



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**

BEET SALAD

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

SEARED AHI TUNA HAYSTACK

Romaine, crunchy snap pea, cabbage, radish & carrot slaw, seared ahi tuna, wasabi goat cheese, crispy wonton strips, tossed with roasted sesame seed dressing **19.95**

Add to any salad grilled chicken **6.** shrimp **10.**
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.**

TRUFFLE SPROUTS **13.95**

white truffle oil, parmesan cheese, crispy bacon, sea salt

ROBIN'S NEST WINGS (12) **16.95**

deep fried, naked, house made tangy garlic buffalo sauce blue cheese & celery + 1.50

HUMMUS TRIO **12.95**

caramelized onion, divina tomato, spinach garlic parmesan, served with pita chips & carrots

COCONUT SHRIMP **13.95**

deep fried, sweet chili glaze

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.**

BRISKET TACOS

Slow roasted brisket, cheddar & monterey jack cheese, cilantro lime slaw, fresh salsa, siracha aioli, in flour tortillas, served with rice **16.95**

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 pork, sweet & tangy barbeque sauce, cheddar cheese, homemade bun, served with garlic mashed potatoes **14.95**

REUBEN

Corned beef, swiss cheese, thousand island coleslaw, grilled marble rye bread, served with a side of pasta salad **14.95**

BAJA SHRIMP TACOS

Sauteed cajun lime shrimp, monterey jack & cheddar cheese, cilantro lime slaw, fresh salsa, sriracha aioli in flour tortillas, served with rice **16.95**

TUNA MELT

Albacore tuna, celery, purple onions, dill mayonnaise, swiss cheese on toasted rye bread, served with a side salad **14.95**

POWER BOWL

Mixed greens, cous cous, chic peas, hard boiled eggs, roasted red peppers, beets, topped with toasted pine nuts, crumbled goat cheese, served with orange poppy seed dressing **14.95**

substitute regular fries **2.50** sweet potato fries **3.**
truffle fries **5.** cup of soup **3.50**
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

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

ENTREES

BEEF BRISKET

Slow roasted beef brisket, barbeque au jus, served with mashed potatoes & vegetable medley **28.95 GF**

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.

MAHI MAHI

Topped with pistachio crust, baked & served with rice & asparagus **28.95**

TURKEY CHILI

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

NY STRIP

Grilled to your liking with gorgonzola cream sauce, frizzled onions, served with mashed potatoes & vegetable medley **37.95**

SHORT RIB

Slow roasted short rib in a savory beef gravy, served over mashed potatoes & asparagus **36.95**

PORK CHOP

Pan seared & topped with parmesan crust, blistered tomatoes, served over mashed potatoes & roasted garlic asparagus **28.95**

VEAL PARMESAN

Deep fried veal cutlet, topped with fire roasted tomato sauce, melted provolone cheese, served over angel hair tossed in a pesto basil sauce **29.95**

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

house gin, lemon cello, ginger beer

MUDDY CREEK SLIDE 12.5

espresso vodka, irish cream, coffee liquor, iced coffee, chocolate syrup, whipped cream

KEY LIME MARTINI 13.

lime vodka, vanilla vodka, rum chata, graham cracker rim

TROPICAL COSMO 13

coconut rum, pineapple rum, cranberry juice, pineapple juice, triple sec, lime juice

PEAR MARTINI 13.

pear vodka, organic ginger liquor, simple syrup, lemon 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

STRAWBERRY SPRITZ 11.5

strawberry vodka, prosecco over ice

MOJITO 12.

rum, simple syrup, muddled mint, club soda, lime juice, sweet & sour
original, pineapple, mango, coconut

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 Corona 5.5

WHITE CLAW 6.

black cherry

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. **