



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 16.95 V

GOAT CHEESE SALAD

Spinach, goat cheese crumbles, dried cranberries, spiced pecans, orange tarragon vinaigrette 16.95 V

CAESAR SALAD

Romaine, parmesan cheese, hard boiled egg, buttery croutons, homemade garlicky balsamic Caesar dressing 15.95 V

BEET SALAD

Mixed greens, roasted beets, feta cheese, mandarin oranges, spiced pecans, orange poppy seed dressing 16.95 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 17.95

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 17.95 V
substitute truffle fries 3.

PORK ROLL, EGG & CHEESE MELT

Pork roll, scrambled egg, cheddar cheese, served open faced on 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 wheat bread, served with a side salad 15.95

TUNA MELT

Albacore tuna, onions, celery, dill mayonnaise, on toasted rye bread, served with a side salad 14.95

REUBEN

Corned beef, swiss cheese, thousand island coleslaw, on grilled rye bread, served with Robin's pasta salad 15.95

GROWN UP GRILLED CHEESE

Cheddar, Swiss, brie cheese, crispy bacon, fig jam, on grilled sourdough bread, served with a cup of soup du jour 15.95

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 ham on 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 HASH

Turkey sausage, sweet potatoes, sautéed onions and peppers, poached egg, farmers potatoes, tossed in cajun maple butter, topped with hollandaise sauce **17.95**

BRUNCH TACOS

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

DAILY SPECIALS

FRITTATA

open faced, chorizo, roasted red peppers, mozzarella cheese, hollandaise sauce, tortilla strips & fresh salsa, served with farmers potatoes **15.95**

TOT BAKE

Tater tots topped with turkey chili, over easy egg, mexican cheeses, topped with fresh salsa **14.95**

CRAB CAKE BENNY

Poached egg, crab cake, spinach, homemade hollandaise, on toasted english muffin, served with farmers potatoes **22.95**

FRENCH TOAST

Classic french toast topped with fresh strawberries, topped with whipped cream, served with choice of bacon or sausage **14.95**

OREO PANCAKE

Golden brown oreo pancake, topped with vanilla drizzle & oreo dusting, served with choice of bacon or sausage **15.95**

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 watermelon, 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

GINGERBREAD MARTINI 13.

vodka, kahlua, gingerbread syrup, cream, caramel & gingerbread rim

RICE PUDDING MARTINI 13.

caramel vodka, rum chata

KENTUCKY MULE 13.

jack daniels, ginger beer, lime

SPARKLING APPLE 11.5

crown royal apple, cranberry juice, champagne

MUDDY CREEK SLIDE 12.5

espresso vodka, irish cream, coffee liquor, iced coffee, chocolate syrup, whipped cream

CRANBERRY RITA 10.

tequila, muddled cranberries, cranberry juice, sour mix, salt & sugar 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

DOMESTIC 5. PREMIUM 6.

Miller Lite Blue Moon

Yuengling Stella Artois

Amstel Light

Heineken

DRAFT BEER 7.

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, farmers potatoes, 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. ****