



2 Washington Street  
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WIFI: Robinguest

## DRINK MENU

### BLOODY HORSERADISH

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

### COOL AS A CUCUMBER 13.

muddled lime & cucumber, lime triple sec, club soda,  
splash of apple juice

### RICE PUDDING MARTINI 13.75

caramel vodka, rum chata

### BELLINI 10.5

champagne with choice of pear or peach liquor

### PINK PORCH

vodka, moscato, pink lemonade, splash of club

### ★ SUMMER STRAWBERRY MIMOSA 5.

champagne, strawberry vodka

### BOTTLED BEER 6.5

Heineken  
Heineken 0.0  
Stella Artois  
Blue Moon  
Corona

### DRAFT BEER 7.5

Yuengling Lager  
Miller Lite  
Founders Summer Shandy  
Spellbound IPA  
Michelob Ultra  
Double Nickel Vienna Lager

### HOUSE WINE BY THE GLASS 10.50

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

### SANGRIA GLASS/10.5

### PITCHER/32

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, bacon, sea salt

*\$4 classic  
mimosas*

*Red or White*

*Sangria*

*\$10.50*

### BLUE FIRECRACKER

vodka, grenadine, sprite, blue curacao 11.5

### ELDERFLOWER SPRITZ 13.75

elderflower liqueur, prosecco, splash of club soda

### TROPICAL COSMO 13.75

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

### SPRING MULE 13.

muddled lemon & blueberries, vodka, ginger beer, splash of  
lemonade

### NEST COFFEE 11.5

coffee, jameson, irish cream, whipped cream

### IRISH COFFEE 10.5

jameson, coffee, whipped cream

### ★ ABSOLUT TOBACCO BLOODY MARY 7.

absolut tobasco vodka, bloody mary mix

### CUCUMBER COCOCO 12.75

muddled lemon and cucumber, cucumber vodka, club soda

## SOUPS & SALADS

### SOUP DU JOUR

*New England Clam Chowder with Bacon*

*Curry Cauliflower Cheddar*

*Chilled Blueberry*

Cup 6.75 | Bowl 7.95 | Sampler 8.5

Seafood Cup 8.95 | Seafood Bowl 9.95 (when available)

Pint 8.50 | Quart 18.75 (take out only)

Cup of Chili 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 17.95

### WATERMELON SALAD

Mixed greens, watermelon, feta cheese, purple onion,  
pistachios, balsamic glaze dressing 17.95 V

## 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

## Protein Bowl

Mixed greens, cous-cous, hard-boiled egg, NJ  
cucumber salad, chickpeas, grilled chicken,  
champagne vinaigrette 15.00

## 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 (blueberries or plain) with choice of bacon or sausage

# BURGERS, SANDWICHES & MORE

## PORK ROLL, EGG & CHEESE MELT

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

## 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 **15.75**

## IMPOSSIBLE BURGER

Plant based burger contains no animal products, but has the same flavor as sirloin, lettuce, tomato, caramelized onions, choice of cheddar, swiss or bleu cheese, homemade bun, served with sweet potato or regular fries **18.75 V**

## 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**

## TURKEY CHILI

Lean ground turkey, onions, peppers, kidney beans simmered in rich chipotle seasonings, melted cheddar cheese, served with a side salad **15.95 GF**

## TURKEY PANINI

Turkey breast, cheddar cheese, baby spinach, granny smith apples, apricot chutney on grilled sourdough bread, 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\*\***

## AVOCADO TOAST

Toasted 9 grain bread topped with avocado spread, tomato, poached egg, served with a side salad **16.95**

## EGGS YOUR WAY

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

## TURKEY SAUSAGE HASH

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

## BRUNCH TACOS

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

# DAILY SPECIALS

## DENVER FRITTATA

Ham, peppers, onions, cheddar & monterey cheeses, served with farmers potatoes **18.95**

## TOT BAKE

Tater tots topped with turkey chili, with monterey & cheddar cheeses, scrambled egg & sriracha aioli **17.75**

## APPLE PIE WAFFLES

Golden belgian waffles, topped with apple pie filling, topped with whiiped cream, served with a side of bacon or sausage **16.75**

## VIRGINIA HAM STEAKS

Two grilled Virginia ham steaks with cheesy scrambled eggs & farmers potatoes **16.95**

## FRENCH TOAST DU JOUR

Classic french toast, topped with fresh strawberries, toasted coconut, strawberry drizzle, topped with whipped cream, served with your choice of bacon or sausage **16.95**

## SHRIMP & CRAB GRITS

Fried shrimp, lump crab, andouille sausage, corn & cajun maple butter served over creamy grits, over easy egg **26.95**

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

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

**\*Separate checks must be requested at the beginning of service\***

**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 \*\***