



2 WASHINGTON ST. MT. HOLLY NJ
609.261.6149

SOUPS & SALADS

SOUP DU JOUR

Cream of NJ Asparagus & RV Mushroom

Cream of Spinach

Chilled Blueberry

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

BEET 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

FLATBREAD 14.75

toasted naan bread topped with wild mushrooms (harvested by the students of RVRHS), roasted red peppers, sliced red onions, provolone cheese, drizzled with balsamic glaze and topped with fresh arugula

BURRATA 13.95

a nest of fresh baby arugula tossed in olive oil, with tomato slices topped with fresh burrata finished with balsamic glaze, served with toasted naan bread

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

ROAST BEEF PANINI

Roast beef, provolone cheese, crispy bacon, caramelized onions, on grilled sourdough bread, side of horseradish cream sauce, served with Robin's pasta salad 16.95

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 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

NY STRIP

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

BOURBON PORK CHOP

Pan seared center cut bone-in pork chop topped with bourbon glaze & frizzled onions, served over mashed potatoes & asparagus **30.50**

SEABASS

Pistachio crusted baked seabass served over creamy parmesan risotto with asparagus & blistered cherry tomatoes **40.75**

HANGER STEAK

Blackened and grilled to your liking, served over mashed potatoes & asparagus, topped with a mushroom & bacon whiskey glaze **41.95**

LOBSTER RAVIOLI

House made lobster ravioli tossed in a lobster cream sauce with chopped asparagus & charred corn, topped with arugula & fresh arugula **35.00**

****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

MINT JULEP 11.

muddled mint, simple syrup, kentucky bourbon, club soda

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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