



2 WASHINGTON ST. MT. HOLLY NJ  
609.261.6149

## STARTERS

### SOUP DU JOUR

TBD

Cup 6.75 | Bowl 7.95

### CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, homemade garlicky caesar dressing 16.75 V

### BERRY & FETA SALAD

Mixed greens, blueberries, strawberries, candied walnuts, crumbled feta cheese, served with raspberry poppy seed dressing 17.95 V GF

### BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, dried cranberries, candied walnuts, mandarin oranges, honey cumin lime dressing 16.95 V GF

add to any salad grilled chicken 6. shrimp 10. salmon 13.

## - APPETIZERS -

### TRUFFLE FRIES 13.95

white truffle oil, parmesan cheese, sea salt V

### SWEET POTATO FRIES 9.25

sea salt, chipotle honey mustard dipping sauce V

### FLATBREAD 14.75

topped with roasted red peppers, caramelized onions, goat cheese, arugula & balsamic drizzle

## CHILDREN'S MENU

12 & under  
includes beverage

### CHICKEN FINGERS

served with french fries 10.5

### GRILLED CHEESE

served with french fries 10.5 V

### PANCAKE

choice of plain or chocolate chip, served with bacon 10.5

## QUICHE DU JOUR

Baked daily stuffed with broccoli & cheddar, served with a side salad 17.75

## ENTREES

### CRAB BENEDICT

Poached eggs, lump crab, tomato & spinach on a toasted english muffin, homemade hollandaise, served with farmers potatoes 21.95

### OMELETTE

Three egg omelet with asparagus, roasted red peppers, mozzarella cheese served with farmers potatoes 18.95 V GF

### TATER TOT BAKE

Tater tots topped with scrambled eggs, bbq pork, salsa, cheese sauce, sriracha aioli 17.75

### STUFFED FRENCH TOAST

Battered texas toast, stuffed with sweet strawberry cream cheese, drizzled with strawberry sauce, and topped with fresh strawberries, served with farmers potatoes 16.95 V

### BREAKFAST RISOTTO

Creamy parmesan risotto with turkey sausage, roasted red peppers, spinach, over easy egg & fresh arugula 22.95

### BELGIAN WAFFLE

Golden brown belgian waffle topped with apple pie filling and caramel dolce de leche with whipped cream, served with bacon 16.75 sub turkey sausage \$1

### SAUSAGE GRAVY

Traditional sausage gravy, over homemade biscuits, served with farmers potatoes 16.95

### FRENCH TOAST HASH

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

### SHRIMP & GRITS

Creamy grits tossed with corn, andouille sausage, fried shrimp, cajun maple butter, over easy egg, fresh arugula 26.95

### ASPARAGUS SANDWICH

Asparagus, fig jam, crispy bacon, provolone cheese open face on toasted wheat bread, served with a side salad 15.95

### CRABBY EGG SALAD MELT

Classic egg salad with lump crab meat, topped with cheddar & monterey jack cheese, open face on toasted whole wheat bread, served with a side salad 17.95

### MOUNT HOLLY MELT

Robin's chicken salad, celery, onions, mandarin oranges, dill mayonnaise, melted cheddar cheese, open face on toasted english muffin, served with 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 tarter sauce 17.95

### TURKEY PANINI

Turkey breast, cheddar cheese, baby spinach, granny smith apples, apricot chutney on grilled sourdough, served with Robin's pasta salad 16.95

### MANGO SALSA SALMON

Grilled salmon, topped with mango salsa, arugula and a balsamic drizzle, served with rice & vegetable medley 28.00

### MOROCCAN TAGINE

Sweet potato, chickpeas, in a tagine sauce, golden raisins, green olives, tomato, onions, spinach, over pearl couscous, roasted pistachio nuts, served with carrot salad 21.95 Vegan add chicken 6. salmon 12.

V-vegetarian GF- gluten free

## WINE MENU

### CHARDONNAY

Meiomi Chardonnay 37.5  
Kendall Jackson Chardonnay 40.

