



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 **14.95 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 **13.95**

STRAWBERRY & FIG SALAD

Mixed greens, strawberries, figs, walnuts, feta cheese, orange poppy seed dressing **14.95 V**

ORCHARD SALAD

Mixed greens, granny smith apples, cheddar & monterey jack cheese, walnuts, dried cranberries, sunflower & pumpkin seeds, orange poppy seed dressing **14.95 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**.

ROBIN'S NEST WINGS **16.95 (8)**

deep fried, naked, house made tangy garlic buffalo sauce
blue cheese & celery + **1.50**

TRUFFLE SPROUTS **13.95**

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

COCONUT SHRIMP **13.95**

deep fried, sweet chili glaze dipping sauce

HUMMUS TRIO **12.95**

chipotle black bean, sweet potato & spinach, served with pita chips & carrots

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 fries 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**

TUNA MELT

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

TURKEY PANINI

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

POWER BOWL

Cous cous, spinach, roasted red peppers, roasted pine nuts, asparagus, hard boiled egg, beets, feta cheese, champagne vinaigrette **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

CHIPOTLE HONEY SALMON

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

HONEY PECAN CHICKEN

Chicken breast dipped in honey & pecans, baked, topped with a cranberry cream sauce, served with rice & vegetable medley **24.95**

MOROCCAN TANGINE

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

BEEF BRISKET

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

RIBEYE

Grilled to your liking, truffle butter, truffle zest, served with mashed potatoes & vegetable medley **37.95**

ROSEMARY CHICKEN

Sautéed chicken, artichoke hearts, spinach, roasted red peppers, in a white wine rosemary sauce, served with rice & vegetable medley **24.95**

SEAFOOD MANICOTTI

Crab, shrimp & spinach stuffed manicotti in a blush sauce, served with a side salad **26.95**

TERIYAKI FILET TIPS

Filet mignon tips, slow simmered in a teriyaki rich gravy, onions, carrots, served over rice, side of vegetable medley **23.95**

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

SPARKLING APPLE 12.5

crown apple, cranberry juice, champagne

PEAR MARTINI 12.5

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

CARAMEL APPLE MULE 12.

caramel vodka, ginger beer, apple cider

RICE PUDDING MARTINI 12.5

Caramel vodka, rum chata liquor

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

SWEETIE MARTINI 12.5

raspberry vodka, blackberry liquor, sweet & sour, splash of lime juice

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

COLD BREW 6.



Starting Tuesday, September 20th, we will be open for dinner

DESSERTS

CAKES, PIES, & TARTS 8.95

BARS 6.95

COOKIES 14.95 LB



WIFI Password: Robinguest