



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Cup 6. | Bowl 7.

Pint 8. | Quart 14.95 (takeout only)

BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, dried cranberries, candied walnuts, mandarin oranges, honey cumin lime dressing 13.95 V

CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, homemade garlicky caesar dressing 12.95 V

GOAT CHEESE SALAD

Baby spinach, fried goat cheese wheel, dried cranberries, spiced pecans, orange tarragon vinaigrette 14.95 V

ORCHARD SALAD

Mixed greens, pumpkin seeds, sunflower seeds, walnuts, dried cranberries, granny smith apples, cheddar cheese, orange poppy dressing 13.95 V

add to any salad

grilled chicken 5. salmon 11.

- APPETIZERS -

TRUFFLE FRIES 11.95

white truffle oil, parmesan cheese, sea salt V

SWEET POTATO FRIES 8.95

sea salt, chipotle honey mustard dipping sauce V

FRENCH FRIES 7.95

sea salt V

TRUFFLE SPROUTS 13.95

white truffle oil, parmesan cheese, crispy bacon, sea salt V

DESSERTS

CAKES, PIES, & TARTS 7.95

BARS 5.95

COOKIES 14.95 LB

SANDWICHES, BURGERS & MELTS

BBQ PORK SANDWICH

Slow roasted pork, sweet & tangy barbeque sauce, cheddar cheese, homemade bun, served with tots 15.95

IMPOSSIBLE BURGER

Plant based burger contains no animal products, but has the same flavor as sirloin, caramelized onions, choice of cheddar or bleu cheese, homemade roll, served with sweet potato or regular fries 16.95 V
substitute truffle fries 3.

PORK ROLL MELT

Fried pork roll, cheddar cheese, scrambled eggs, toasted texas toast, openface, served with farmers potatoes 14.95

MOUNT HOLLY MELT

Robin's chicken salad, celery, onions, mandarin oranges, dill mayonnaise, melted cheddar, open face on toasted english muffin, served with a side salad 13.95

TURKEY PANINI

Turkey breast, cheddar cheese, spinach, apricot chutney, on grilled sourdough, served with Robin's pasta salad 14.95

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 1.50

QUICHE DU JOUR

Stuffed with broccoli, squash and cheddar, served with a side salad 13.95

SIDE ORDERS

Canadian bacon 3.5

Pork roll 3.5

Bacon 3.5

Sausage 3.5

Toasted english muffin 2.5

One egg your way 2.50

Two eggs your way 4.50

Tater tots 4.

Farmers potatoes 4.

Side pancakes 7.

Side french toast 7.

ENTREES

EGGS BENEDICT

Poached eggs, canadian bacon, toasted english muffin, homemade hollandaise, served with farmers potatoes **17.95**

BRUNCH SAMPLER

Scrambled eggs, classic french toast, farmers potatoes, choice of bacon or sausage **15.95**

EGGS YOUR WAY

Two eggs your way, farmers potatoes, choice of bacon or sausage, served with toast **13.95**

HASH

Sweet Potatoes, peppers, onions, spinach, turkey sausage, farmers potatoes, maple syrup, poached eggs, homemade hollandaise, served with toast **16.95**

BRUNCH BOWL

Egg whites, quinoa, spinach, impossible sausage patty, feta cheese, walnuts, champagne vinaigrette **14.95**

DAILY SPECIALS

IMPOSSIBLE BURGER BENNY

impossible sausage patty on toasted biscuit, poached egg, hollandaise sauce, served with farmers potatoes **18.95**

CHICKEN & WAFFLES

Homemade fried chicken, over cinnamon waffle, topped with maple butter, served with farmers potatoes **16.95**

LOUISIANA GUMBO & GRITS

Chicken, crab, sausage gumbo over grits, topped with eggs up **16.95**

BREAKFAST SANDWICH

Bacon, fried egg, cheddar cheese, served on a toasted texas toast, served with tots **13.95**

FRITTATA

Asparagus, mushrooms, swiss cheese, served with farmers potatoes **14.95**

V-vegetarian GF- gluten free

DRINK MENU

PICKLED MARIO 12.
vodka, bloody mary mix, pickle juice

BLOODY HORSERADISH 12.
vodka, bloody mary mix, horseradish

BELLINI 9.5
champagne with peach or pear liquor

APEROL SPRITZ 9.5
champagne with aperol, splash of club

RASPBERRY BUBBLY 9.5
champagne. raspberry liquor, lemon cello

LEMON FIZZ 9.5
champagne. lemon vodka, lemon cello

CITRUS SPLASH 9.5
lime vodka, grapefruit juice, champagne

FRENCH TOAST MARTINI 12.5
jack fire whiskey, vanilla vodka, rum chata

ESPRESSO MARTINI 12.5
espresso vodka, coffee liqueur, splash of irish cream

RICE PUDDING MARTINI 12.5
caramel vodka, rum chata, dusted with cinnamon

HOUSE WINE BY THE GLASS 9.5

Cabernet Sauvignon Merlot
Pinot Noir Malbec
Chardonnay Pinot Grigio
Sauvignon Blanc Riesling
Moscato White Zinfandel

BOTTLED BEER
Miller Lite 4.75 Amstel Light 5.75
Stella Artois 6. Blue Moon 5.75
Heineken 5.75 Yuengling 4.75

DRAFT BEER 6.5
ask server for selections

COLD BREW COFFEE 6.

**\$3
mimosas**

CHILDREN'S MENU

CHICKEN FINGERS

served with french fries **7.95**

GRILLED CHEESE

served with french fries **7.95 V**

KID'S EGGS

Eggs your way, tarter tots, choice of sausage or bacon, served with toast **7.95**

SILVER DOLLAR PANCAKES

Chocolate chip or plain pancakes, choice of sausage or bacon **7.95**



WIFI Password: Robinguest

** 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. **