



2 WASHINGTON ST. MT. HOLLY NJ  
609.261.6149

## SOUPS & SALADS

### SOUP DU JOUR

#### **Steak & Potato**

#### **Cream of Mushroom (V)**

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

### CAESAR SALAD

Romaine, parmesan cheese, hard boiled egg, buttery croutons, lightly tossed with homemade garlic caesar dressing 17.95

### ORCHARD SALAD

Mixed greens, sliced apples, pumpkin seeds, walnuts, dried cranberries, monterey jack & cheddar cheese, orange poppyseed dressing 16.75

### GOAT CHEESE SALAD

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

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

## 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 brioche 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 brioche bun, served with sweet potato or regular fries 18.75 V substitute truffle fries 3.

### BRISKET TACOS

Pulled bbq brisket, fresh salsa, cilantro lime slaw, monterey jack & cheddar cheeses, sriracha aioli, in flour tortillas, served with rice 18.95

### BBQ PORK SANDWICH

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

### 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

## - 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, chipotle honey mustard dipping sauce V

### TRUFFLE SPROUTS 13.95

white truffle oil, parmesan cheese, bacon, sea salt

### CHEESE NACHOS 12.50

mexican cheese, housemade cheese sauce, fresh salsa & jalapeno peppers V add grilled chicken 7.

### ROBINS NEST WINGS 17.25

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

### FLATBREAD 14.95

basil pesto, roasted tomatoes, ricotta, mozzarella, parmesan, arugula

### COCONUT SHRIMP 13.95

lightly fried, served with a sweet chili glaze

### PIEROGIES 13.25

served with sauteed onions & a side of sour cream

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)

## QUICHE DU JOUR

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

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

## ENTREES

### HONEY CHIPOTLE GLAZED SALMON

Grilled salmon, chipotle honey garlic glaze, fried spinach, served with rice & vegetable medley **28.00**

### BEEF BRISKET

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

### MOROCCAN 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.**

### HONEY PECAN CHICKEN

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

### BEER BATTERED FISH & CHIPS

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

### MUSHROOM RAVIOLI

Mushroom filled ravioli tossed in an alfredo sauce with RV mushrooms, roasted tomatoes and spinach, topped with parmesan cheese & toasted pine nuts **24.95**

### GERMAN PORK LOIN

Braised pork loin in an apple, onion & sauerkraut sauce, served over mashed potatoes, topped with sour cream **24.95**

### NY ANGUS STRIP

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

## 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**

*\*NJ produce sourced from Lone Wolf Farm & Hunter's Farm*

### PASTA

Butter or marinara **10.5 V**

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

**WIFI Password: Robinguest**

**\*\* 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 OF 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 liqueur, lime juice, splash of cranberry juice

### LEMON DROP MARTINI 13.75

lemon vodka, limoncello, sour mix, sugar rim

### PEAR MARTINI 13.75

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

### ESPRESSO MARTINI 13.75

espresso vodka, coffee liqueur, splash of irish cream

### RICE PUDDING MARTINI 13.75

caramel vodka, rumchata

### TWISTED PRETZEL MARTINI 13.75

caramel vodka, frangelico, cream, salt & caramel rim, chocolate drizzle

### CRANBERRY MARGARITA 11.50

tequila, triple sec, sour mix, cranberry juice, salt & sugar rim

### STRAWBERRY SPRITZ 12.75

strawberry vodka, prosecco, splash of club

### LIMONCELLO MULE 13.

vodka, limoncello, ginger beer, muddled limes

### PEANUT BUTTER CUP 13.

kahlua, peanut butter whiskey, peanut butter, cream

### SALTED BUTTERSCOTCH WHITE RUSSIAN 13.75

vodka, kahlua, buttershots liqueur, cream, whipped cream, salted rim

### NEGRONI 13.75

tanqueray, campari, sweet vermouth

## SANGRIA

**GLASS/10.5 PITCHER/32.**  
red or white

## HOUSE WINE BY THE GLASS 10.5

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

## BOTTLED BEER

### PREMIUM 6.5

Heineken  
Heineken 0.0  
Stella Artois  
Stella Artois 0.0  
Blue Moon

### DRAFT BEER 7.5

yuengling lager, spellbound IPA, double nickel vienna lager, michelob ultra, new trail crisp amber, miller lite

### COLD BREW COFFEE 6.75

**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\*\***