



2 WASHINGTON ST. MT. HOLLY NJ  
609.261.6149

## STARTERS

### SOUP DU JOUR

Vegetable minestrone Cup 6.50 | Bowl 7.50

Shrimp & corn chowder Cup 9. | Bowl 10.

French onion Crock | 9.95

### HOUSE SALAD

Mixed greens, shredded carrots, parmesan cheese, cherry tomatoes, champagne vinaigrette dressing 7.95 V GF (small)

### STRAWBERRY FETA SALAD

Mixed greens topped with sliced strawberries, creamy feta cheese, candied walnuts, raspberry poppy seed dressing 13.95 V GF

### CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, homemade garlicky caesar dressing 12.95 V

### GOAT SALAD

Baby spinach, dried cranberries, spiced pecans, fried goat cheese wheel, orange tarragon vinaigrette 14.95 V

add to any salad

grilled chicken 6. salmon 13.

## - APPETIZERS -

TRUFFLE SPROUTS 13.95

white truffle oil, parmesan cheese, crispy bacon, sea salt

TRUFFLE FRIES 11.95

white truffle oil, parmesan cheese, sea salt V

SWEET POTATO FRIES 8.95

sea salt, chipotle honey mustard dipping sauce V

HUMMUS TRIO 12.95

a sampling of three homemade hummus V

## CHILDREN'S MENU

12 & under

includes beverage

### CHICKEN FINGERS

served with french fries 9.95

### GRILLED CHEESE

served with french fries 9.95 V

### SILVER DOLLAR PANCAKES

Chocolate chip or plain mini pancakes, served with bacon 9.95

V-vegetarian GF- gluten free

## ENTREES

### CRAB EGGS BENEDICT

Poached eggs, mini crab cakes, toasted english muffin, homemade hollandaise, served with farmers potatoes 21.95

### OMELET

Three egg omelet stuffed with cheddar & monterey jack cheese, roasted red pepper, asparagus, served with farmers potatoes 16.95 V GF

### TATER TOT BAKE

Tater tots topped with scrambled eggs, bbq pork, salsa, cheddar & monterey jack cheese, sriracha aioli 14.95

### STUFFED FRENCH TOAST

Battered texas toast, stuffed with marscapone & strawberries, drizzled with strawberry sauce, served with farmers potatoes 15.95 V

### BLUEBERRY PANCAKES

Golden brown pancakes dotted with blueberries, served with bacon 15.95

### QUICHE DU JOUR

Baked daily stuffed with broccoli & cheddar cheese, served with a side salad 14.95

### 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 16.95

### MOUNT HOLLY MELT

Robin's chicken salad, celery, onions, mandarin oranges, dill mayonnaise, melted cheddar cheese, open face on toasted whole wheat, served with side salad 13.95

### IMPOSSIBLE BURGER

Plant based burger contains no animal products, but has the same flavor as sirloin, lettuce, tomato, caramelized onions, sautéed mushrooms, choice of cheddar, swiss or bleu cheese, homemade bun, served with sweet potato or regular fries 17.95 V

### HONEY PECAN CHICKEN

Boneless breast of chicken, honey dipped, chopped pecans, cranberry cream sauce, served with rice & vegetable medley 24.95

### RISOTTO

Parmesan risotto with asparagus, divina tomatoes, portabella mushrooms, finished with a truffle zest 21.95 V GF

### STUFFED FLOUNDER

Flounder stuffed with crab imperial, lemon dill butter, served with rice & asparagus 28.95

### CHIPOTLE HONEY SALMON

Grilled salmon, chipotle honey garlic glaze, fried spinach, served with rice & vegetable medley 25.95

### BEEF BRISKET

Slow roasted beef brisket, barbeque au jus, served with mashed potatoes & vegetable medley 28.95 GF

## WINE MENU

### CHARDONNAY

Meiomi Chardonnay 34.  
Tom Gore Chardonnay 36.  
Acacia Chardonnay 36.  
Kendall Jackson Chardonnay 38.

### SAUVIGNON BLANC

14 Hands Sauvignon Blanc 32.  
Kim Crawford Sauvignon Blanc 36.

### RIESLING

Snoqualmie "Naked" Riesling 27.  
14 Hands Riesling 30.

### MOSCATO

Woodbridge Moscato 23.

### PINOT GRIGIO

Alverdi Pinot Grigio 22.  
Colimoro Alto Adige Pinot Grigio 35.  
Santa Margarita Pinot Grigio 40.

### ZINFANDEL & ROSE

Beringer White Zinfandel 22.  
7 Deadly Zins Red Zinfandel 40.  
Chateau Ste. Michelle Rose 24.

### SPARKLING & BUBBLES

14 Hands Brut 30.  
La Luca Prosecco 25.

### MERLOT

Columbia Crest Merlot 30.  
Seven Falls Cellars Merlot 32.  
Drumheller Merlot 32.

### PINOT NOIR

Angeline Pinot Noir 35.  
Julia James Pinot Noir 40.

### CHIANTI

Ruffino Chianti Classico "Riserva Ducale" 44.

### MALBEC

Woodbridge Malbec 23.  
Bousquet Malbec 34.

### CABERNET SAUVIGNON

Columbia Crest Cabernet Sauvignon 30.  
Drumheller Cabernet Sauvignon 32.  
Seven Falls Cellar Cabernet Sauvignon 35.  
Kendall Jackson Cabernet Sauvignon 37.  
Charles Krug Cabernet Sauvignon 55.

## DESSERTS

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

## DRINK MENU

### MIMOSA 7.

champagne with orange juice

### PEACH OR PEAR BELLINI 9.5

champagne with watermelon, peach or pear liquor

### RASPBERRY BUBBLY 9.5

champagne. raspberry liquor, lemon cello

### LEMON FIZZ 9.5

champagne. lemon vodka, lemon cello

### ROBIN'S NEST OLD FASHION 12.5

bourbon, muddled fruit, bitters, organic orange liquor, splash of club

### PICKLED MARIO 13.

tito's vodka, bloody mary mix, pickle juice

### BLOODY HORSERADISH 13.

tito's vodka, bloody mary mix, horseradish

### PINK PORCH 11.

vodka, pink lemonade, moscato, splash of club

### ESPRESSO MARTINI 12.5

espresso vodka, coffee liqueur, splash of irish cream

### LEMON DROP 12.5

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

### PEAR MARTINI 12.5

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

### TROPICAL COSMO 12.5

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

### WATERMELON TINI 12.5

vodka. watermelon liquor, simple syrup

### FRENCH TOAST MARTINI 12.5

jack fire whiskey, vanilla vodka, rum chata

### BUBBLES

Glass of Champagne 9.  
Kriter Brut Single Serve Bottle 10.  
Prosecco Single Serve Bottle 10.

### HOUSE WINE BY THE GLASS

#### 9.5

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

### SANGRIA

#### 9. glass 25. pitcher

red or white

### BOTTLED BEER

Coors Light 4.75 Amstel Light 5.75  
Stella Artois 6. Blue Moon 5.75  
Heineken 5.75 Corona 5.75

### DRAFT BEER 6.5

ask server for selections

V-vegetarian GF- gluten free



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. \*\*