



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 12.95 V

BEET SALAD

Mixed greens, roasted beets, madarin oranges, spiced pecans, feta cheese, orange poppy seed dressing 13.95 V

Add to any salad grilled chicken 5. salmon 11.

- APPETIZERS -

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)
deep fried, naked, housemade tangy garlic buffalo sauce
bleu cheese & celery + 1.50

TRUFFLE SPROUTS 13.95
white truffle oil, parmesan cheese, crispy bacon, sea salt

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 Nest chicken salad, celery, onions, mandarin oranges, dill mayonnaise, topped with 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 aoli, cheddar & monterey jack cheese, served with rice 15.95

TURKEY PANINI

Turkey breast, cheddar cheese, baby spinach, sliced granny smith apples, apricot chutney, served with Robin's pasta salad 14.95

TUNA MELT

Albacore tuna, celery, onions, in a dill mayonnaise, on toasted rye, melted swiss cheese, served with 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**

TURKEY CHILI

Lean ground turkey, red kidney beans, peppers, onions, simmered in chipotle seasonings, served with side salad **15.95 GF**

LOUSIANA GUMBO

chicken, crab, andouille sausage, okra, peppers & onions in a cajun sauce over rice **16.95**

GERMAN STUFFED CABBAGE

Beef & pork slow cooked and wrapped in a cabbage leaf, sweet marinara sauce, over mashed potatoes **16.95**

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

NEST NEGRONI 12.5

tanqueray, campari, sweet vermouth, orange liquor

SPARKLING APPLE 12.5

crown apple, cranberry juice, champagne

ROBIN'S NEST OLD FASHION 12.5

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

CRANBERRY 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

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

LEMON DROP 12.5

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

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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