



2 Washington Street
Mount Holly, NJ 08060
609.261.6149

www.robinsnestmountholly.com
WIFI: Robinguest

DRINK MENU

SLEEPY HOLLOW OLD FASHIONED 13.25

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

RIP RICE PUDDING MARTINI 13.75

caramel vodka, rum chata

PEAR-ANORMAL ACTIVITY 13.75

pear vodka, organic ginger liqueur, simple syrup, sour mix

EVIL ESPRESSO MARTINI 13.75

espresso vodka, coffee liqueur, splash of irish cream

WITCHY POMEGRANATE MARTINI 13.75

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

HAUNTED ORCHARD 13.

blazing apple whisky, apple cider, gingerale, cinnamon sugar rim

POISON APPLE 13.

apple crown royal, champagne, cranberry juice

MIDNIGHT MARGARITA 12.75

tequila, sour mix & a splash of raspberry liqueur

BLACK WIDOW LEMONDROP MARTINI 13.75

lemon vodka, limoncello, sour mix, black glitter, sugar rim

COLD BREW COFFEE 6.75 - NO FREE REFILLS

GHOULS MULE 13.

Vodka, grenadine, lime, ginger beer

PUMPKIN WHITE RUSSIAN 13.50

vodka, kahlua, pumpkin rumchata, whipped cream

AMITYVILLE BEES KNEES SPRITZ 12.75

gin, muddled lemons, fig jam honey simple syrup, champagne, club
soda

PURPLE POTION GIN & TONIC 13.75

tanqueray gin, tonic, lavender syrup, lime juice

GRAVEDIGGER 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, Spellbound IPA, Michelob Ultra, Yuengling, Spellbound
Mesmerizing Porter

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

FLATBREAD

mozzarella, basil pesto, roasted tomato, baby arugula & balsamic
glaze on toasted naan bread 16.95

TRUFFLE SPROUTS

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

STUFFED PORTOBELLO MUSHROOM

portobello mushroom cap topped with lump crab, sauteed
spinach & melted swiss cheese, served on a bed of mixed
greens and roasted red peppers 16.95

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.

BURRATA

burrata on top of mixed greens with, roasted red peppers, topped
with balsamic drizzle, served with toasted naan bread 15.75

GUACAMOLE

topped with fresh salsa, served with tortilla chips 10.95

FRIED GREEN TOMATOES

breaded & lightly fried, topped with bbq ranch drizzle & roasted
red peppers 14.95

SOUPS & SALADS

SOUP DU JOUR

French Onion 9.95

Cup of Chili 7.95

Curry Cauliflower Cheddar Cup 6.95 | Bowl 7.95

Manhattan Clam Chowder with Bacon Cup 8.95 | Bowl 9.95

Soup Sampler 8.5

Take Out Only: Pint 8.5 | Quart 18.75

Protein Bowl

Arugula, quinoa, sweet potato,
hard-boiled egg, roasted red
peppers, grilled chicken, chickpeas,
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, granny smith apples, pumpkin seeds, walnuts,
dried cranberries, monterey jack & cheddar cheese, orange
poppyseed dressing 17.95 V

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 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**

QUICHE DU JOUR

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

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**

FRIED GREEN TOMATO BLT

Lightly fried NJ green tomatoes, crispy bacon, lettuce, tomato & bbq ranch, on grilled brioche, served with french fries **16.95**

TURKEY PANINI

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

PULLED BRISKET SANDWICH

Pulled brisket with pepperjack cheese, frizzled onions, and sriracha aioli on a brioche bun served with mashed potatoes **18.95**

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**

BEER BATTERED FISH & CHIPS

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

FILET POT PIE

Slow roasted filet mignon, carrots, celery in a rich beef gravy, topped with mashed potato crust, served with a side salad **17.95**

EGGPLANT PARMESAN

Lightly fried eggplant topped with marinara sauce & parmesan cheese, served with a side salad **18.95 V**

NY ANGUS STRIP

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

DELMONICO STEAK

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

PUMPKIN RAVIOLI

Pumpkin ravioli tossed in a gorgonzola cream sauce, topped with sweet potatoes, toasted pine nuts & fried sage **25.95**

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

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**

PORK CHOP

Pan seared center cut pork chop topped with a lemon butter and caper sauce, served over mashed potatoes, with sweet and sour cabbage **30.50**

CHICKEN MARSALA

Sautéed chicken in a wild mushroom marsala sauce, served with mashed potatoes & string beans **26.00**

ST. LOUIS RIBS

Half rack of St. Louis pork ribs topped with a brown sugar bourbon glaze BBQ sauce, served with coleslaw & macaroni & cheese **28.95**

SPAGHETTI SQUASH

Roasted NJ spaghetti squash topped with basil pesto, charred cherry tomatoes, walnuts, parmesan cheese & gulf shrimp **24.95**

CHILDRENS MENU

12 AND UNDER INCLUDES A DRINK

10.5

Chicken Fingers served with french fries

Grilled Cheese (cheddar) served with french fries

Pasta 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 beginning 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