



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**

### ORCHARD SALAD

Mixed greens, granny smith apples, pumpkin seeds, walnuts, dried cranberries, cheddar and monterey jack cheese ,orange poppy seed dressing **15.95 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 (12)

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, served with sweet chili glaze

### PIEROGIES 12.95

pan seared, caramelized onions, served with sour cream

## 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**

### TURKEY PANINI

Turkey breast, cheddar cheese, granny smith apples, baby spinach, apricot chutney, grilled sourdough bread, served with a side of pasta salad **14.95**

### ROAST BEEF SANDWICH

Roast beef, provolone cheese, caramelized onions, bacon, 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**

### NY STRIP

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

### RAVIOLI

Homemade cheese ravioli tossed in a lemon cream sauce with artichokes & capers, topped with fried spinach and roasted red peppers **22.95**

### OSSO BUCO

Slow roasted veal shank, served over black pearl mushroom risotto & rainbow carrots **39.95**

### GERMAN STUFFED CABBAGE

Beef & pork slow cooked & wrapped in a cabbage leaf, sweet marinara sauce, over mashed potatoes **17.95**

### MAHI MAHI

Blackened mahi mahi topped with black bean corn salsa, served over rice and rainbow carrots **28.95**

### FILET MIGNON

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

### SALMON CAKES

Poached salmon with peppers, onions, red potatoes, deep fried, horseradish cream sauce on the side, 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.

## 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, sweet & sour, cranberry juice, sugar salted rim

### S'MORES TINI 13.

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

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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. \*\*