



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**

CAESAR SALAD

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

ORCHARD SALAD

Mixed greens, granny smith apples, pumpkin seeds, walnuts, dried cranberries, monterey jack and cheddar cheese, orange poppy seed dressing **16.95 GF V**

BEET SALAD

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

Add to any salad grilled chicken **7.** salmon **13.**

- APPETIZERS -

TRUFFLE FRIES **12.95**

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 **14.95**

lightly fried, bacon, truffle oil, sea salt

ROBINS NEST WINGS **16.95**

deep fried, naked, housemade tangy garlic buffalo sauce
Bleu cheese & celery +1.50

CHEESE NACHOS **11.95**

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

FLATBREAD **13.95**

Toasted naan bread, topped with marinara sauce, fried prosciutto & wild mushrooms (harvested RVRHS students), mozzarella cheese, balsamic 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 or regular fries **17.95**

substitute truffle fries **3.**

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** *plant-based burger

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**

GROWN UP GRILLED CHEESE

Cheddar, Swiss, provolone, crispy bacon, fig jam, on grilled sourdough bread, served with a cup of soup du jour **15.95**

TURKEY CHILI

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

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 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 **19.95** Vegan add chicken 7. salmon 12.

PUMPKIN RAVIOLI

Homemade pumpkin ravioli tossed in a bacon & apple sage cream sauce, topped with toasted pumpkin seeds & fresh fried sage **22.95**

LAMB SHANK

Slow roasted lamb shank, served over roasted garlic mushroom risotto with asparagus, topped with lamb gravy **28.95**

CHICKEN POT PIE

White meat chicken, carrots, peas, celery in a sage cream sauce, topped with mashed potato crust, served with a side salad **16.95**

NY STRIP

Angus strip steak, grilled to your liking with frizzled onions, gorgonzola cream sauce, served with mashed potatoes & stir-fried vegetables **39.95**

SAUSAGE & PENNE

Sweet italian sausage stuffed with pesto, sautéed peppers and onions in old world tomato sauce tossed with penne, topped with parmesan cheese, served with a side salad **16.95**

PORK NORMANDY

Pan seared, center cut bone-in pork chop, served over mashed potatoes & asparagus, topped with Normandy sauce **28.95**

FILET MIGNON TIPS

Filet mignon tips slow simmered in a rich teriyaki sauce with carrots & onions, served with rice & vegetable medley **24.95**

MAHI MAHI

Pistachio crusted mahi mahi, baked & served over jasmine rice & vegetable medley **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

KENTUCKY MULE 13.

jack daniels, ginger beer, lime,

MUDDY CREEK SLIDE 12.5

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

RICE PUDDING MARTINI 13.

caramel vodka, rum chata

POMEGRANATE MARTINI 13.

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

LEMON DROP MARTINI 13.

lemon vodka, lemon cello, sour mix, sugar rim

ESPRESSO MARTINI 13.

espresso vodka, coffee liqueur, splash of irish cream

PEAR MARTINI 13.

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

CRANBERRY RITA 12.50

tequila, muddled cranberries, cranberry juice, sour mix, salt & sugar rim

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
	Amstel Light
	Heineken

DRAFT BEER 7.

ask server for selections

DESSERTS

CAKES, PIES, & TARTS **8.95**

BARs **6.95**

COOKIES **14.95 LB**



WIFI Password: Robinguest

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