2 Washington Street
Mount Holly, NJ 08060
609.261.6149

www.robinsnestmountholly.com
WIFI: Robinguest

DRINK MENU

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

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

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

SUGAR COOKIE MARTINI 13.75
vanilla vodka, amaretto, irish cream, sprinkle rim

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

PEPPERMINT MULE 13.
muddled lime, vodka, ginger beer, peppermint schnapps

MISTLETOE MARGARITA 13.75
tequila, triple sec, sour mix, cranberry juice, salt & sugar rim

GINGERBREAD WHITE RUSSIAN 13.50
vodka, kahlua, gingerbread syrup & cream, topped with whipped cream

HOLLY JOLLY APEROL 12.75
champagne, cranberry juice, splash of club soda

CHRISTMAS GIN FIZZ 12.75
tangueray gin, pomegranite jucie, splash of club

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 IPA, Breckenridge Vanilla 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**

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

MAC N' CHEESE BALLS
served with a bourbon & bacon cream sauce **12.95**

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

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

BAKED BRIE
served with a warm apple compote & crackers **16.95**

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

SOUPS & SALADS

SOUP DU JOUR
French Onion 9.95
Cup of Turkey Chili 7.95

Zucchini & Cheddar **Cup 6.95 | Bowl 7.95**
Manhatan Clam Chowder w/ bacon **Cup 8.95 | Bowl 9.95**

Soup Sampler 8.5

Protein Bowl
Mixed greens, cous cous, beets, hard-boiled egg, roasted red peppers, grilled chicken, chickpeas, sriracha 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**

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

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

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

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

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**

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

IMPOSSIBLE BURGER
Plant based burger contains no animal products, but has the same flavor as sirloin, lettuce, tomato, caramelized onions, choice of cheddar, swiss or bleu cheese, homemade bun, served with sweet potato or regular fries **18.75 V**

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

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

BEER BATTERED FISH & CHIPS
Lightly fried cod, served with french fries & a side of homemade tartar sauce **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
Grilled filet of salmon topped with a ginger soy glaze & green onions, 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**

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

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

VEAL OSSO BUCO
Slow roasted veal osso buco, served over creamy wild mushroom risotto with string beans **42.95**

CHICKEN MARSALA
Sautéed chicken in a wild mushroom marsala sauce, served with mashed potatoes & a vegetable medley **26.00**

BAKED BEEF BOLOGNESE
Lean ground beef simmered in an old world tomato sauce, baked with macaroni pasta, topped with mozzarella & parmesan, served with a side salad **19.95**

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

SHEPHERDS PIE
Lean ground lamb, carrots, onions, peas in a rich Guinness sauce, topped with a mashed potato crust, served with a side salad **17.95**

MEATLOAF
Ground beef with cheddar cheese and bacon, topped with brown gravy, served with mashed potatoes & string beans **22.95**

HERB CRUSTED FLOUNDER
Herb crusted flounder in a lemon caper buerre blanc sauce, topped with lump crab, lemon & arugula, served with rice and a vegetable medley **28.95**

CHILDRENS MENU
12 AND UNDER INCLUDES A DRINK
10.5

Chicken Fingers & french fries Grilled Cheese (cheddar cheese) & 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 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. ****

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