



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**

GOAT CHEESE SALAD

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

PEAR SALAD

Mixed greens, sliced pears, walnuts, crumbled bleu
cheese, warm port wine dressing **16.95 V GF**

BEET SALAD

Mixed greens, roasted beets, mandarin oranges, spiced
pecans, feta cheese, orange poppy seed dressing **16.95 V GF**

CAESAR SALAD

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

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

CRAB CAKES 15.95

lightly fried, served with sriracha aioli

TOMATILLO SALSA AND CHIPS 9.95

housemade spicy tomatillo salsa and chips V

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.

*plant-based burger

IMPOSSIBLE 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, sriracha 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

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**

TURKEY PANINI

Turkey breast, cheddar cheese, granny smith apples, baby
spinach, apricot chutney, on grilled sourdough bread, served
with Robin's pasta salad **15.95**

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 **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.

DUCK CONFIT

Canadian maple leaf duck leg confit, served over risotto & oven roasted brussel sprouts, topped with RV wild mushroom gravy **21.95**
add 1 duck leg 8.

NY STRIP

Angus strip steak, grilled to your liking with frizzled onions, gorgonzola cream sauce, served with mashed potatoes & vegetable medley **39.95**

HANGER STEAK

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

VEAL CUTLET

Pan seared veal cutlet, served over mashed potatoes & vegetable medley, topped with RV wild mushroom marsala sauce **29.95**

SHORT RIB PENNE

Slow braised short rib tossed in a house made marinara sauce with penne & fresh buffalo mozzarella, topped with RV wild mushrooms **36.95**

Mushrooms were grown & harvested by the students are RVRHS

******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 liqueur, iced coffee, chocolate syrup, whipped cream

PEAR MARTINI 13.

pear vodka, organic ginger liqueur, 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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