



2 Washington Street  
Mount Holly, NJ 08060

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WIFI: Robinguest

## 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

## LAVENDER LEMONDROP MARTINI 13.75

lemon vodka, limoncello, sour mix, lavender syrup, sugar rim

## ABSOLUT TABASCO BLOODY MARY 7.

absolut tobasco vodka, bloody mary mix

### 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

## 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

### JERSEY SHORE STEAMERS

a dozen little neck clams with Jersey Shore white wine butter  
sauce and a piece of grilled sourdough 16.95

## SIDE ORDERS

Canadian bacon 4.5  
Pork roll 4.5  
Bacon 4.5  
Sausage 4.5  
Beef Scrapple 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 Malibu Pink  
Mimosa  
(pineapple, guava & coconut)*

### BLUEBERRY LEMONADE 12.

blueberry vodka, lemonade

### PEACH & BLUEBERRY SPRITZ 13.75

peach vodka, blueberry, mint, simple syrup, champagne, club soda

### TROPICAL COSMO 13.75

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

### ITALIAN MULE 13.

amaretto, vodka, ginger beer, splash of lemonade

### CHERRY MARGARITA 11.5

Tequila, lime juice, coco lopez, cherry juice, salt rim

### PINEAPPLE UPSIDE DOWN CAKE 13.75

vanilla vodka, pineapple juice, grenadine, toasted coconut rim

### NEST COFFEE 11.5

coffee, jameson, irish cream, whipped cream

### IRISH COFFEE 10.5

jameson, coffee, whipped cream

## SOUPS & SALADS

### SOUP DU JOUR

*Gazpacho Cup 6.75 | Bowl 7.95*

*Asparagus & Crab Cup 8.95 | Bowl 9.95*

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

### BEEF SALAD

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

## Protein Bowl

Mixed greens, cous cous, fried eggplant, hard-boiled  
egg, beets, roasted red peppers, grilled chicken,  
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 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**

## NJ BLT SANDWICH

Crispy bacon, lettuce, NJ tomato, basil pesto aioli on grilled sourdough bread, served with a side of NJ cucumber salad **16.95**

## 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**

**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)**

## 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**

## AVOCADO TOAST

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

# 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\*\***

## VIRGINIA HAM STEAK

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

## PORK ROLL, EGG & CHEESE MELT

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

## TURKEY SAUSAGE HASH

Turkey sausage, sautéed onions and peppers, sweet potatoes, poached eggs, 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

## FRITTATA

Sausage, spinach, mozzarella cheese, topped with arugula, served with farmers potatoes **18.95**

## TOT BAKE

Tater tots topped with turkey chili, with monterey & cheddar cheeses, over easy eggs & sriracha aioli **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**

## SAUSAGE GRAVY

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

## BREAKFAST PIZZA

Toasted naan bread topped with cheese sauce, sausage, crispy bacon, monterey & cheddar jack cheeses, scrambled eggs & fresh salsa **16.95**

## FRENCH TOAST DU JOUR

NJ zucchini bread french toast topped with a drizzle of cinnamon cream cheese, 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, topped with arugula, over easy eggs **26.95**

## SMOKED SALMON TOAST

Smoked salmon, herb cream cheese, over easy eggs on 9 grain toast, fresh capers, served with a side salad **21.95**

## CROISSANT SANDWICH

Croissant with crispy bacon, and fried eggs topped with cheddar cheese, served with farmers potatoes **16.95**

## FRIED TOMATO & BACON BENNY

Poached eggs, lightly fried tomato & crispy bacon on toasted English muffin, homemade roasted tomato hollandaise, topped with arugula, served with farmers potatoes **19.95**

**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 \*\***