



2 Washington Street
Mount Holly, NJ 08060

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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

RICE PUDDING MARTINI 13.75

caramel vodka, rum chata

BELLINI 10.5

champagne with choice of pear or peach liquor

PINK PORCH 11.5

vodka, moscato, pink lemonade, splash of club

*\$4 classic
mimosas*
*\$5 Watermelon
Mimosa*

BLUEBERRY MARTINI 13.75

blueberry vodka, triple sec, splash of sour mix & simple syrup

ELDERFLOWER SPRITZ 13.75

elderflower liqueur, prosecco, splash of club soda

TROPICAL COSMO 13.75

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

SUMMER 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 TABASCO BLOODY MARY 7.

absolut tobasco vodka, bloody mary mix

ROSE SPRITZ 10.

rose, champagne, lemon, strawberry, mint, splash of club

BOTTLED BEER 6.5

Heineken
Heineken 0.0
Stella Artois
Blue Moon
Corona

DRAFT BEER 7.5

Yuengling Lager
Miller Lite
Founders Summer Shandy
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, sea salt

FAMILY FRUIT PLATTER 8.95

Cantaloupe, honeydew melon, pineapple, strawberries, watermelon,
and blueberries drizzled with honey, served with a fruit dip

BURRATA 15.75

burrata on a bed of mixed greens with roasted tomatoes
with balsamic drizzle, served with toasted naan bread

NJ CUCUMBER SALAD 4.

SOUPS & SALADS

SOUP DU JOUR

Manhattan Clam Chowder

Chilled Canteloupe

Cup 6.75 | Bowl 7.95 | Sampler 8.5

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 vinaigrette 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, NJ cucumber salad, sweet
potato, beets, 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 (chocolate chip 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 pasta 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****

FRENCH TOAST HASH

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

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

MUSHROOM FRITTATA

Spinach, mushrooms, & mozzarella cheese, served with farmers potatoes **18.95**

TOT BAKE

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

BLUEBERRY WAFFLE

Golden belgian waffle, topped with NJ blueberry compote, served with Vincent's Homemade vanilla ice cream, whipped cream, and your choice of bacon or sausage **16.75**

SAUSAGE & GRAVY

Traditional sausage gravy, over homemade buttermilk biscuits, side of scrambled eggs, served with farmers potatoes **16.95**

FRENCH TOAST DU JOUR

French toast stuffed with nutella, topped with fresh strawberries and caramel drizzle, 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**

SMOKED SALMON BENNY

Smoked salmon, tomato, and poached eggs on a croissant, topped with hollandaise & fresh capers, served with farmers potatoes **21.95**

GRILLED VIRGINIA HAM PLATTER

Grilled virginia ham steak, served with scrambled eggs & farmers potatoes **16.95**

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 ****