2 Washington Street
Mount Holly, NJ 08060
609.261.6149

www.robinsnestmountholly.com
WIFI: Robinguest

DRINK MENU

ROBIN'S NEST OLD FASHIONED 13.25
jim beam bourbon, muddled fruit, bitters, organic orange liquor, splash of club

RICE PUDDING MARTINI 13.75
caramel vodka, rum chata

PEAR MARTINI 13.75
pear vodka, organic ginger liqueur, simple syrup, sour mix

ESPRESSO MARTINI 13.75
espresso vodka, coffee liqueur, splash of irish cream

POMEGRANATE MARTINI 13.75
pomegranate vodka, pomegranate liqueur, lime juice, splash of cranberry

BLAZING APPLE 13.
blazing apple whisky, apple cider, gingerale, cinnamon sugar rim

SPARKLING APPLE 13.
apple crown royal, champagne, cranberry juice

LEMONDROP MARTINI 13.75
lemon vodka, limoncello, sour mix, sugar rim

CREME BRULEE MARTINI 13.75
vanilla vodka, kahlua, cream, caramel sugar rim

COLD BREW COFFEE **6.75 - NO FREE REFILLS**

FALL MULE 13.
Caramel vodka, apple cider, ginger beer

PUMPKIN WHITE RUSSIAN 13.50
vodka, kahlua, pumpkin rumchata, whipped cream

BEES KNEES SPRITZ 12.75
gin, muddled lemons, fig jam honey simple syrup, champagne, club soda

LAVENDER GIN & TONIC 13.75
tanqueray gin, tonic, lavender syrup, lime juice

MIDNIGHT MARGARITA 12.75
tequila, sour mix & a splash of raspberry liqueur

AUTUMN SANGRIA 13.5
caramel vodka, moscato, apple cider

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 or white

BOTTLED BEER 6.5
Heineken, Heineken 0.0, Stella Artois, Stella Artois 0.0, Blue Moon

DRAFT BEER 7.5
Miller Lite, Double Nickel Vienna Lager, Michelob Ultra , Yuengling Lager, Spellbound Mesmerizing Porter, Spellbound IPA

APPETIZERS

FRENCH FRIES
sea salt V **7.95**

TRUFFLE FRIES
white truffle oil, parmesan cheese, sea salt V **13.95**

SWEET POTATO FRIES
sea salt, chipotle honey mustard dipping sauce V **9.25**

TRUFFLE SPROUTS
deep fried brussels sprouts, white truffle oil, parmesan cheese, bacon, sea salt **13.95**

FLATBREAD
mozzarella, roasted tomatoes, soprasatta, parmesan, Mike's Hot Honey & baby arugula on toasted naan bread **16.95**

SCALLOPS
pan seared scallops topped with a grainy mustard white wine cream sauce with roasted red peppers, served over a bed of arugula **17.95**

ROBIN'S NEST WINGS
lightly fried, naked, house made garlic buffalo sauce **17.95**
bleu cheese & celery + 1.50

CHEESE NACHOS
tortilla chips, mexican cheese, house made cheese sauce, fresh salsa & jalapeno peppers V **12.50**
*add grilled chicken 7. pulled pork 6. turkey chili 6.

COCONUT SHRIMP
lightly fried, served with sweet chili glaze **13.95**

BURRATA
burrata on mixed greens with roasted red peppers, topped with balsamic drizzle & served with toasted naan bread **15.75**

SOUPS & SALADS

SOUP DU JOUR
French Onion 9.95
Cup of Chili 7.95

New England Clam Chowder w/bacon **Cup 8.95 | Bowl 9.95**
Tomato Basil **Cup 6.95 | Bowl 7.95**

Soup Sampler 8.5

Take Out Only: Pint 8.5 | Quart 18.75

Protein Bowl
Mixed greens, cous cous, sweet potato, hard-boiled egg, roasted red peppers, grilled chicken, chickpeas, RV mushrooms champagne vinaigrette **15.95**

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
Spinach, goat cheese crumbles, dried cranberries, spiced pecans, orange tarragon vinaigrette **17.95 V GF**

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

ORCHARD SALAD
Mixed greens, sliced apples, pumpkin seeds, sunflower seeds, walnuts, dried cranberries, monterey jack & cheddar cheese, orange poppyseed dressing **17.95 V GF**

CAESAR SALAD
Romaine, parmesan cheese, hard boiled egg, buttery croutons, lightly tossed with homemade garlic caesar dressing **16.95**

Add to any salad - grilled or blackened chicken 7. salmon 10. shrimp 10.

