



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

BEEF SALAD

Mixed greens, mandarin oranges, feta cheese crumbles, spiced pecans, orange poppy seed 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

HUMMUS TRIO 12.95

moroccan carrot, jalapeno lime, caramelized onion, served with pita & carrots

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 MELT

Pork roll, egg, cheddar cheese, on a texas toast, 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

TUNA MELT

Albacore tuna, onions, celery in a dill mayonnaise over toasted rye, topped with melted swiss cheese, served with a side salad 13.95

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

Broccoli, cauliflower & 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**

PORK BELLY HASH

Pork belly, granny smith apples, sauteed onions and peppers, poached egg, with a side of hollandaise sauce **17.95**

BRUNCH TACOS

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

DAILY SPECIALS

STUFFED FRENCH TOAST

Golden brown Texas toast, stuffed with key lime cream cheese served with bacon **15.95**

SMOKED SALMON BENNY

Poached egg, smoked salmon, toasted english muffin ,homemade hollandaise, served with farmers potatoes **18.95**

BLUEBERRY PANCAKES

Golden brown pancakes, blueberry reduction, lemon drizzle, topped with crumbs served with bacon **15.95**

BRUNCH BOWL

Cous cous, smoked salmon, spinach, mushroom **13.95**

SAUSAGE GRAVY

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

FRITTATA

Crab, spinach, monterey jack cheese served with farmers potatoes **14.95**

BREAKFAST PIZZA

1/2 a pizza topped with scrambled eggs, peppers, onions, and ham, and mexican cheese **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

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**



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. **