



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, mandarin oranges, feta cheese, 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**

### HUMMUS 12.95

divina tomato & almond, moroccan carrot, caramelized onion, served with pita & carrot chips V

### PIEROGIS 11.95

sauteed with onions, served with sour cream

## 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**

### BRISKET TACOS

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

### TURKEY PANINI

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

### NJ ASPARAGUS SANDWICH

Open faced, whole wheat toasted, topped with asparagus, bacon, fig jam, melted muenster cheese, served with side salad **14.95**

### TUNA MELT

Albacore tuna, onions, celery in a dill mayonnaise, melted swiss cheese on whole wheat bread, served with a side salad **13.95**

### OPA BURGER

Lean ground lamb, pickled onions, feta cheese, dill sauce, served with regular or sweet potato fries **17.95**

### MAHI TACOS

Fried mahi mahi, fresh salsa, cilantro lime slaw, sriracha aioli, cheddar & monterey jack cheese, served with rice **17.95**

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 potatoes, chickpeas, green olives, onions, spinach simmered in a tagine sauce, over pearl cous cous, served with a chilled moroccan carrot salad **16.95 Vegan add grilled chicken 6. salmon 13.**

### IMPOSSIBLE BOLOGNESE

Plant based bolognese over gnocchi, topped with parmesan cheese, served with vegetable medley **16.95**

### LOUISIANA GUMBO

Chicken, crab, andouille sausage, okra, peppers, onions in a cajun sauce, served over rice **24.95**

### TURKEY BREAST MARSALA

turkey breast, marsala mushroom sauce, served with mashed potatoes & asparagus **19.95**

### SHRIMP TORTELLINI ALFREDO

Cheese filled tortellini in an alfredo sauce with sautéed shrimp, baby spinach, divina tomatoes, roasted corn & parmesan cheese **24.95**

## 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

### MOJITO 10.

rum, simple syrup, muddled mint, club soda, lime juice, sweet & sour  
original, mango, coconut, or pineapple

### 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

### 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.

## DESSERTS

CAKES, PIES, & TARTS 8.95

BARS 6.95

COOKIES 14.95 LB



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