### SAUVIGNON BLANC

Kim Crawford Sauvignon Blanc 38.

### RIESLING

Snoqualmie "Naked" Riesling 28.5  
14 Hands Riesling 31.

### MOSCATO

Woodbridge Moscato 23.95

### PINOT GRIGIO

Alverdi Pinot Grigio 22.95  
Santa Margarita Pinot Grigio 42.

### ROSE

Chateau Ste. Michelle Rose 26.25

### SPARKLING & BUBBLES

Chateau Ste. Michelle Brut 31.5  
La Luca Prosecco 27.

### MERLOT

Columbia Crest Merlot 31.5  
Seven Falls Cellars Merlot 33.75

### PINOT NOIR

Angeline Pinot Noir 36.95  
Julia James Pinot Noir 42.

### CHIANTI

Ruffino Chianti Classico "Riserva Ducale" 46.

### MALBEC

Bousquet Malbec 35.75

### CABERNET SAUVIGNON

Columbia Crest Cabernet Sauvignon 31.5  
Drumheller Cabernet Sauvignon 33.5  
Kendall Jackson Cabernet Sauvignon 39.  
Charles Krug Cabernet Sauvignon 57.5

## DESSERTS

CAKES, PIES, & TARTS 8.95  
BARS 6.95  
COOKIES 14.95 LB

V-vegetarian GF- gluten free

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

## DRINK MENU

**ROBIN'S NEST OLD FASHIONED 13.25**  
bourbon, muddled fruit, bitters, organic orange liquor, splash of club

### MIMOSA 8.50

champagne, oj  
**HAWAIIAN MIMOSA 8.50**  
coconut rum, champagne, pineapple juice, cranberry juice

### BELLINI 10.5

champagne with choice of watermelon, peach or pear liquor

### ELDERFLOWER SPRITZ 12.75

elderflower liqueur, prosecco, ruby red grapefruit juice, splash of club

### STRAWBERRY SPRITZ 12.95

strawberry vodka, champagne

### MUDDY CREEK SLIDE 13.75

espresso vodka, irish cream, coffee liqueur, iced coffee, chocolate syrup, whipped cream

### BLOODY JOHNNY 13.5

vodka, bloody mary mix, pickle juice & horseradish

### BLOODY HORSERADISH 13.5

tito's vodka, bloody mary mix, horseradish

### PICKLED MARIO 13.5

tito's vodka, bloody mary mix, pickle juice

### ESPRESSO MARTINI 13.75

espresso vodka, coffee liqueur, splash of irish cream

### PEAR MARTINI 13.75

pear vodka, organic ginger liqueur, simple syrup, lemon juice

### PALOMA 11.50

tequila, lime, grapefruit juice, splash of club

### LEMON DROP 13.75

lemon vodka, lemon cello, sweet & sour, sugar rim

### TROPICAL COCKTAIL 13.75

coconut rum, pineapple rum, cranberry juice, pineapple juice, triple sec, lime juice

### CUCUMBER FIZZ 13

muddled lemon and cucumber, cucumber vodka, elderflower liqueur, club soda

### SPRING MULE 13.00

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

### NEST MARGARITA 11.50

tequila, triple sec, sour mix, splash of orange juice, salt rim

### KGB 11.5

kahlua, gran marnier, coffee, whipped cream

### NEST COFFEE 11.5

jameson, irish cream, coffee, whipped cream

### BUBBLES

Glass of Champagne 9.  
La Luca Prosecco single serve 12.

### HOUSE WINE BY THE GLASS

#### 10.5

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

**COLD BREW 6.75**

### SANGRIA

GLASS/10.5 PITCHER/32.  
red & white

### BOTTLED BEER

Stella Artois 6.5  
Blue Moon 6.5  
Heineken 6.5 Heineken 0.0

### DRAFT BEER 7.5

ask server for selections



WIFI Password: Robinguest

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