



2 WASHINGTON ST. MT. HOLLY NJ  
609.261.6149

## SOUPS & SALADS

### SOUP DU JOUR

*Cream of NJ Asparagus*  
*Chilled Mango Coconut*

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 16.95 V GF

### CAESAR SALAD

Romaine, parmesan cheese, hardboiled egg, buttery croutons, lightly tossed with homemade garlicky caesar dressing 17.25

### BEET SALAD

Mixed greens, roasted beets, feta cheese, mandarin oranges, spiced pecans, orange poppy seed dressing 16.95 V

### GOAT CHEESE SALAD

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

### BERRY SALAD

Mixed greens, blueberries, NJ strawberries, candied walnuts, crumbled feta cheese, served with raspberry poppy seed dressing 17.95 V GF

Add to any salad- grilled or blackened chicken 6. grilled shrimp 10. salmon 8.

## - APPETIZERS -

### FRENCH FRIES 7.95

sea salt V

### TRUFFLE FRIES 13.95

white truffle oil, parmesan cheese, sea salt V

### SWEET POTATO FRIES 9.25

sea salt V

### CHEESE NACHOS 12.50

mexican cheese, housemade cheese sauce, fresh salsa V  
add grilled chicken 7. bbq pulled pork 8.

### TRUFFLE SPROUTS 15.75

white truffle oil, parmesan cheese, bacon sea salt V

### ROBINS NEST WINGS 17.25

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

### FLATBREAD 14.95

toasted naan bread topped with pulled pork, pineapple salsa & wild arugula

### BURRATA 14.75

burrata, roasted tomatoes, wild arugula, balsamic drizzle with a side of warm sourdough bread

### COCONUT SHRIMP 12.95

lightly fried, served with sweet chili glaze

### STUFFED MUSHROOMS 13.95

button mushrooms stuffed with crab imperial, baked & topped with parmesan cheese

### PIEROGIES 13.25

pan seared, served with sauteed onions & sour cream

## 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.

### BBQ PORK SANDWICH

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

### SHRIMP TACOS

Sauteed shrimp, cilantro lime slaw, fresh salsa, monterey jack & cheddar cheese in flour tortillas, sriracha aioli served with rice 17.95

### CHICKEN TINGA TACOS

Pulled Chicken, fresh salsa, cilantro lime slaw, monterey jack & cheddar cheeses, sriracha aioli, in flour tortillas, served with rice 17.95

### BEER BATTERED FISH & CHIPS

Lightly fried cod, served with french fries & a side of homemade tarter sauce 17.95

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

V-vegetarian GF- gluten free  
20% gratuity may be added to parties of 6 or more

## ENTREES

### MUSTARD SOY GLAZED SALMON

Baked salmon topped with mustard soy glaze, scallions, served over 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**

### BEEF BRISKET

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

### MORROCAN TAGINE

Sweet potato, chickpeas, in a tagine sauce, golden raisins, green olives, tomato, onions, spinach, over couscous, roasted pistachio nuts, served with a moroccan carrot salad **21.95 \*spicy\* Vegan add chicken 6. salmon 8.**

### SHORT RIB

Braised short rib slow simmered in a Cabernet beef sauce, served over mashed potatoes & NJ asparagus from Lone Wolf Farm **38.50**

### NY ANGUS STRIP

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

### HANGER STEAK

Grilled to your liking, served over spaghetti tossed in a creamy parmesan alfredo sauce with charred corn & roasted red peppers **39.95**

### FLOUNDER PICCATA

Lightly fried breaded flounder, topped with sauteed shrimp & a lemon butter sauce with fried capers and fresh arugula, served over linguini & NJ asparagus (Lone Wolf Farm) **26.95**

### TRUFFLE MUSHROOM RISOTTO

Creamy parmesan risotto tossed in truffle oil, mushrooms, spinach & parmesan cheese **22.95**  
add chicken 6. salmon 8. shrimp 10.

## 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**



WIFI Password: Robinguest

*\*Mushrooms harvested by the students of RVRHS  
\*NJ Asparagus sourced from Lone Wolf Farm*

**\*\* 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 liqueur, iced coffee, chocolate syrup, whipped cream

### POMEGRANATE MARTINI 13.75

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

### 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

### FRENCH TOAST MARTINI 13.75

vanilla vodka, jack fire, rum chata

### RICE PUDDING MARTINI 13.75

caramel vodka, rumchata

### STRAWBERRY SPRITZ 12.95

strawberry vodka, prosecco, splash of club

### NEST COFFEE 11.5

jameson, irish cream, coffee, whipped cream

### PASSION FRUIT MARGARITA 12.

tequila, lime juice, sour mix, passion fruit juice, sugar rim

### RASPBERRY BUBBLY 10.5

champagne, chambord, limoncello

### TROPICAL COSMO 13.75

coconut rum, pineapple rum, triple sec, pineapple juice, splash of cranberry

### MOJITO 12.5

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

### \*\*Cocktails for a Cause\*\*

**\*Donation made to FOBCAS for each cocktail sold\***

### PINK POODLE 12.50\*\*

Tito's handmade vodka, moscato, pink lemonade, splash of club

### MAD DOG MULE 12.50\*\*

Tito's handmade vodka, lime juice, ginger beer

### ORANGE TABBY CRUSH 12.75\*\*

Tito's handmade vodka, muddled oranges, club soda, splash of orange juice



### BOTTLED BEER

#### PREMIUM 6.5

Stella Artois  
Heineken  
Heineken 0.0  
Corona  
Blue Moon

#### DOMESTIC 4.5

### SANGRIA

GLASS/10.5 PITCHER/32.  
red & white

### HOUSE WINE BY THE GLASS 10.5

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

### DRAFT BEER 7.5

michelob ultra, double nickel pilsner, miller lite, yuengling lager, spellbound IPA, founders lemonade shandy

**ASK YOUR SERVER FOR OUR BOTTLED WINE LIST**

## DESSERTS

CAKES, PIES, & TARTS 9.5

BARs 7.25

COOKIES 15.75 LB

V-vegetarian GF- gluten free

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

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