



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

STARTERS

SOUP DU JOUR

Seafood Soup du Jour Cup 9. | Bowl 10.

Soup du Jour Cup 6.50 | Bowl 7.50

French onion Crock | 9.95

HOUSE SALAD

Mixed greens, shredded carrots, parmesan cheese, cherry tomatoes, champagne vinaigrette dressing 9.95 V GF

CAESAR SALAD

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

BLEU LIME SALAD

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

BAJA SHRIMP SALAD

Romaine, peppers, purple onions, cucumbers & cherry tomatoes, radishes, topped with fried shrimp and a unagi sauce drizzle and sprinkled with nori seasoning. Served with a side of Dynamite Sauce 19.95

add to any salad grilled chicken 6. shrimp 10. 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

FLATBREAD 13.95

topped with pears, bleu cheese, fig jam, arugula & balsamic drizzle

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

QUICHE DU JOUR

Baked daily stuffed with chefs choice, served with a side salad 15.95

V-vegetarian GF- gluten free

ENTREES

SMOKED SALMON BENEDICT

Poached eggs, smoked salmon, arugula, herbed cream cheese spread, toasted english muffin, homemade hollandaise, served with farmers potatoes 21.95

OMELET

Three egg omelet stuffed with cherry tomatoes, spinach, asparagus, & feta cheese, 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 with blueberries, topped with a raspberry compote, served with bacon 15.95 sub turkey sausage \$1

MINI WAFFLES

Golden brown mini waffles topped with apple pie filling and caramel dulce de leche with whipped cream, served with bacon 17.95 sub turkey sausage \$1

ASPARAGUS SANDWICH

Asparagus, bacon, fig jam, Swiss cheese, open faced 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 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

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 19.95 Vegan add chicken 7. salmon 12.

CHIPOTLE HONEY SALMON

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

CHILEAN SEA BASS

Pistachio crusted chilean sea bass pan seared, served over risotto with roasted red peppers, asparagus & arugula 37.95

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

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

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 CAESAR 12.5
vodka, clamato juice, tabasco, worcestershire,
lime, the Canadian Extreme Bean and a garlic-
spiced rim

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.
Mimosa 8.
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

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. **