



2 Washington Street
Mount Holly, NJ 08060
609.261.6149

www.robinsnestmountholly.com
WIFI: Robinguest

BLOODY HORSE RADISH

vodka, bloody mary mix, horseradish

PICKLED MARIO 13.5

vodka, bloody mary mix, pickle juice

BLOODY JOHNNY 13.5

vodka, bloody mary mix, pickle juice & horseradish

ESPRESSO MARTINI 13.75

espresso vodka, coffee liqueur, irish cream

RICE PUDDING MARTINI 13.75

caramel vodka, rum chata

BELLINI 10.5

champagne with choice of pear or peach liquor

ABSOLUT TABASCO BLOODY MARY 7.

absolut tabasco vodka, bloody mary mix

BOTTLED BEER 6.5

Heineken
Heineken 0.0
Stella Artois
Stella Artois 0.0
Blue Moon

DRAFT BEER 7.5

Yuengling Lager
Miller Lite
Double Nickel Vienna Lager
Michelob Ultra

COLD BREW COFFEE 6.75 - NO FREE REFILLS

HOUSE WINE BY THE GLASS 10.50

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

SANGRIA GLASS/8.5

PITCHER/30.

red or white

APPETIZERS

SWEET POTATO FRIES 7.25

sea salt, chipotle honey mustard dipping sauce V

FRENCH FRIES 7.95

sea salt V 7.95

TRUFFLE FRIES 13.95

white truffle oil, parmesan cheese, sea salt

BURRATA

burrata on top of mixed greens with, roasted red peppers, topped with balsamic drizzle, served with toasted naan bread 15.75

TRUFFLE SPROUTS

deep fried brussels sprouts, white truffle oil, parmesan cheese, bacon, sea salt 13.95

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 4.75
Two eggs your way 7.5
Farmers potatoes 5.25
Side pancakes 8.5
Side french toast 8.5
Side toast 2.65

DRINK MENU

*\$4 classic
mimosas
\$5 Pink Malibu
Mimosa*

PUMPKIN WHITE RUSSIAN 13.5

vodka, kahlua, pumpkin rumchata, whipped cream

FALL MULE 13.

caramel vodka, apple cider and ginger beer

BLAZING APPLE 13.

fireball blazing apple, apple cider, gingerale, cinnamon sugar rim

SPARKLING APPLE 13.

apple crown royal, champagne, cranberry juice

FIG JAM BEES KNEES SPRITZ 12.75

gin, muddled lemons, fig jam honey simple syrup, champagne, club soda

LAVENDER GIN & TONIC 13.75

gin, tonic, lavender syrup, lime juice

AUTUMN SANGRIA 13.5

caramel vodka, moscato, apple cider

NUTTY BREW 13.75

vanilla vodka, irish cream, pistachio syrup, cold brew, whipped cream

NEST COFFEE 11.5

coffee, jameson, irish cream, whipped cream

IRISH COFFEE 10.5

jameson, coffee, whipped cream

SOUPS & SALADS

SOUP DU JOUR

Potato Chowder Cup 6.75 | Bowl 7.95

Zucchini & Cheddar Cup 6.75 | Bowl 7.95

BLEU LIME SALAD

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

GOAT CHEESE SALAD

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

CAESAR SALAD

Romaine, parmesan cheese, hard boiled egg, buttery croutons, lightly tossed with homemade garlic caesar dressing 16.95

BEET SALAD

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

PEAR SALAD

Mixed greens, sliced pears, walnuts, crumbled bleu cheese, warm port wine dressing 17.95 V

ADD TO ANY SALAD - GRILLED OR BLACKENED CHICKEN 7

Protein Bowl

Mixed greens, cous cous, hard-boiled egg, roasted red peppers, NJ corn, grilled chicken, sweet potatoes, chickpeas, champagne vinaigrette 15.95

CHILDRENS MENU

12 AND UNDER INCLUDES A DRINK

10.5

Chicken Fingers with french fries Grilled Cheese with french fries Eggs your way served with farmers potatoes, toast, bacon or sausage (11.50)
Silver Dollar Pancakes (chocolate chip, blueberry or plain) with choice of bacon or sausage

