



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 **15.95 V GF**

CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, homemade garlicky caesar dressing **14.95 V**

GOAT CHEESE SALAD

Baby spinach, crumbled goat cheese, dried cranberries, spiced pecans, orange tarragon dressing **15.95 V GF**

BEEF SALAD

Mixed greens, roasted beets, spiced pecans, mandarin oranges, feta cheese, orange poppy seed dressing **15.95 V GF**

PEAR SALAD

Mixed greens, sliced pears, walnuts, crumbled bleu cheese, warm port wine dressing **15.95 V GF**

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

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 bread, 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 in a dill mayonnaise, melted swiss cheese on rye bread, served with a side salad **13.95**

TURKEY CHILI

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

SALMON CAKES

Poached salmon with peppers, onions, red potatoes, deep fried, horseradish cream sauce on the side, served with a side salad **17.95**

TURKEY PANINI

Turkey breast, cheddar cheese, baby spinach, granny smith apples, apricot chutney, on grilled sourdough bread, served with a side of 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 **15.95**

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

Mixed greens, sliced pears, walnuts, crumbled bleu cheese, warm port wine dressing **15.95 V GF**

PUMPKIN RAVIOLI

Homemade ravioli stuffed with sweet pumpkin & ricotta filling, goat cheese cream sauce, toasted pumpkin seeds, truffle dusting **22.95 V**

NY STRIP

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

RISOTTO

Risotto, asparagus, mushrooms, parmesan cheese, topped with a truffle dusting, served with a side salad **16.95 V**

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, ginger beer, rosemary sprig

CRANBERRY RITA 12.5

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

S'MORES TINI 13.

vanilla vodka, cream, toasted marshmallow syrup, creme de coco, chocolate graham cracker 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 6.25

DESSERTS

CAKES, PIES, & TARTS 8.95

BARs 6.95

COOKIES 14.95 LB



WIFI Password: Robinguest

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

** 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. **