



2 WASHINGTON ST. MT. HOLLY NJ  
609.261.6149

## SOUPS & SALADS

### SOUP DU JOUR

*Butternut Squash*

*Manhattan Clam Chowder*

*Potato Leek*

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

### 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

### CHEESE NACHOS 11.95

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

### ROBIN'S NEST WINGS 16.95

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

### PIEROGIES 12.95

sautéed, served with onions & sour cream

### MAC & CHEESE BALLS 13.95

lightly fried, served with sweet tomato jam 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 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, caramelized onions, choice of cheddar or bleu cheese, homemade roll, served with sweet potato 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 mashed potatoes 17.95

### RUEBEN

Corned beef, Swiss cheese, thousand island coleslaw, on grilled rye bread, served with Robin's pasta salad 15.95

### GROWN UP GRILLED CHEESE

Cheddar, swiss & brie cheese, crispy bacon, fig jam, on grilled sourdough bread, served with a cup of soup du jour 16.95

### FISH & CHIPS

Beer battered Alaskan pollack, lightly fried, served with french fries & a side of homemade tarter sauce and coleslaw 17.95 V

substitute regular fries 2.50 sweet potato fries 3.

truffle fries 5. cup of soup 3.50

gluten free 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

### 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.**

### BEEF BRISKET

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

### CORNER BEEF & CABBAGE

Slow cooked corned beef, served over potato wedges & cabbage, served with grainy mustard & soda bread **17.95**

### MAHI MAHI

Baked, blackened mahi mahi served over creamy risotto & asparagus. Topped with a lemon, white wine and butter sauce & pineapple salsa **38.95**

### NY STRIP

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

### SHORT RIB

Slow braised short rib in a tomato beef reduction with onions, served over mashed potatoes & asparagus **36.95**

### LAMB SHANK

Slow cooked lamb shank, served over a wild mushroom risotto (mushrooms harvested by RVRHS students), topped with a beef reduction with celery, carrots & onions **28.95**

### MUSHROOM RAVIOLI

Homemade mushroom ravioli tossed in a sundried tomato alfredo sauce with mushrooms (harvested by RVRHS students), topped with fried arugula and fried mushrooms **22.95 V**

\*\*\*\*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

### IRISH MULE 13.

jameson, ginger beer, lime

### MUDDY CREEK SLIDE 12.5

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

### CRANBERRY RITA 12.50

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

### POMEGRANATE MARTINI 13.

pomegranate vodka, pomegranate juice, lime juice, splash of 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

### PEAR MARTINI 13.

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

### SHAMROCK TINI 13.

vanilla vodka, green de menthe, cream, shamrock rim

### RASPBERRY BUBBLY 10.

champagne. raspberry liquor, lemon cello

### BLOODY CAESAR 12.5

vodka, clamato juice, tabasco, worcestershire, lime, the Canadian Extreme Bean and a garlic-spiced rim

### NEST COFFEE 11.

jameson, irish cream, coffee, 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
	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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