



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**

### CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, homemade garlicky caesar dressing **13.95 V**

### GOAT CHEESE SALAD

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

### BEET SALAD

Mixed greens, roasted beets, mandarin oranges, feta cheese, spiced pecans, orange poppy seed dressing **14.95 V GF**

### ORCHARD SALAD

Mixed greens, granny smith apples, pumpkin seeds, walnuts, dried cranberries, cheddar cheese, 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**.

### 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

### CHEESESTEAK SPRING ROLLS **12.95**

deep fried, served with cheese sauce & sriracha ketchup

## 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

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**

### STUFFED PORK PANINI

Roast stuffed pork loin spinach, red pepper, sun dried tomatoes, pine nuts, grainy mustard aioli, served with pasta salad **14.95**

### TURKEY CHILI

Lean ground turkey, onions, peppers, kidney beans, simmered in rich chipotle seasonings, melted cheddar cheese, served with a side salad **15.95 GF**

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

20% gratuity may be added to parties of 6 or more

## 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 TAGINE

Sweet potato, chickpeas, in a tagine sauce, golden raisins, 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**

### CHICKEN POT PIE

White meat chicken, peas, onions, carrots & celery in a sage cream sauce, topped with mashed potato crust, served with a side salad **16.95**

### PENNE BOLOGNESE

Ground beef, celery, onions, carrots, slow cooked in a rich tomato sauce, over penne pasta **17.95**

### PUMPKIN RAVIOLI

Homemade ravioli stuffed with sweet pumpkin & ricotta filling, gorgonzola cream sauce, pine nuts & fried spinach **22.95**

### NY STRIP

South Dakota ranch raised angus, gorgonzola cream sauce, frizzled onions, served with mashed potatoes & vegetable medley **37.95**

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**

## DRINK MENU

### ROBIN'S NEST OLD FASHION 13.

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

### SPARKLING APPLE 12.5

crown apple, cranberry juice, champagne

### THE NICKY 12.5

beefeater gin, lemon juice, champagne

### CARAMEL APPLE MULE 12.5

caramel vodka, ginger beer, apple cider

### AUTUMN SPICE MARTINI 13.

vanilla vodka, amaretto, pumpkin liquor, pumpkin spice cream

### SWEETIE MARTINI 13.

raspberry vodka, blackberry liquor, sour mix, lime juice

### ESPRESSO MARTINI 13.

espresso vodka, coffee liqueur, splash of irish cream

### POMEGRANATE MARTINI 13.

pomegranate vodka, pomegranate liquor, lime juice, cranberry juice

### LEMON DROP MARTINI 13.

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

### PEAR MARTINI 13.

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

### BANANA CREAM PIE MARTINI 13.

rum chata, dark cream de coco, banana liquor

### RICE PUDDING MARTINI 13.

caramel vodka, rum chata

### HOUSE WINE BY THE GLASS 10.

Cabernet Sauvignon, Merlot, Pinot Noir, Malbec, Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato, Rose

### SANGRIA

GLASS/10. PITCHER/30.  
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 7.

ask server for selections

### COLD BREW 6.

### WINE SPECIAL BY THE BOTTLE

Seven Falls Cabernet Sauvignon 27.  
Chateau Ste. Michelle Pinot Gris 25.  
Deadly Zins Red Zinfandel 35.



## DESSERTS

CAKES, PIES, & TARTS 8.95

BARS 6.95

COOKIES 14.95 LB



WIFI Password: Robinguest

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\*\* 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. \*\*