



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 15.95 V

CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, homemade garlicky caesar dressing 14.95 V

GOAT CHEESE SALAD

Spinach, goat cheese crumbles, dried cranberries, spiced pecans, orange tarragon vinaigrette 15.95 V

BEET SALAD

Mixed greens, roasted beets, mandarin oranges, spiced pecans, feta cheese, orange poppy seed dressing 15.95 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

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

GROWN UP GRILLED CHEESE

Cheddar, swiss, provolone cheeses, fig jam, & bacon, on grilled sourdough bread, served with a choice of soup du jour 17.95

TUNA MELT

Albacore tuna, celery, onions, dill mayonnaise, on toasted english muffin, 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

Baked daily stuffed with chef's inspiration, served with a side salad 15.95

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, 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, chorizo, provolone cheese, served with farmers potatoes **16.95**

BANANA BREAD FRENCH TOAST

Banana bread french toast, topped with bananas & dulce de leche, served with choice of sausage or bacon **15.95**

TOT BAKE

Tater tots, pork roll, bacon, canadian bacon, monterey jack & cheddar cheeses, scrambled egg, topped with country gravy **14.95**

SPINACH & BACON BENNY

Poached egg, spinach, bacon on toasted english muffin, topped with homemade hollandaise sauce, served with farmers potatoes **21.95**

DRINK MENU

BLOODY HORSERADISH 12.5

vodka, bloody mary mix, horseradish

PICKLED MARIO 12.5

vodka, bloody mary mix, pickle juice

PEACH OR PEAR BELLINI 10.

champagne with peach or pear liquor

RASPBERRY BUBBLY 10.

champagne. raspberry liquor, lemon cello

ESPRESSO MARTINI 13.

espresso vodka, coffee liqueur, splash of irish cream

FRENCH TOAST MARTINI 13.

vanilla vodka, jack fire, rum chata

S'MORES MARTINI 13.

vanilla vodka, cream, toasted marshmallow syrup, creme de cocoa, chocolate graham cracker rim

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 6.25

\$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, 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

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. ****