 4.5

Toasted english muffin 3.95

One egg your way 4.75

Two eggs your way 7.5

Farmers potatoes 5.25

Side pancakes 8.5

Side french toast 8.5

Side toast 2.65

20% gratuity may be added to parties of 6 or more

## ENTREES

### EGGS BENEDICT

Poached eggs, Canadian ham on toasted English muffin, homemade hollandaise, served with farmers potatoes **19.95**

### BRUNCH SAMPLER

Scrambled eggs, classic french toast, farmers potatoes, choice of bacon or sausage **19.75 \*\*no substitutions\*\***

### EGGS YOUR WAY

Two eggs your way, farmers potatoes, choice of bacon or sausage, served with toast **17.75**

### TURKEY SAUSAGE HASH

Turkey sausage, sautéed onions and peppers, sweet potatoes, poached egg, farmers potatoes, topped with hollandaise sauce **19.75**

### BRUNCH TACOS

Scrambled eggs, spinach, turkey sausage, mexican cheeses & salsa, sriracha aioli, served with farmers potatoes **17.75**

## DAILY SPECIALS

### FRITTATA

Sausage, roasted tomatoes, swiss cheese, served over farmers potatoes **18.95**

### SALMON CAKE BENNY

Lightly fried salmon cake on a toasted english muffin, poached egg topped with hollandaise, served with famers potatoes **21.95**

### PORK BELLY HASH

Fried pork belly, diced apples, peppers, onions, farmers potatoes tossed in cajun maple butter poached egg, hollandaise **19.75**

### PEANUT BUTTER FRENCH TOAST

Classic french toast stuffed with peanut butter mousse, chocolate drizzle & toasted peanuts, served with choice of bacon or sausage **16.75**

### SHRIMP & CRAB GRITS

Fried shrimp, lump crab, ground andouille sausage, corn & cajun maple butter served over creamy grits, over easy egg **26.95**

### BREAKFAST PIZZA

Cheese sauce, chorizo, scrambled egg, chopped bacon, monterey & cheddar jack cheeses, fresh salsa, & jalapenos on toasted naan bread **16.95**

### SAUSAGE GRAVY

Traditional sausage gravy, over house made biscuits, served with farmers potatoes **16.95**

### TOT BAKE

Tater tots, monterey & cheddar cheeses, chopped breakfast sausage & bacon, scrambled egg, topped with cajun maple butter **17.75**

### CHICKEN & WAFFLE

Fried chicken topped with sriracha maple butter & chopped bacon on top of a Belgium waffle **21.95**

## DRINK MENU

### BLOODY HORSERADISH 13.5

vodka, bloody mary mix, horseradish

### PICKLED MARIO 13.5

vodka, bloody mary mix, pickle juice

### BLOODY JOHNNY 13.5

vodka, bloody mary mix, pickle juice & horseradish

### ESPRESSO MARTINI 13.75

espresso vodka, coffee liqueur, irish cream

### FRENCH TOAST MARTINI 13.75

vanilla vodka, jack fire, rum chata

### RICE PUDDING MARTINI 13.75

caramel vodka, rum chata

### PEACH BELLINI 10.5

champagne with peach liquor

### RASPBERRY BUBBLY 10.5

champagne, chambord, limoncello

### KGB 11.5

kahlua, gran marnier, irish cream, coffee, whipped cream

### NEST COFFEE 11.5

coffee, jameson, irish cream, whipped cream

### PEPPERMINT HOT COCOA 11.5

hot chocolate, peppermint rumchata, whipped cream

### CRANBERRY MARGARITA 11.50

tequila, triple sec sour mix, cranberry juice, salt & sugar rim

### APEROL SPRITZ 12.75

aperol, prosecco, splash of club

### TWISTED PRETZEL MARTINI 13.75

caramel vodka, frangelico, cream, salt & caramel rim, chocolate drizzle

### PEANUT BUTTER CUP 13.

kahlua, peanut butter whiskey, peanut butter, cream

### ELDERFLOWER MIMOSA 5.

elderflower liquor, champagne, splash of grapefruit juice

### COLD BREW COFFEE 6.75

### HOUSE WINE BY THE GLASS 10.5

Cabernet Sauvignon Merlot

Pinot Noir Malbec

Chardonnay Pinot Grigio

Sauvignon Blanc Riesling Moscato Rose

### BOTTLED BEER

PREMIUM 6.5

Heineken

Heineken 0.

### SANGRIA

GLASS/10.5 PITCHER/32.  
red & white

### DRAFT BEER 7.5

Spellbound IPA,

Double Nickel vienna lager,

Miller Lite, Yuengling, michelob ultra, New trail crip amber

*\$4 mimosas*

## CHILDREN'S MENU

includes a beverage

### CHICKEN FINGERS

served with french fries **10.5**

### GRILLED CHEESE

served with french fries **10.5 V**

### KID'S EGGS

Eggs your way, farmers potatoes, choice of sausage or bacon, served with toast **11.5**

### SILVER DOLLAR PANCAKES

Chocolate chip or plain pancakes with a choice of sausage or bacon **10.5**

**20% gratuity may be added to parties of 6 or more**



WIFI Password: Robinguest

**SORRY FOR THE INCONVENIENCE WE ONLY ACCEPT ROBIN'S NEST GIFT CARDS**

**\*\* WHILE OUR RESTAURANT OFFERS GLUTEN FREE OPTIONS, WE ARE NOT A GLUTEN FREE KITCHEN. CROSS CONTAMINATION COULD OCCUR AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS PLEASE ADVISE OUR KNOWLEDGEABLE STAFF ON ANY DIETARY RESTRICTIONS. \*\***