



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Steak and Potato

Chipotle Black Bean

Cup **6.75** | Bowl **7.95** | Sampler **8.5**

Seafood Cup **8.95** | Seafood bowl **9.95** (when available)

Pint **8.95** | Quart **18.75** (takeout only)

French Onion **9.95**

BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, dried cranberries, candied walnuts, mandarin oranges, honey cumin lime dressing **17.95 V GF**

GOAT CHEESE SALAD

Baby spinach, crumbled goat cheese, dried cranberries, spiced pecans, orange tarragon dressing **17.95 V GF**

CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, homemade garlicky caesar dressing **16.75 V**

BEEF SALAD

Mixed greens, roasted beets, feta cheese, mandarin oranges, spiced pecans, orange poppy seed dressing **17.95 V**

BAJA SHRIMP SALAD

Romaine, peppers, purple onions, cucumbers & cherry tomatoes, radishes, topped with fried shrimp and a unagi sauce drizzle and sprinkled with nori seasoning. Served with a side of Dynamite Sauce **19.95**

Add to any salad grilled chicken 7. salmon 13. shrimp 10.

- APPETIZERS -

TRUFFLE FRIES **13.95**

white truffle oil, parmesan cheese, sea salt V

FRENCH FRIES **7.95**

sea salt V

SWEET POTATO FRIES **9.25**

sea salt V

TRUFFLE SPROUTS **15.75**

lightly fried, bacon, truffle oil, sea salt

CHEESE NACHOS **12.50**

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

ROBIN'S NEST WINGS **17.25**

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

HUMMUS TRIO **14.75**

moroccan carrot, caramelized onion, roasted garlic
asparagus, served with toasted naan bread & carrots

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 **18.25**
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 **18.75 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 **17.95**

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 **16.75**

BBQ PORK SANDWICH

Slow roasted pork, sweet & tangy barbeque sauce, cheddar cheese, homemade bun, served with mashed potatoes **18.95**

GROWN UP GRILLED CHEESE

Cheddar, swiss & brie cheese, crispy bacon, fig jam, on grilled sourdough bread, served with a cup of soup du jour **17.95**

TUNA MELT

Albacore tuna, onions, celery, dill mayonnaise, on toasted english muffin, served with a side salad **15.75**

ASPARAGUS SANDWICH

Asparagus, bacon, fig jam, Swiss cheese, open faced on toasted wheat bread, served with a side salad **15.95**

TURKEY REUBEN

Turkey, Swiss cheese, thousand island coleslaw, on grilled rye 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 bun or bread add 2.00

QUICHE DU JOUR

Baked daily stuffed with chef's inspiration, served with a side salad **17.75**

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 **28.00**

HONEY PECAN CHICKEN

Chicken breast dipped in honey & pecans, baked, topped with a cranberry cream sauce, served with rice & vegetable medley **27.00**

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

BEEF BRISKET

Slow roasted beef brisket, barbeque au jus, served with mashed potatoes & vegetable medley **30.95 GF**

FLANK STEAK

Grilled, medium rare, served over jasmine rice, sauteed swiss chard, sweet potatoes & blistered tomatoes, topped with chimichurri **28.95**

NY STRIP

Angus strip steak, grilled to your liking with frizzled onions, gorgonzola cream sauce, served with mashed potatoes & vegetable medley **40.15**

PORK CHOP

Pan seared bone-in pork chop, topped with roasted garlic parmesan, served over mashed potatoes & asparagus, finished with tomato jam **30.50**

VEAL MARSALA

Pan seared veal cutlet, tossed in a creamy mushroom marsala sauce (harvested by the students of RVRHS), served over creamy risotto & asparagus **30.39**

SEABASS

Baked seabass, served over jasmine rice & sauteed asparagus, topped with a buerre blanc sauce & fresh arugula & blistered tomatoes **40.75**

PESTO PENNE & SHRIMP

Penne pasta tossed in a lemon pesto butter with spinach, cherry tomatoes, & parmesan cheese, topped with pan seared shrimp & fresh parmesan **29.95**

****Menu reflects credit card pricing, discount will be applied when paying cash****

CHILDREN'S MENU

12 and under
includes a beverage

CHICKEN FINGERS

served with french fries **10.5**

GRILLED CHEESE

served with french fries **10.5 V**

PASTA

Butter or marinara **10.5 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 13.25

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

MUDDY CREEK SLIDE 13.75

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

POMEGRANATE MARTINI 13.75

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

RICE PUDDING MARTINI 13.75

caramel vodka, rum chata

LEMON DROP MARTINI 13.75

lemon vodka, lemon cello, sour mix, sugar rim

ESPRESSO MARTINI 13.75

espresso vodka, coffee liqueur, splash of irish cream

PEAR MARTINI 13.75

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

ESPRESSO MARTINI 13.75

espresso vodka, coffee liqueur, splash of irish cream

TROPICAL COSMO 13.75

coconut rum, pineapple rum, lime juice, cranberry juice, pineapple juice

PINK PORCH 11.5

vodka, moscato, pink lemonade, splash of sprite

RASPBERRY BUBBLY 10.5

champagne. raspberry liquor, lemon cello

BLOODY CAESAR 13.5

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

NEST COFFEE 11.5

jameson, irish cream, coffee, whipped cream

MOJITO 12.5

rum, fresh mint, fresh lime juice, simple syrup, club soda
**original, coconut, mango or pineapple

HOUSE WINE BY THE

GLASS 10.5

Cabernet Sauvignon, Merlot, Pinot Noir, Malbec, Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato, Rose

SANGRIA

GLASS/10.5 PITCHER/32.
red & white

BOTTLED BEER

DOMESTIC 5.25 PREMIUM 6..5
Miller Lite Blue Moon
Yuengling Stella Artois
Amstel Light
Heineken

DRAFT BEER 7.5

ask server for selections

DESSERTS

CAKES, PIES, & TARTS 9.5

BARs 7.25

COOKIES 15.75 LB



WIFI Password: Robinguest

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