



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

### BEET SALAD

Mixed greens, mandarin oranges, feta cheese crumbles, spiced pecans, orange poppy seed dressing 13.95 V

### FIG SALAD

Mixed greens, figs, bleu cheese crumbles, walnuts, port wine 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, house made tangy garlic buffalo sauce  
blue cheese & celery + 1.50

### HUMMUS TRIO 12.95

moroccan carrot, caramelized onion, roasted red pepper, served with pita & carrots V

### CAPRESE SALAD 12.95

NJ tomatoes, fresh mozzarella, balsamic drizzle, side of prosciutto

### PIEROGIES 12.95

deep fried, sauteed onions, sour cream 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 fries or regular fries 16.95 V  
substitute truffle fries 3.

### 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

### BBQ PORK SANDWICH

Slow roasted BBQ pork, sweet & tangy barbeque sauce, cheddar cheese, homemade bun, served with mashed potatoes. 16.95

### BRISKET TACOS

Barbeque beef brisket, fresh salsa, cilantro lime slaw, sriracha aioli, cheddar & monterey jack cheeses, served with rice 16.95

### JERSEY TOMATO BLT

Crispy bacon, jersey tomato, lettuce, and pesto aioli on toasted sourdough bread, served with Robin's pasta salad 12.95

### TUNA MELT

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

### OPA BURGER

Grilled to your liking, lean ground lamb, caramelized onions, feta cheese, tzatziki sauce, served with regular or sweet potato fries 17.95

### SHRIMP TACOS

Cajun lime grilled shrimp, fresh salsa, cilantro lime slaw, sriracha aioli, cheddar & monterey jack cheeses, served with rice 18.95

### TURKEY PANINI

Turkey breast, cheddar cheese, spinach, granny smith apples, toasted sour dough bread, served with Robin's pasta salad 14.95

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 over rice & vegetable medley **22.95**

### 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, chick peas, green olives, onions, spinach simmered in a tagine sauce, over pearl cous cous, served with moroccan carrot salad **18.95 Vegan**  
add grilled chicken 6. salmon 13.

### NY STRIP STEAK

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

### FILET MIGNON

Grilled to your liking, red wine demi glaze, served with mashed potatoes & vegetable medley **39.95**

### RAVIOLI

Homemade cheese ravioli, tossed in a marsala cream sauce with divina tomatoes & spinach, topped with chicken **24.95**

### MAHI MAHI

Cajun seasoned, baked & topped with roasted NJ corn salsa, served over spinach risotto **28.95**

### SALMON CAKES

Poached salmon, diced potatoes, peppers, onion cakes, deep fried, served with horseradish cream sauce & a side salad **17.95**

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  
includes a beverage

### CHICKEN FINGERS

served with french fries **9.95 V**

### 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, 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

muddled lime, mint, simple syrup, rum, lime juice, sour mix, club soda

\*classic, coconut, or pineapple rum\* 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/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



Drumheller Chardonnay 28./bottle

## DESSERTS

CAKES, PIES, & TARTS 8.95

BARS 6.95

COOKIES 14.95 LB



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