



2 Washington Street
Mount Holly, NJ 08060

609.261.6149

www.robinsnestmountholly.com

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

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

ChopShop Cabernet 10.

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

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 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

BEES KNEES SPRITZ 12.75

vodka, muddled lemons, honey simple syrup, champagne, and a splash of club soda

NEST COFFEE 11.5

coffee, jameson, irish cream, whipped cream

IRISH COFFEE 10.5

jameson, coffee, whipped cream

SOUPS & SALADS

SOUP DU JOUR

Chilled NJ Cantaloupe Cup 6.75 | Bowl 7.95

Cream of Baby Spinach Cup 6.75 | Bowl 7.95

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 16.95

BEET SALAD

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

NJ WATERMELON SALAD

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

Protein Bowl

Mixed greens, cous cous, sweet potatoes
hard-boiled egg, NJ cucumber salad, 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**

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**

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**

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**

**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

Pork sausage, spinach, mozzarella cheese, and roasted red peppers, topped with arugula, served with farmers potatoes **18.95**

TOT BAKE

Tater tots topped with BBQ pork, with monterey & cheddar cheeses, salsa, scrambled eggs & sriracha aioli **16.95**

BREAKFAST PIZZA

Chorizo, scrambled eggs, cheese sauce, salsa, and jalapenos, served with tater tots and a side of guacamole **16.95**

SAUSAGE GRAVY

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

SOUTHERN CATFISH & CRAB GRITS

Fried catfish, lump crab, sauteed onions & peppers, cajun cream sauce served over creamy cheese grits, **26.95**

CROISSANT SANDWICH

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

SALMON BENNY

Poached eggs, herb cream cheese, tomatoes, and smoked salmon, on a toasted english muffin, topped with hollandaise and baby arugula **19.95**

PANCAKE DU JOUR

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**

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 ****