



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

Mixed greens, fried goat cheese wheel, dried cranberries, spiced pecans, orange tarragon vinaigrette 14.95 V

PEAR SALAD

Mixed greens, sliced pears, walnuts, crumbled bleu cheese, warm port wine 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

GROWNUP GRILLED CHEESE

Cheddar, swiss, & pepper jack cheese, fig jam, crisp bacon, grilled, on sourdough bread, served with cup of soup du jour 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

Zucchini, broccoli, cheddar, served with a side salad 12.95

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, mixed greens, smoked salmon, feta cheese, walnuts, champagne vinaigrette **14.95**

DAILY SPECIALS

FRITATA

Open face omelet stuffed with, Mushrooms, brie, spinach, bacon served with farmers potatoes **14.95**

SAUSAGE GRAVY

Homemade sausage gravy on toasted biscuit, served with farmers potatoes **13.95**

TATER TOT BAKE

Tater tots topped with scrambled eggs, porkroll, mexican cheese,sausage gravy**13.95**

CHOCOLATE CHIP PANCAKE

Golden brown pancake with chocolate chips and choice of side bacon or sausage **13.95**

TURKEY CHILI

Lean ground turkey, peppers, onions, kidney beans, simmered in chipotle seasonings, topped with melted cheddar cheese, served over rice topped with an over easy egg **15.95**

IMPOSSIBLE BENEDICT

Poached eggs, impossible sausage toasted english muffin, homemade hollandaise, served with farmers potatoes **17.95**

WHITE FISH SALAD SANDWHICH

Smoked whitefish salad on rye bread, lettuce & tomato, served with regular fries **13.95**

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

aperol, champagne, splash of club

RASPBERRY BUBBLY 9.5

champagne. raspberry liquor, lemon cello

LEMON FIZZ 9.5

champagne. lemon vodka, lemon cello

CRANBERRY SPLASH 9.5

lime vodka, cranberry 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

FROSTY LEMON DROP 12.5

lemon vodka, lemon cello, splash of sweet & sour, sugar rim

SALTED CARAMEL EGGNOG 12.5

whiskey, eggnog, whipped cream, caramel salted rim

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.

**\$4
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. **