BURGERS, SANDWICHES & MORE

BEEF BURGER
Lean ground sirloin grilled to your liking, caramelized onions, bacon, lettuce, tomato, choice of cheddar, swiss or bleu cheese, homemade brioche bun, served with sweet potato or regular fries **18.25 substitute truffle fries 3.**

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

MOUNT HOLLY MELT
Robin's chicken salad, celery, onions, mandarin oranges, dill mayonnaise, melted cheddar cheese, open face on whole wheat bread, served with a side salad **16.75**

GROWN UP GRILLED CHEESE
Brie, cheddar, swiss cheese, crispy bacon, fig jam, on 9 grain bread, served with a cup of soup du jour **16.95**
Upgrade to French Onion 1.

TUNA MELT
Albacore tuna, onions, celery, dill mayonnaise, melted swiss on toasted rye bread, served with a side salad **16.75**

IMPOSSIBLE BURGER
Plant based burger containing no animal products, but has the same flavor as sirloin, lettuce, tomato, caramelized onions, choice of cheddar, swiss, or bleu cheese, on a homemade brioche bun, served with sweet potato or regular fries **18.75 substitute truffle fries 3.**

SHRIMP TACOS
Sauteed cajun shrimp, fresh salsa, cilantro lime slaw, monterey jack & cheddar cheeses, sriracha aioli, in flour tortillas, served with rice **18.95**

BRISKET TACO
Pulled bbq brisket, fresh salsa, cilantro lime slaw, monterey jack & cheddar cheeses, sriracha aioli, in flour tortillas, served with rice **17.95**

TURKEY PANINI
Turkey breast, cheddar cheese, baby spinach, granny smith apples, apricot chutney on grilled sourdough, served with Robin's pasta salad **16.95**

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

substitute regular fries 2.50 sweet potato fries 3. truffle fries 5.
cup of soup 3.50
gluten free bun, bread, or wrap add 2.00 (when available)

ENTREES

GRILLED SALMON
Ginger soy glazed grilled salmon, served with rice & a vegetable medley **28.00**

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

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

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

PORK BELLY
Crispy fried pork belly topped with an apple normandy sauce, served with mashed potatoes & string beans **32.95**

LAMB SHANK
Slow roasted lamb shank in an old world sauce, served over mashed potatoes & string beans **32.95**

DELMONICO STEAK
Grilled to your liking, topped with garlic herb butter, served with mashed potatoes & string beans **36.95**

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 quinoa, roasted pistachio nuts, served with a moroccan carrot salad **21.95 *spicy***
Vegan add chicken 6 salmon 8

CHICKEN POT PIE
White meat chicken, carrots, peas, celery in a sage cream sauce, topped with mashed potato crust, served with a side salad **17.95**

BEER BATTERED FISH & CHIPS
Lightly fried cod, served with french fries & a side of homemade tartar sauce **18.95**

SHRIMP AND CRAB RAVIOLI
Cheese ravioli tossed in an alfredo sauce with spinach, roasted tomatoes, shrimp & lump crab meat **32.95**

RV WILD MUSHROOM RISOTTO
Creamy parmesan risotto with RV mushrooms, baby spinach & roasted red peppers, topped with parmesan cheese, pine nuts, truffle oil & truffle powder **23.95 V**

CHILDRENS MENU

12 AND UNDER INCLUDES A DRINK

10.5

Chicken Fingers served with french fries Grilled Cheese (cheddar) served with french fries Cheese ravioli with choice of butter or marinara

****Menu reflects credit card pricing, discount will be applied when paying cash****
Separate checks must be requested at the begining of service

WE ARE NOT ABLE TO ACCEPT ANY GIFT CARDS OTHER THAN ROBIN'S NEST GIFT CARDS, SORRY FOR THE INCONVENIENCE

**** WHILE OUR RESTAURANT OFFERS GLUTEN FREE OPTIONS, WE ARE NOT A GLUTEN FREE KITCHEN. CROSS CONTAMINATION MAY OCCUR AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS. PLEASE ADVISE OUR KNOWLEDGEABLE STAFF OF ANY DIETARY RESTRICTIONS.**

**** 20% gratuity may be added to parties of 6 or more**