BURGERS, SANDWICHES & MORE

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 **16.75**

QUICHE DU JOUR

Baked daily stuffed with chef's inspiration, served with a side salad **17.75**

TUNA MELT

Albacore tuna, onions, celery, dill mayonnaise, melted swiss on toasted english muffins, served with a side salad **16.75**

TURKEY PANINI

Turkey breast, cheddar cheese, baby spinach, granny smith apples, apricot chutney on grilled sourdough bread, served with a pasta salad **16.95**

BEER BATTERED FISH & CHIPS

Lightly fried cod, served with french fries & a side of homemade tartar sauce **18.95**

GROWN UP GRILLED CHEESE

Brie, cheddar, swiss cheese, crispy bacon, fig jam, on grain bread, served with a cup of soup du jour **16.95**

AVOCADO TOAST

9 grain bread, avocado spread, NJ tomatoes, sunny side up egg, everything bagel seasoning and arugula, served with a side salad **16.95**

**Substitute regular fries 2.50 sweet potato fries 3. truffle fries 5. cup of soup 3.50
gluten free bun, bread, or wrap add 2.00 (when available)**

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 **19.75 **no substitutions****

BRUNCH TACOS

Egg whites, spinach, turkey sausage, mexican cheeses & salsa, sriracha aioli, served with farmers potatoes **17.75**

PORK ROLL, EGG & CHEESE MELT

Pork roll, scrambled egg, cheddar cheese, served open faced on french toast, served with farmers potatoes **16.75**

EGGS YOUR WAY

Two eggs your way, farmers potatoes, choice of bacon or sausage, served with toast **17.75**

FRENCH TOAST HASH

Classic french toast chopped, bacon, sausage, peppers, onions, farmers potatoes tossed in cajun maple butter, poached egg, hollandaise **19.75**

TURKEY SAUSAGE HASH

Turkey sausage, sautéed onions and peppers, sweet potatoes, poached eggs, farmers potatoes, topped with hollandaise sauce **19.75**

DAILY SPECIALS

FRITATTA

sausage, bacon, pork roll, monterey and cheddar cheese, with arugula, served with farmers potatoes **18.95**

TOT BAKE

Tater tots topped with turkey chilli, monterey & cheddar cheeses, topped with an over easy egg **16.95**

CINNAMON ROLL PANCAKE

Golden brown pancakes, stuffed with a sweet cream cheese filling, topped with a brown sugar drizzle served with your choice of bacon or sausage **16.95**

SAUSAGE GRAVY

Traditional sausage gravy, over buttermilk biscuits, served with farmers potatoes **16.95**

BREAKFAST RISOTTO

Creamy risotto with roasted red peppers, pork sausage, spinach & sunny side up eggs **16.95**

FRENCH TOAST DU JOUR

NJ zucchini bread french toasted topped with a scoop of sweet cinnamon cream cheese, served with your choice of bacon or sausage **16.95**

SEAFOOD AND GRITS

Crawfish and shrimp served over creamy grits with NJ corn, lobster, andouille sausage topped with fresh arugula and an over easy egg **24.95**

SMOKED SALMON BENNY

Poached eggs, herb cream cheese, smoked salmon, and tomatoes on a toasted english muffin, topped with hollandaise & arugula **23.95**

WAFFLE DU JOUR

Golden brown waffles, topped with blueberry sauce and a vanilla drizzle served with your choice of bacon or sausage **16.95**

HUEVOS RANCHEROS

Fried corn tortilla topped with pulled chicken tinga, refried beans, sunny side up egg and rancheros sauce & cilantro lime crema drizzle & scallions **16.95**

****Menu reflects credit card pricing, discount will be applied when paying cash****

Separate checks must be requested at the beginning of service

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

WE ARE NOT ABLE TO ACCEPT ANY GIFT CARDS OTHER THAN ROBIN'S NEST GIFT CARDS, SORRY FOR THE INCONVENIENCE

**** WHILE OUR RESTAURANT OFFERS GLUTEN FREE OPTIONS, WE ARE NOT A GLUTEN FREE KITCHEN. CROSS CONTAMINATION MAY OCCUR AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS. PLEASE ADVISE OUR KNOWLEDGEABLE STAFF OF ANY DIETARY RESTRICTIONS ****