



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Cup **6.5** | Bowl **7.5** | Sampler **8**.
Pint **8.95** | 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**

CRUMBLLED GOAT CHEESE SALAD

Baby spinach, crumbled goat cheese, dried cranberries, spiced pecans, orange tarragon dressing **14.95 V GF**

CAESAR SALAD

Romaine, parmesan cheese, hard boiled egg, buttery croutons, homemade garlicky caesar dressing **12.95**

WATERMELON SALAD

Mixed greens, feta cheese, cucumbers, red onion, NJ cherry tomatoes, seedless hunter's farm yellow watermelon, finished with balsamic drizzle **12.95**

NJ PEACH SALAD

Mixed greens, NJ peaches, 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

sweet chili, caramelized onion, roasted red pepper, served with pita & carrots V

PROSCIUTTO WRAPPED ASPARAGUS 12.95

asparagus wrapped with prosciutto topped with melted fresh mozzarella, drizzled with balsamic glaze

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, NJ heirloom tomatoes, lettuce, & pesto aioli on Texas toast, served with Robin's pasta salad **13.95**

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**

TURKEY PANINI

Turkey breast, baby spinach, cheddar cheese, granny smith apples, apricot chutney, grilled sourdough, 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 **24.95**

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 a side salad **18.95 Vegan**

add grilled chicken 6. salmon 13.

POWER BOWL

Cous cous, chopped local kale, hard boiled eggs, carrots, asparagus, peppers, onions, fried capers, chickpeas, dill vinaigrette **13.95**

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

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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