



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Cup **6.5** | Bowl **7.5** | Sampler **8**.
Pint **8.5** | Quart **17.95 (takeout only)**
French Onion **9.95**

BLEU LIME SALAD

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

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, feta cheese, mandarin oranges, spiced pecans, orange poppy seed dressing **13.95 V**

Add to any salad **grilled chicken 6. salmon 13.**

- 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

mexican cheeses, housemade cheese sauce, fresh salsa, jalapenos V

add **grilled chicken 6. bbq pork 7.**

TRUFFLE SPROUTS 13.95

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

ROBIN'S NEST WINGS 16.95 (8)

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

COCONUT SHRIMP 12.95

deep fried, sweet chili glaze V

HUMMUS 12.95

roasted garlic NJ asparagus, roasted red pepper, caramelized onion V

SANDWICHES, BURGERS, & MORE

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 **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**

TURKEY PANINI

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

BRISKET TACOS

Slow roasted pulled bbq brisket, fresh salsa, cilantro lime slaw, cheddar and monterey jack cheese, siracha aioli, served with rice **15.95**

WHITE FISH SANDWICH

Smoked white fish salad, lettuce, tomato, on toasted rye bread, served with french fries **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 2.00

QUICHE DU JOUR

Baked daily stuffed with chef's inspiration, served with a side salad **14.95**

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 **24.95**

NY STRIP STEAK

Angus strip steak, grilled to your liking, frizzled onions, gorgonzola cream sauce, served with mashed potatoes & vegetable medley **35.95**

BEEF BRISKET

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

CHIPOTLE HONEY SALMON

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

MOROCCAN TAGINE

Sweet potato, chickpeas, in a tagine sauce, green olives, tomato, onions, spinach, over pearl couscous, roasted pistachio nuts, served with a carrot salad **18.95 Vegan add chicken 6. salmon 13.**

RISOTTO

Asparagus, divina tomatoes, sautéed mushrooms, parmesan cheese & truffle powder **19.95**

TURKEY BREAST MARSALA

Turkey breast, marsala mushroom sauce, served with mashed potatoes & asparagus **21.95**

FILET MIGNON

Grilled to your liking, red wine demi glace, served with mashed potatoes & lemon garlic broccoli **39.95 GF**

STUFFED FLOUNDER

Flounder stuffed with crab imperial, served over asparagus risotto, with roasted sweet potato wedge **28.95**

MARYLAND CRAB RAVIOLI

Homemade ravioli stuffed with crab meat & ricotta chees, tossed in a brandy cream sauce, baby spinach, andouille sausage, roasted red peppers, charred corn, parmesan cheese **28.95**

CHILDREN'S MENU

12 and under

includes a beverage

CHICKEN FINGERS

served with french fries **9.95**

GRILLED CHEESE

served with french fries **9.95 V**

PASTA

Butter or marinara **9.95 V**

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

ROBIN'S NEST OLD FASHION 12.5

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

PEAR MARTINI 12.5

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

PINK PORCH 11.

vodka, pink lemonade, moscato, splash of club

TROPICAL COSMO 12.5

coconut rum, pineapple rum, triple sec, cranberry, pineapple & 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

POMEGRANATE MARTINI 12.5

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

LEMON DROP MARTINI 12.5

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

WATERMELON TINI 12.5

vodka. watermelon liquor, simple syrup

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 & white

BOTTLED BEER

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

DRAFT BEER 6.5

ask server for selections

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



WIFI Password: Robinguest

DESSERTS

CAKES, PIES, & TARTS 8.95

BARS 6.95

COOKIES 14.95 LB