



2 WASHINGTON ST. MT. HOLLY NJ  
609.261.6149

## STARTERS

### SOUP DU JOUR

Tomato Basil 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 9.95 V GF

### STRAWBERRY FETA SALAD

Mixed greens topped with sliced strawberries, creamy feta cheese, candied walnuts, raspberry poppy seed dressing 15.95 V GF

### CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, homemade garlicky caesar dressing 14.95 V

### GOAT CHEESE SALAD

Baby spinach, dried cranberries, spiced pecans, goat cheese crumble, orange tarragon vinaigrette 15.95 V GF  
add to any salad

grilled chicken 6. salmon 13. gulf shrimp 10.

## - 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

## CHILDREN'S MENU

12 & under  
includes beverage

### CHICKEN FINGERS

served with french fries 9.95

### GRILLED CHEESE

served with french fries 9.95 V

### MINI WAFFLES

served with bacon 9.95

## ENTREES

\*\*substitute turkey sausage 1.00

### CRAB CAKE BENEDICT

Poached eggs, mini crab cakes, arugula, toasted english muffin, homemade hollandaise, sprinkled with old bay seasoning, served with farmers potatoes 21.95

### OMELET

Three egg omelet stuffed with white cheddar cheese, roasted red peppers, 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 sweet strawberry cream cheese, drizzled with strawberry sauce, and topped with fresh strawberries, served with farmers potatoes 15.95 V

### BLUEBERRY PANCAKES

Golden brown pancakes, dotted with blueberries, topped with lemon drizzle, served with bacon 15.95

### MINI WAFFLES

golden brown mini waffles topped with apple pie filling and caramel dulce de leche with whipped cream, served with bacon or sausage 17.95

### ASPARAGUS SANDWICH

Asparagus, fig jam, bacon, provolone cheese, open face on toasted whole wheat bread, 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, choice of cheddar, swiss or bleu cheese, homemade bun, served with sweet potato or regular fries 17.95 V

### RISOTTO

Parmesan risotto with asparagus, roasted red peppers, wild mushrooms (harvested by RVRHS students), topped with arugula, finished with a truffle zest 21.95 V GF

### CHIPOTLE HONEY SALMON

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

### STUFFED FLOUNDER

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

### BEEF BRISKET

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

### HONEY PECAN CHICKEN

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

V-vegetarian GF- gluten free

## WINE MENU

### CHARDONNAY

Meiomi Chardonnay 36.  
Kendall Jackson Chardonnay 38.

### SAUVIGNON BLANC

Chateau Ste. Michelle 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.  
Santa Margarita Pinot Grigio 40.

### ZINFANDEL & ROSE

Beringer White Zinfandel 22.  
Chateau Ste. Michelle Rose 24.

### SPARKLING & BUBBLES

Chateau Ste. Michelle Brut 30.  
La Luca Prosecco 25.

### MERLOT

Columbia Crest Merlot 30.  
Seven Falls Cellars Merlot 32.  
Horse Heaven Hills Merlot 34.

### PINOT NOIR

Angeline Pinot Noir 35.  
Julia James Pinot Noir 40.

### CHIANTI

Ruffino Chianti Classico "Riserva Ducale" 44.

### MALBEC

Bousquet Malbec 34.

### CABERNET SAUVIGNON

Columbia Crest Cabernet Sauvignon 30.  
Drumheller Cabernet Sauvignon 32.  
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

**PEACH OR PEAR BELLINI 10.**  
champagne with watermelon, peach or pear  
liquor

**RASPBERRY BUBBLY 10.**  
champagne. raspberry liquor, lemon cello

**LEMON FIZZ 10.**  
champagne. lemon vodka, lemon cello

**STRAWBERRY SPRITZ 11.5**  
strawberry vodka, champagne over ice

**RUBY SUNRISE 11.**  
vodka, ruby red grapefruit juice, muddled cranberries,  
splash of sprite

**MUDDY CREEK SLIDE 12.5**  
espresso vodka, irish cream, coffee liquor, iced coffee,  
chocolate syrup, whipped cream

**ROBIN'S NEST OLD FASHION 13.**  
bourbon, muddled fruit, bitters, organic orange liquor,  
splash of club

**BLOODY HORSERADISH 12.5**  
tito's vodka, bloody mary mix, horseradish

**PICKLED MARIO 12.5**  
tito's vodka, bloody mary mix, pickle juice

**ESPRESSO MARTINI 13.**  
espresso vodka, coffee liqueur, splash of irish  
cream

**TROPICAL COSMO 13**  
coconut rum, pineapple rum, cranberry juice,  
pineapple juice , triple sec, lime juice

**LEMON DROP 13.**  
lemon vodka, lemon cello, sweet & sour, sugar rim

**PEAR MARTINI 13.**  
pear vodka, organic ginger liquor, simple syrup,  
lemon juice

**FRENCH TOAST MARTINI 13.**  
jack fire whiskey, vanilla vodka, rum chata

**POMEGRANATE MARTINI 13.**  
pomegranate vodka, pomegranate liquor, lime juice,  
cranberry juice

**KEY LIME MARTINI 13.**  
lime vodka, vanilla vodka, rum chata, graham cracker  
rim

**BUBBLES**  
Glass of Champagne 9.  
Kriter Brut 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**  
GLASS/10. PITCHER/30.  
red & white

**BOTTLED BEER**  
Miller Lite 4.75 Amstel Light 5.75  
Stella Artois 6 Blue Moon 5.75  
Heineken 5.75 Yuengling 4.75  
Guinness 6.5

**DRAFT BEER 6.5**  
ask server for selections

*\$4 Mimosas*

V-vegetarian GF- gluten free



WIFI Password: Robinguest

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

\*\* 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. \*\*