



All produce locally sourced from  
 Hunters Farm,  
 Cinnaminson, NJ &  
 Lonewolf Farm,  
 Pemberton, NJ

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 **16.95 V GF**

**CAESAR SALAD**

Romaine, parmesan cheese, hardboiled egg, buttery croutons, homemade garlicky caesar dressing **15.95 V**

**GOAT CHEESE SALAD**

Baby spinach, crumbled goat cheese, dried cranberries, spiced pecans, orange tarragon dressing **16.95 V GF**

**PEACH SALAD**

Mixed greens, bleu cheese, walnuts, white NJ peaches (Lone Wolf Farm), warm port wine dressing **16.95 V GF**

**WATERMELON SALAD**

Mixed greens topped with NJ yellow watermelon (Lone Wolf Farm), feta cheese, mint, NJ cucumbers, purple onions, pistachios, finished with balsamic glaze **16.95 V GF**

Add to any salad grilled chicken 7. 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 V

**TRUFFLE SPROUTS 13.95**

lightly fried, bacon, truffle oil, sea salt

**ROBIN'S NEST WINGS 16.95**

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

**CHEESE NACHOS 11.95**

mexican cheese, housemade cheese sauce, fresh salsa V add grilled chicken 6. bbq pulled pork 7.

**CAPRESE 12.95**

fresh mozzarella cheese, NJ tomatoes, fresh basil, topped with olive oil, balsamic glaze, & basil pesto V

**HUMMUS TRIO 12.95**

sundried tomato, sweet potato, and caramelized onion, served with pita chips & carrots V

**NJ FRIED GREEN TOMATOES 12.95**

nj tomatoes from lone wolf farms, lightly fried, served with a bbq bacon ranch 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 **17.95 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 **15.95**

**TUNA MELT**

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

**BBQ PORK SANDWICH**

Slow roasted pork, sweet & tangy barbeque sauce, cheddar cheese, homemade bun, served with garlic mashed potatoes **17.95**

**TURKEY REUBEN**

Turkey breast, swiss cheese, thousand island coleslaw, on toasted rye bread, served with Robin's 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**

**NJ BLT SANDWICH**

Bacon, lettuce, fresh NJ tomatoes, basil pesto aioli, on grilled sourdough bread, served with sweet potato or regular fries **13.95**

**IRISH FESTIVAL SPECIALS**



**CORNED BEEF REUBEN**

Lean corn beef, swiss cheese, thousand island coleslaw, rye bread grilled, served with Robin's pasta salad **14.95**

**SHEPHERDS' PIE**

Slow roasted lamb in a rich gravy with peas, carrots, onion topped with a potato crust served with a side salad. **17.95**

**FISH AND CHIPS**

Battered cod, deep fried, served with housemade tarter sauce & french fries **16.95**

**POTATO LEEK SOUP**

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 **16.95**

Plate sharing charge 2.50

V-vegetarian GF- gluten free

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

## 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, topped with fried spinach, served with rice & vegetable medley **26.95**

### HONEY PECAN CHICKEN

Chicken breast dipped in honey & pecans, baked, topped with a cranberry cream sauce, served with rice & vegetable medley **25.95**

### MOROCCAN TANGINE

Sweet potato, chickpeas, in a tagine sauce, golden raisins, green olives, tomato, onions, spinach, over pearl couscous, roasted pistachio nuts, served with carrot salad **19.95 Vegan**  
add chicken 7. shrimp 10. salmon 12.

### RAVIOLI

Homemade cheese ravioli tossed in a roma tomato marinara sauce with spinach & NJ corn **22.95 V**

### HANGER STEAK

Blackened & grilled to your liking, topped with sweet tomato jam & charred NJ corn, served over mashed potatoes & vegetable medley **31.95**

### FILET MIGNON

Grilled to your liking, red wine demi glace, served over mashed potatoes & vegetable medley **45.95**

### PORK CHOP

Pan seared parmesan crusted pork chop, served over roasted garlic risotto & sauteed spinach **28.95**

\*\*\*\*Menu prices are based on a CASH price, a 3.84% charge will be applied when paying with a credit card\*\*

## 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 FASHIONED 13.

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

### POMEGRANATE MARTINI 13.

pomegranate vodka, pomegranate juice, lime juice, splash of cranberry juice

### HONEY PEACH MULE 12.5

muddled peaches, lime juice, honey, whiskey, ginger beer

### MUDDY CREEK SLIDE 12.5

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

### 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

### PUMPKIN MARTINI 13.

vanilla vodka, pumpkin rum chata, cream, pumpkin puree, spiced wafer rim

### CARAMEL APPLE SPRITZ 11.5

caramel vodka, apple cider, prosecco over ice

### SPARKLING APPLE 11.5

crown royal apple, cranberry juice, champagne

### PUMPKIN SPICE WHITE RUSSIAN 11.

vodka, pumpkin spice rum chata, kahlua, whipped cream

### 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

DOMESTIC 5.	PREMIUM 6.
Miller Lite	Blue Moon
Yuengling	Stella Artois
Corona	Amstel Light
	Heineken

### DRAFT BEER 7.

ask server for selections

### WHITE CLAW 6.

black cherry, grapefruit, lime, raspberry

## DESSERTS

CAKES, PIES, & TARTS 8.95

BARs 6.95

COOKIES 14.95 LB



WIFI Password: Robinguest

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