



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Cream of Asparagus
Steak & Potato

Cup 6.75 | Bowl 7.95
Pint 8.95 | Quart 18.75 (takeout only)

BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, dried cranberries, candied walnuts, mandarin oranges, honey cumin lime dressing 17.95 V

GOAT CHEESE SALAD

Spinach, goat cheese crumbles, dried cranberries, spiced pecans, orange tarragon vinaigrette 17.95 V

CAESAR SALAD

Romaine, parmesan cheese, hard boiled egg, buttery croutons, homemade garlicky balsamic Caesar dressing 16.95 V

BEEF SALAD

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

add to any salad grilled chicken 6.

- APPETIZERS -

TRUFFLE FRIES 13.95

white truffle oil, parmesan cheese, sea salt V

SWEET POTATO FRIES 9.25

sea salt, chipotle honey mustard dipping sauce V

FRENCH FRIES 7.95

sea salt V

DESSERTS

CAKES, PIES, & TARTS 9.5

BARS 7.25

COOKIES 15.75 LB

SANDWICHES, BURGERS & MORE

BBQ PORK SANDWICH

Slow roasted pork, sweet & tangy barbeque sauce, cheddar cheese, homemade bun, served with tater tots 18.95

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 18.75 V
substitute truffle fries 3.

PORK ROLL, EGG & CHEESE MELT

Pork roll, scrambled egg, cheddar cheese, served open faced on french toast, served with farmers potatoes 15.75

MOUNT HOLLY MELT

Robin's chicken salad, celery, onions, mandarin oranges, dill mayonnaise, melted cheddar, open face on english muffin, served with a side salad 16.75

TUNA MELT

Albacore tuna, onions, celery, dill mayonnaise, on toasted english muffin, served with a side salad 15.75

GROWN UP GRILLED CHEESE

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

ASPARAGUS SANDWICH

Asparagus, bacon, fig jam, Swiss cheese, open faced on toasted wheat bread, served with a side salad 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 17.75

SIDE ORDERS

Canadian bacon 4.5

Pork roll 4.5

Bacon 4.5

Sausage 4.5

Toasted english muffin 3.95

One egg your way 3.75

Two eggs your way 6.5

Farmers potatoes 5..25

Side pancakes 8.5

Side french toast 8.5

Side toast 2.65

ENTREES

EGGS BENEDICT

Poached eggs, Canadian ham on toasted English muffin, homemade hollandaise, served with farmers potatoes **19.95**

BRUNCH SAMPLER

Scrambled eggs, classic french toast, farmers potatoes, choice of bacon or sausage **17.75**

****no substitutions**

EGGS YOUR WAY

Two eggs your way, farmers potatoes, choice of bacon or sausage, served with toast **15.75**

TURKEY SAUSAGE HASH

Turkey sausage, sweet potatoes, sautéed onions and peppers, poached egg, farmers potatoes, tossed in cajun maple butter, topped with hollandaise sauce **18.75**

BRUNCH TACOS

Egg whites, fresh arugula, turkey sausage, mexican cheeses & salsa, sriracha aioli, served with farmers potatoes **15.75**

DAILY SPECIALS

FRITTATA

Open faced, crab, roasted red peppers & swiss cheese, served with farmers potatoes **16.75**

BACON BENNY

Poached egg, crispy bacon, tomato, homemade hollandaise, on a toasted english muffin, served with farmers potatoes **23.95**

APPLE PIE WAFFLE

Golden brown mini waffles topped with apple pie filling and caramel dolce de leche with whipped cream, served with bacon **17.75**

CREAM CHIP BEEF

Homemade chip beef, over homemade biscuits, served with farmers potatoes **14.50**

OREO FRENCH TOAST

Golden brown french toast, topped with oreo crumbles & vanilla drizzle, served with a choice of crispy bacon or sausage **16.95**

SHRIMP & GRITS

Creamy homemade grits with sauteed shrimp, topped with a cajun maple, over easy egg, served with a side salad **23.95**

DRINK MENU

BLOODY CEASAR 12.5.

vodka, clamato juice, tabasco, worcestershire, lime, the Canadian Extreme Bean and a garlic-spiced rim

BLOODY HORSERADISH 13.5

vodka, bloody mary mix, horseradish

PICKLED MARIO 13.5

vodka, bloody mary mix, pickle juice

PEACH OR PEAR BELLINI 10.5

champagne with watermelon, peach or pear liquor

RASPBERRY BUBBLY 10.5

champagne. raspberry liquor, lemon cello

ESPRESSO MARTINI 13.75

espresso vodka, coffee liqueur, splash of irish cream

TROPICAL MARTINI 13.75

coconut rum, pineapple rum, lime juice, cranberry juice, pineapple juice

FRENCH TOAST MARTINI 13.75

vanilla vodka, jack fire, rum chata

RICE PUDDING MARTINI 13.75

caramel vodka, rum chata

RASPBERRY MULE 13.75

raspberry vodka, ginger beer, lime

MUDDY CREEK SLIDE 13.75

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

PINK PORCH 11.5

vodka, moscato, pink lemonade, splash of sprite

HOUSE WINE BY THE GLASS 10.5

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

SANGRIA

GLASS/10.5 PITCHER/32.
red & white

BOTTLED BEER

DOMESTIC 5.25	PREMIUM 6.5
Miller Lite	Blue Moon
Yuengling	Stella Artois
	Amstel Light
	Heineken

DRAFT BEER 7.5

ask server for selections

\$4 Mimosas
\$5 Guinness

CHILDREN'S MENU

includes a beverage

CHICKEN FINGERS

served with french fries **10.5**

GRILLED CHEESE

served with french fries **10.5 V**

KID'S EGGS

Eggs your way, farmers potatoes, choice of sausage or bacon, served with toast **10.5**

SILVER DOLLAR PANCAKES

Chocolate chip or plain pancakes, choice of sausage or bacon **10.5**



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. ****