



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Cup 6.50 | Bowl 7.50

Pint 8.95 | Quart 17.95 (takeout only)

BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, dried cranberries, candied walnuts, mandarin oranges, honey cumin lime dressing 14.95 V

CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, homemade garlicky caesar dressing 13.95 V

GOAT CHEESE SALAD

Spinach, goat cheese crumbles, dried cranberries, spiced pecans, orange tarragon vinaigrette 14.95 V

BEET SALAD

Mixed greens, roasted beets, mandarin oranges, spiced pecans, feta cheese, orange poppy seed dressing 14.95 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

PASTRY BASKET **New Menu Item**

6.95 (2) 11.95 (4)

assorted seasonal muffins & breads. served with homemade honey butter

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 tater 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

WHITEFISH SALAD SANDWICH

NY style whitefish salad, lettuce, tomato, on toasted rye bread, served with french fries 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

Baked daily stuffed with chef's inspiration, 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.

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**

TURKEY SAUSAGE & SWEET POTATO HASH

Turkey Sausage with Fried Sweet Potato's Cinnamon Maple butter, spinach, sautéed onions and peppers, poached egg, farmers potatoes, 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

OMELET

Asparagus, mushrooms, swiss, served with farmers potatoes **16.95**

PORK BELLY HASH

Fried pork belly, pineapple, sautéed onions, peppers, sweet teriyaki sauce, poached egg, farmers potatoes, hollandaise sauce **17.95**

FRITTATA

Roasted red peppers, sweet sausage, provolone cheese, served with farmers potatoes **15.95**

BLUEBERRY PANCAKES

Golden brown blueberry pancakes, vanilla drizzle, served with choice of sausage or bacon **15.95**

TOT BAKE

Tater tots, sausage gravy, pork roll, chopped bacon, scrambled eggs, mexican cheeses **14.95**

SAUSAGE GRAVY

Sausage gravy on top of english muffins, served with famers potatoes **13.95**

BUTTERNUT BAKE

Roasted butternut squash, rice, cheddar & monterey jack cheese, tossed with pumpkin seeds, served with a side salad **14.95**

V-vegetarian GF- gluten free

DRINK MENU

PICKLED MARIO 12.5

vodka, bloody mary mix, pickle juice

BLOODY HORSERADISH 12.5

vodka, bloody mary mix, horseradish

BELLINI 9.5

champagne with watermelon, peach or pear liquor

CRANBERRY SPLASH 9.5

lime vodka, cranberry juice, champagne

RASPBERRY BUBBLY 9.5

lemon cello, raspberry liquor, champagne

SPARKLING APPLE 12.5

crown apple, cranberry juice, champagne

CARAMEL APPLE MULE 12.5

caramel vodka, ginger beer, apple cider

ESPRESSO MARTINI 13.

espresso vodka, coffee liqueur, splash of irish cream

FRENCH TOAST MARTINI 13.

jack daniels fire, vanilla vodka, rum chata

AUTUMN SPICE MARTINI 13.

vanilla vodka, amaretto, pumpkin spice cream

RICE PUDDING MARTINI 13.

caramel vodka, rum chata

HOUSE WINE BY THE GLASS

10.

Cabernet Sauvignon Merlot
Pinot Noir Malbec
Chardonnay Pinot Grigio
Sauvignon Blanc Riesling
Moscato Rose

SANGRIA

GLASS/10. PITCHER/30.
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 7.

ask server for selections

COLD BREW 6.

\$4
minis

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, hash browns, 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

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

** 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. **