



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Cup 6. | Bowl 7. | Sampler 7.50
Pint 8. | Quart 14.95 (takeout only)
French Onion 8.

BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, dried cranberries, candied walnuts, mandarin oranges, honey cumin lime dressing 13.95 V

GOAT CHEESE SALAD

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

CAESAR SALAD

Romaine, parmesan cheese, hard boiled egg, buttery croutons, homemade garlicky caesar dressing 11.95 V

ORCHARD SALAD

Mixed greens, walnuts, cranberries, pumpkin seeds, sesame seeds, granny smith apples, cheddar & monterey jack cheese, orange poppy seed dressing 13.95 V

POWER BOWL

Quinoa, baby spinach, walnuts, marinated divina tomatoes, peppers, onions, shitake mushrooms, goat cheese, pickled onions, hardboiled egg, carrots, orange poppy seed dressing 13.95 V

add to any salad grilled chicken 5. salmon 11.

- 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

FRENCH FRIES 7.95

sea salt V

SWEET POTATO FRIES 8.95

sea salt, chipotle honey mustard dipping sauce V

CHEESE NACHOS 11.95

queso cheese, housemade cheese sauce, fresh salsa, jalapenos V

add grilled chicken 5.

add bbq pork 6.

Robin's Nest Wings 16.95 (8 jumbo)

deep fried, naked, housemade tangy garlic buffalo sauce

bleu cheese & celery + 1.50

SANDWICHES, BURGERS, & TACOS

BEEF BURGER

Lean ground sirloin grilled to your liking, caramelized onions, bacon, lettuce, tomato, choice of cheddar, swiss, or bleu cheese, homemade bun, served with sweet potato or regular fries 17.95
substitute truffle fries 3.

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 16.95 V
substitute truffle fries 3.

BBQ PORK SANDWICH

Slow roasted pork, sweet & tangy barbeque sauce, cheddar cheese, homemade bun, served with mashed potatoes 15.95

MOUNT HOLLY MELT

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

BRISKET TACOS

Barbeque beef brisket, fresh salsa, lime slaw, sriracha aioli, cheddar & monterey jack cheese, in flour tortillas, served with rice 15.95

YING YANG TACOS

Tumeric marinated chicken, purple pickled onions, morrocan shaved carrots, mexican cheese, laza aioli, served with rice 15.95

REUBEN

Corned beef, swiss, pastrami, thousand island coleslaw, on rye bread, grilled, served with a pasta salad 14.95

TUNA MELT

Albacore tuna, celery, onions, in a dill mayonnaise, topped with melted swiss cheese, on toasted rye, served with a side salad 13.95

substitute regular fries 2.50 sweet potato fries 3.
truffle fries 5. cup of soup 3.50 Robin's pasta salad 3.
gluten free wrap, bun, or bread add 1.50

QUICHE DU JOUR

Baked daily stuffed with chef's inspiration, served with a side salad 13.95

Plate sharing charge 2.50

V-vegetarian GF- gluten free

ENTREES

HONEY PECAN CHICKEN

Boneless breast of chicken, honey dipped, chopped pecans, cranberry cream sauce, served with rice & vegetable medley **23.95**

NY STRIP STEAK

Angus strip steak, grilled to your liking, frizzled onions, gorgonzola cream sauce, served with mashed potatoes & vegetable medley **29.95**

BEEF BRISKET

Slow roasted beef brisket, barbeque au jus, served with mashed potatoes & vegetable medley **24.95 GF**

CHIPOTLE HONEY SALMON

Grilled salmon, chipotle honey garlic glaze, fried spinach, served with rice & vegetable medley **23.95**

PUMPKIN RAVIOLI

Homemade ravioli stuffed with sweet pumpkin & ricotta cheese, gorgonzola cream sauce, toasted pumpkin seeds, fried spinach, truffle zest **25.95 V**

SHEPHERDS PIE

Lean ground lamb, carrots, celery, onions, slow roasted in a rich gravy, mashed potatoes crusted, served with a side salad **16.95**

LOUISIANA GUMBO

Chicken, crab meat, andouille sausage, okra, peppers, onions, simmered in rich creole seasonings, served over rice **16.95**

TURKEY CHILI

Lean ground turkey, peppers, onions, kidney beans, simmered in chipotle seasonings, topped with melted cheddar cheese, served with a side salad **15.95**

substitute regular fries 2.50 sweet potato fries 3.
truffle fries 5. cup of soup 3.50 Robin's pasta salad 3.

CHILDREN'S MENU

12 and under

CHICKEN FINGERS

served with french fries **7.95**

GRILLED CHEESE

served with french fries **7.95 V**

PASTA

Butter or marinara **7.95V**

Plate sharing charge 2.50

V-vegetarian GF- gluten free

**** 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. ****

DRINK MENU

CAMPARITA 12.5

tequila, campari, grapefruit juice, lime juice, splash club soda

SPARKLING APPLE 12.5

crown apple, cranberry juice, champagne

ROBIN'S NEST OLD FASHION 12.5

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

CARAMEL APPLE MULE 12

vodka, caramel syrup, ginger beer, apple cider

MISTLETOE MARGARITA 12

muddled cranberries, simple syrup, tequila, lime juice, cranberry juice, sour mix, sugar & salt rim

PEAR MARTINI 12.5

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

POMEGRANATE MARTINI 12.5

pomegranate vodka, lime juice, pomegranate liquor, splash of cranberry juice

SWEETIE MARTINI 12.5

raspberry vodka, black raspberry liquor, sweet & sour, lime juice

BANANA CREAM PIE MARTINI 12.5

banana liquor, rum chata. creme de coco, chocolate graham cracker rim

ESPRESSO MARTINI 12.5

espresso vodka, coffee liqueur, splash of irish cream

RICE PUDDING MARTINI 12.5

caramel vodka, rum chata, dusted with cinnamon

HOUSE WINE BY THE GLASS

9.5

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

SANGRIA

GLASS/9. PITCHER/25.
red

BOTTLED BEER

Miller Lite 4.75 Amstel Light 5.75
Stella Artois 6. Blue Moon 5.75
Heineken 5.75 Yuengling 4.75

DRAFT BEER 6.5

ask server for selections

COLD BREW COFFEE 6.

DESSERTS

CAKES, PIES, & TARTS 7.95

BARs 5.95

COOKIES 14.95 LB



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