



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**

PEAR SALAD

Mixed greens, sliced pears, walnuts, crumbled bleu cheese, warm port wine dressing **14.95**

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

MAC N CHEESE BALLS 15.95
deep fried, sweet tomato jam sauce

BACON WRAPPED SCALLOPS 15.95
baked bay scallops wrapped in bacon, sweet chili dipping sauce

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**

TURKEY PANINI

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

WHITE FISH SANDWICH

Smoked white fish salad, lettuce, tomato, on toasted rye bread, served with French fries **13.95**

BUTTERNUT SQUASH BAKE

Roasted butternut squash, tossed with rice, cheddar and monetary jack cheese, and pumpkin seeds, served with a side salad **15.95**

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

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**

NY STRIP

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

STUFFED FLOUNDER

Baked flounder stuffed with crab imperial, served over risotto & asparagus, topped with lemon dill compound butter **28.95**

PORK NORMANDY

Center cut bone in, pan seared, normandy sauce with apples, brown sugar, bacon, served with mashed potatoes & vegetable medley **28.95**

SHORT RIB

Slow cooked short ribs, in a red wine sauce, served over portabella mushroom risotto & asparagus **36.95**

FILET MIGNON

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

TRI COLOR TORTELLINI

Tri-colored cheese tortellini tossed in a house made garlic marinara, topped with pesto mascarpone **22.95**

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

LEMON CELLO MULE 12.5

gin, lemon cello, gingerbeer, rosemary sprig

SALTED CARAMEL EGGNOG 12.5

caramel vodka, eggnog, salted caramel rim

CRANBERRY RITA 12.5

muddled cranberries, tequila, lime, cranberry juice, sugar salted rim

PEPPERMINT BARK TINI 13.

vanilla vodka, rum chata, white creme de menthe, creme de coco, chocolate peppermint rim

GINGERBREAD MARTINI 13.

vanilla vodka, coffee liquor, gingerbread liquor, cream, caramel gingerbread rim

POMEGRANATE MARTINI 13.

pomegranate vodka, pomegranate liquor, lime juice, cranberry juice

PEAR MARTINI 13.

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

ESPRESSO MARTINI 13.

espresso vodka, coffee liqueur, splash of irish cream

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

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. ****