



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Cup 6.50. | Bowl 7.50.

Pint 8.50. | Quart 17.95 (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

SOUTHWEST SALAD

Mixed greens, black bean corn salsa, monterey jack & cheddar cheeses, fried tortilla chips, honey chipotle lime dressing 13.95 V

add to any salad grilled chicken 6.

- 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 8.95

BARS 6.95

COOKIES 14.95 LB

SANDWICHES, BURGERS & MORE

BBQ PORK SANDWICH

Slow roasted pork, sweet & tangy barbeque sauce, cheddar cheese, homemade bun, served with tots 16.95

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 SANDWICH

Pork roll, egg, cheddar cheese, on a kaiser roll, served with Tater Tots 15.95

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

TUNA MELT

Albacore tuna, celery, onions, dill mayonnaise, melted cheddar or swiss, open face on toasted english muffin, served with a side salad 13.95

TURKEY PANINI

Turkey breast, baby spinach, granny smith apples, apricot chutney on grilled sour dough bread, 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 2.

QUICHE DU JOUR

Tomato, spinach & cheddar, served with a side salad 14.95

SIDE ORDERS

Canadian bacon 3.95

Pork roll 3.95

Bacon 3.95

Sausage 3.95

Toasted english muffin 3.5

One egg your way 3.50

Two eggs your way 6.

Tater tots 4.50

Farmers potatoes 5.

Side pancakes 8.

Side french toast 8.

Side toast 2.5

ENTREES

EGGS BENEDICT

Poached eggs ,Canadian bacon toasted English muffin, homemade hollandaise, served with farmers potatoes **18.95**

BRUNCH SAMPLER

Scrambled eggs, classic french toast, farmers potatoes, choice of bacon or sausage **16.95**

EGGS YOUR WAY

Two eggs your way, farmers potatoes, choice of bacon or sausage, served with toast **14.95**

ASIAN PORK BELLY HASH

Asian pork belly, peppers, onions, diced apples, farmers potatoes, poached eggs, homemade hollandaise, teriyaki sauce, served with toast **17.95**

BRUNCH TACOS

Egg whites, spinach, turkey sausage, mexican cheeses & salsa, sriracha aoli, served with Tater tots **14.95**

DAILY SPECIALS

TATER TOT BAKE

Tater tots topped with scrambled egg, mexican cheese, bbq pork, fresh salsa **14.95**

FRITATA

asparagus, bacon, mushroom, swiss cheese, served with farmers potatoes **15.95**

APPLE CINNAMON PANCAKES

Golden brown apple cinnamon pancakes, caramel drizzle, served with served with choice of bacon or sausage **15.95**

SAUSAGE GRAVY

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

NJ ASPARAGUS SANDWICH

Open faced, whole wheat toasted, topped with asparagus, bacon, fig jam, melted muenster cheese, served with a side salad **14.95**

SMOKED SALMON BENNY

Poached eggs, smoked salmon, horseradish cream spread, toasted english muffin, homemade hollandaise sauce, served with farmers potatoes **21.95**

V-vegetarian GF- gluten free

** 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. **

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

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

HOUSE WINE BY THE GLASS 9.5

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

SANGRIA

GLASS/9. PITCHER/25.
red & white

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

**\$4
mimosas**

CHILDREN'S MENU

includes a beverage

CHICKEN FINGERS

served with french fries **9.95**

GRILLED CHEESE

served with french fries **9.95 V**

KID'S EGGS

Eggs your way, tater tots, choice of sausage or bacon, served with toast **9.95**

SILVER DOLLAR PANCAKES

Chocolate chip or plain pancakes, choice of sausage or bacon **9.95**



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