



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Cup **6.5** | Bowl **7.5** | Sampler **8**.
Seafood Cup **8.5** | Seafood bowl **9.5** (when available)
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, mandarin oranges, spiced pecans, feta cheese, orange poppy seed dressing **15.95 V GF**

ORCHARD SALAD

Mixed greens, granny smith apples, pumpkin seeds, walnuts, dried cranberries, monterey jack and cheddar 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

PIEROGIES 12.95
pan seared with sautéed 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**

SALMON CAKES

Poached salmon with peppers, onions, red potatoes, deep fried, horseradish cream sauce on the side, served with a side salad **15.95**

REUBEN

Corned beef, swiss cheese, thousand island coleslaw, toasted rye bread, served with Robin's pasta salad **14.95**

FISH & CHIPS

Beer battered cod, fried, served with french fries & a side of caper lemon tarter sauce **19.95**

TUNA MELT

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

FLATBREAD

Topped with cured red wine genoa salami, wild organic mushrooms (harvested by RVRHS students), provolone cheese, blistered tomatoes, balsamic glaze, served with a side salad **19.95**

BRISKET TACOS

Slow roasted brisket, cheddar & monterey jack cheese, cilantro lime slaw, fresh salsa, siracha aioli, in flour tortillas, served with a side of rice **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**

****Menu prices are based on a CASH price, a 4% charge will applied when paying with a credit card**

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**

GUINNESS SHEPHERDS PIE

Lean ground lamb, carrots, onions, peas in a rich guinness sauce, topped with a mashed potato crust, served with a side salad **17.95**

NY STRIP

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

OSSO BUCCO

Slow roasted veal shank, served over wild mushrooms (harvested by RVRHS students) mushroom risotto & organic roasted rainbow carrots **39.95**

MARYLAND CRAB & SHRIMP ALFREDO

Sautéed gulf shrimp and lump crabmeat served over angel hair pasta with alfredo sauce, topped with roasted red peppers & spinach **28.95**

FILET MIGNON

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

DUCK CONFIT

Slow roasted duck leg, black pearl mushroom (harvested locally from RVRHS students) risotto, organic roasted rainbow carrots **16.95**

Add Locally grown from R.V.H.S. students organic lions mane & black trumpet mushrooms 2. upcharge

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 13.

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

LEMON CELLO MULE 12.5

house gin, lemon cello, ginger beer

CRANBERRY RITA 12.5

muddled cranberries, tequila, lime, sweet & sour, cranberry juice, sugar salted rim

WOO WOO COCKTAIL 12.

lime vodka, peach schnapps, pomegranate liquor, cranberry juice

PEAR MARTINI 13.

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

POMEGRANATE MARTINI 13.

pomegranate vodka, pomegranate liquor, lime juice, cranberry juice

RICE PUDDING MARTINI 13.

caramel vodka, rum chata

LEMON DROP MARTINI 13.

lemon vodka, lemon cello, sour mix, sugar rim

ESPRESSO MARTINI 13.

espresso vodka, coffee liqueur, splash of irish cream

VODKA GIMLET MARTINI 13.

lime vodka, simple syrup, fresh lime juice


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
Guinness 6.5 

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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